

# LEMON BLUEBERRY CHEESECAKE WITH GRAHAM CRACKER CRUST

## INGREDIENTS FOR BASE

- Non-stick cooking spray **OR** parchment paper
- 2 C** Graham crackers (30 squares) (finely ground)
- 1/2 t** Cinnamon
- 1 stick** Butter **OR** margarine (unsalted) (melted)



## DIRECTIONS FOR BASE

- 1 In a mixing bowl, combine the crust ingredients with a fork until evenly moistened
- 2 Spray an 8-inch springform pan with nonstick cooking spray or cover with parchment paper
- 3 Pour the crumbs into the pan & press the crumbs down into the base & 1 inch up the sides
- 4 Refrigerate for 5 minutes

## INGREDIENTS FOR FILLING

- 1 lb** Cream cheese **OR** Neufatchel **OR** fat-free cream cheese (2 pkgs of 8 oz each) (softened)
- 3** Eggs
- 1 C** Sugar **OR** sugar substitute
- 1 pint** Sour cream
- 1** Lemon (zested)
- 1 dash** Vanilla extract

## DIRECTIONS FOR FILLING

- 1 Pre-heat oven to 325 F
- 2 Beat cream cheese on low speed with a mixer for 1 minute **OR** until smooth & free of any lumps
- 3 Add the eggs, 1 at a time, & continue to beat slowly until combined
- 4 Gradually add sugar & beat until creamy for 1 to 2 minutes
- 5 Add sour cream, lemon zest & vanilla
- 6 Frequently, scrape down the sides of the bowl & the beaters
- 7 The batter should be well mixed but not over-beaten
- 8 Pour the filling into the crust-lined pan & smooth the top with a spatula
- 9 Set the cheesecake pan on a large piece of aluminum foil & fold up the sides around it
- 10 Place the cake pan in a large roasting pan
- 11 Pour boiling water into the pan until the water is about 1/2 way up the sides of the cake pan
- 12 The foil will keep the water from seeping into the cheesecake
- 13 Bake for 45 minutes making sure not to bake
- 14 The cheesecake should still jiggle but it will firm up after chilling
- 15 Let the cheesecake cool in pan for 30 minutes
- 16 Chill in the refrigerator, loosely covered, for at least 4 hours
- 17 Loosen the cake from the sides of the pan by running a thin metal spatula around the inside rim
- 18 Unmold & transfer to a cake plate

Recipe for **LEMON BLUEBERRY TOPPING** is on page 2 below

## INGREDIENTS FOR TOPPING

- 1 pint Blueberries
- 1 Lemon (zested) (juiced)
- 2 T Sugar **OR** sugar substitute

## DIRECTIONS FOR LEMON BLUEBERRY TOPPING

- 1 Add all the ingredients to a small saucepan
- 2 Simmer over medium heat for 5 minutes or so until the fruit begins to break down slightly
- 3 Leave to cool before spreading on cheesecake
- 4 Using a spatula, spread a layer of the lemon-blueberry topping over the surface