

Blueberry Cheesecake





"Can be made any time of the year, thanks to frozen blueberries."

Ingredients

- 1 cup graham cracker crumbs
- 2 tablespoons white sugar
- 1/4 cup melted butter
- 2 (8 ounce) packages cream cheese, softened
- 1 cup sour cream
- 3/4 cup white sugar

- 1 teaspoon vanilla extract
- 2 tablespoons all-purpose flour
- 4 egg
- 2 cups frozen blueberries, dry pack
- 1/3 cup blueberry jelly





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Market Pantry Eggs Grade A Large

\$0.89 - expires in 4 days

Directions

- 1 Combine crumbs, 2 tablespoons sugar and butter. Pat mixture into the bottom of a 9 inch springform pan.
- 2 Mash cream cheese until soft and creamy. Gradually beat in sour cream, 3/4 cup sugar, vanilla and flour. Beat in eggs one at a time.
- 3 Pour mixture into crumb-lined pan. Bake in a preheated 325 degree F (165 degrees C) oven for 1 hour or until firm to the touch.
- 4 Cool and then remove cake from pan by loosening edges with a knife. Place frozen blueberries on top of cake. Melt jelly and spoon over blueberries to glaze. Chill until ready to serve.

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