

# Blueberry Cheesecake



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Cheesecake is always popular around here and I recently got a large container of blueberries. When I asked what I should do with them, Son's girlfriend suggested blueberry cheesecake and since she was about to graduate and planned on celebrating at an Italian restaurant it seemed like a great idea for an at home dessert after the meal. Of course Son (who loves cheesecake but not so much blueberries) forgot to take or mention it so it didn't make it to the celebration. I have no doubt it will be eaten anyway! I recently used this same basic recipe for an Oreo version requested for a birthday and found it is an excellent one, a little lighter texture than my usual favorite (which uses 2 2/1 pounds of cream cheese and no sour cream).

Ingredients:

Crust:

1 1/2 cups finely ground cookie crumbs (I used the [white chocolate peanut butter](#) ones)

2 tbs butter (because these cookies were very moist I didn't add the extra butter to keep the crust from being soggy, but if you use a dry cookie you should)

9 or 10 inch springform pan

Filling:

1 1/2 lbs cream cheese (room temperature)

1 cup sugar

5 large eggs (room temperature)

1/4 teaspoon salt

2 teaspoons vanilla

1/4 cup flour

8 oz sour cream

Topping:

1 lb (about 4 cups) fresh blueberries (frozen or canned works too – if you use canned in syrup, don't add sugar)

1/2 cup sugar (I like them to stay a little tart so if you want sweet add 1 cup instead of 1/2 cup)

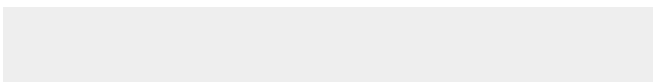
1 teaspoon butter

grated zest from one lemon

juice from 1/2 lemon

2 cinnamon sticks

Procedure:





Cookies in the food processor

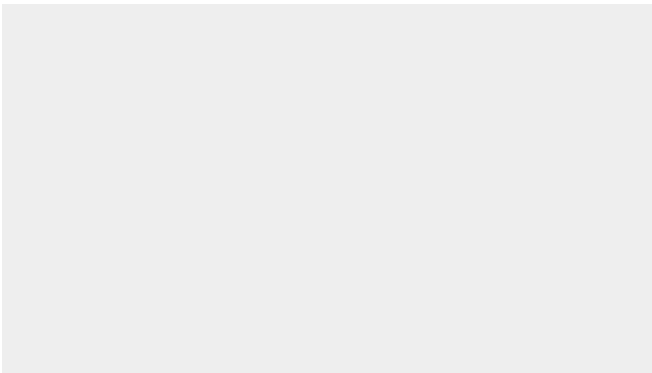
Place the cookies in a food processor and grind them finely.



Ground cookie crumbs in the pan

If the crumbs will not stick together between your fingers, add small amounts of melted butter until you can just flatten them together. Place on the bottom of a springform pan that has been sprayed with cooking spray. Set aside.

Filling:





Cream Cheese

Beat the cream cheese until it is light and fluffy, add sugar gradually and keep beating until it is mixed in completely.



Add eggs

Add the eggs one at a time blending well after each egg.



Add vanilla, salt and flour

Add the vanilla, salt and flour and mix until smooth, scraping down the bowl to incorporate all ingredients.



Sour cream

Add the sour cream and mix well.



Pour into prepared pan and bake in

a preheated oven at 325 degrees for 1 hour and 15 minutes. When the time is up slightly open the door and let the cake stay for an extra hour without disturbing – no peeking you want it to cool slowly to prevent cracks, although in this case the blueberry topping will cover any that might happen. After an hour, cover with plastic wrap – not touching the top but over the pan and refrigerate at least overnight.



Topping:

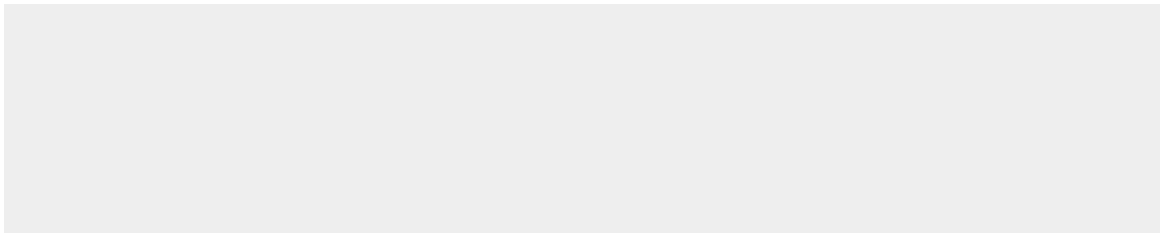


Ingredients for fresh blueberry sauce



Blueberries in the pan

Wash the berries and place in a medium saucepan. Add the remaining ingredients.

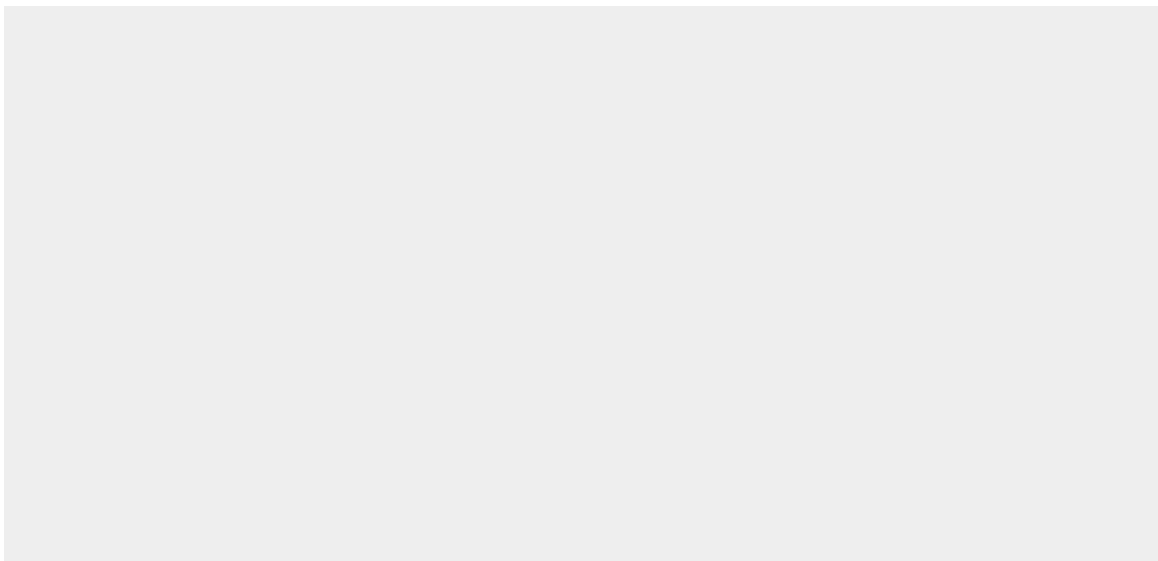




Blueberry popping

Bring to a boil over high heat, then lower to a simmer to thicken to the consistency you prefer. A little less time and you will still have some whole blueberries, a little more and a thicker sauce. Remove the cinnamon sticks and refrigerate, covered until ready to serve.

For serving you can either cover the top of the cheesecake, or serve the blueberries on the side, topping each slice separately.





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