

Blueberry Crumble Cheesecake



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Recipe by: Laura Vitale

Serves 10-12

Prep Time: 30 minutes

Cook Time: 1 hours 10 minutes

Ingredients

For the blueberries:

- ☐ 1 cup of Fresh Blueberries
- ☐ 2 Tbsp of Sugar
- ☐ Juice of 1/2 Lemon
- ☐ 1/2 tsp of cornstarch mixed with 2 tsp of water
- ☐

For the Crust:

- ☐ 2 cups of Graham Cracker Crumbs
- ☐ 1/4 cup of Granulated Sugar
- ☐ 1/2 cup of unsalted butter, melted
- ☐

For the Cheesecake Filling:

- ☐ 4 8oz blocks of Cream Cheese, softened at room temperature
- ☐ 1 1/4 cups of Granulated Sugar
- ☐ 4 Eggs
- ☐ 1/2 cup of Sour Cream
- ☐ Splash of Vanilla Extract
- ☐ Zest of 1/2 Lemon
- ☐

For the Topping:

- ☐ 1/2 cup of All Purpose Flour
- ☐ 1/4 cup of Brown Sugar
- ☐ 1/4 tsp of Cinnamon
- ☐ 3 Tbsp of Cold Butter

1) Make the blueberry filling first. Add the blueberries, sugar and lemon juice to a saucepan and cook over medium heat for about 5 minutes, until the berries begin to soften and release their juices, stir in the cornstarch slurry and cook for 1 additional minute, then remove from the heat and allow to cool completely.

2) Next, make the crust: Preheat your oven to 350°F and spray a 9 inch springform pan with nonstick spray and set aside. Mix the graham cracker crumbs, sugar and melted butter until well combined, then press firmly into the bottom and slightly up the sides of your prepared pan, bake for 10 minutes, then remove from the oven and reduce the temperature to 325°F.

3) Next up is the filling. Beat the softened cream cheese and sugar until smooth and creamy in a standing mixer fitted with a paddle attachment, add the eggs, sour cream and vanilla and mix until well combined. While that mixes, quickly make the topping by combining the flour, brown sugar and cinnamon, then cut in the cold butter until you have a crumbly mixture and set it aside.

4) Pour the filling over the baked crust, spoon the blueberry mixture evenly over the cheesecake filling and swirl it in a bit, then sprinkle the crumble over the top. Bake at 325°F for 1 hour, if after 1 hour the crumble on top hasn't browned, increase the oven temperature to 350°F and bake for an additional 5 minutes.

5) Allow the cheesecake to cool completely to room temperature for a few hours, then cover and refrigerate overnight before slicing and serving.

