

Blueberry Cheesecake Recipes www.easy-cake-recipes.com

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For Crust

- 2 1/3 cup Graham Cracker crumbs
- 1/2 cup unsalted butter, melted
- 1/4 cup sugar

For Filling

- 4 8-ounce packages of cream cheese at room temperature
- 1 1/2 cups sugar
- 1/4 cup all purpose flour
- 5 large eggs
- 1 16-ounce container sour cream
- 1/4 cup milk
- 1 tablespoon vanilla extract

For Topping

- 1/3 cup all fruit blueberry spread
- 2 6-ounce baskets fresh blueberries or 12-ounce package of frozen blueberries, thawed and drained

Instructions:

- Preheat your oven to 375 degrees F
- Wrap outside of 10-inch diameter springform pan with heavy-duty foil.
- Mix Graham Cracker crumbs, 1/4 cup of sugar and the butter. Press into the baking pan. Bake for 8 minutes.
- Beat the cream cheese with 1 1/2 cups sugar until well blended. Beat in the flour.
- Add the eggs, one at a time, beating until just combined.
- Beat in sour cream, milk and vanilla.
- Pour filling into crust.
- Place the springform pan in a large roasting pan, filled with one inch of water. Bake until just set in center and top is slightly puffed and golden brown. (About one hour).
- Turn off oven but leave cake inside for one more hour.
- Cool then refrigerate for at least 6 hours
- Pour topping over cheesecake, then serve!