



Sondra's Blueberry Bling Cheesecake Recipe

4 - 8 oz. packages of cream cheese (room temperature)

1 2/3 c. sugar

¼ c. cornstarch

1 T. vanilla

2 eggs

¾ c. heavy cream

1 ½ c. graham cracker crumbs

¼ c. melted butter

3 T. sugar

3 c. fresh blueberries plus 1 c. additional berries to decorate top

3 T. water

4 T. sugar

Set oven to 350°. Generously grease 9" springform pan then tightly wrap bottom and sides of pan with aluminum foil.

Mix together first 6 ingredients. Beat until creamy then put aside.

In separate bowl, combine graham crumbs, melted butter, and sugar. Press mixture into springform pan.

Bake 10 minutes then remove from oven and let cool completely.

In saucepan over med-high heat, stir together 3 c. blueberries, water, and sugar. Boil down into a sauce.

Let sauce cool then divide into 1/3 c. and 2/3 c.

Carefully pour half of the cream cheese mixture on top of the cooled crumb crust in pan. Add 1/3 c.

blueberry sauce on top of cream cheese mixture. Drag dull knife through both mixtures to create a swirl

affect. Repeat exact process to create a second layer with the remaining cream cheese mixture.

Place pan inside a larger and deeper pan that's been filled one third of the way with water ("water bath"). Put into the oven and bake 1 hour 15 minutes until a light golden brown. Turn oven off and leave oven door cracked open allowing cheesecake to cool for 2 hours before removing from water bath. Leave cake in springform pan, cover loosely with plastic wrap, and refrigerate until cold – approximately 4 hours.

Run a butter knife around the perimeter of the pan to loosen the cheesecake. Release the spring form pan and, using a large cake spatula, transfer cheesecake to decorative serving plate (I use a food safe bling cake pedestal).

Pour remaining blueberry sauce over top of cheesecake then garnish top with fresh blueberries.

Enjoy!