

Blueberry Cheesecake

INGREDIENTS

For the blueberry puree

- 2 c. blueberries
- 2 tbsp. granulated sugar
- 2 tsp. lemon juice

For the crust

- 9 graham crackers, finely crushed (about 1 1/4 c.)
- 6 tbsp. melted butter
- 1/4 c. granulated sugar

For the cheesecake

- 4 (8-oz.) blocks cream cheese, softened
- 1 c. granulated sugar
- 2 large eggs
- 1 tsp. pure vanilla extract
- 1/4 c. sour cream
- 2 tbsp. all-purpose flour
- 1/4 tsp. kosher salt
- 1 c. blueberry puree

For topping

- Whipped cream
- Blueberries

DIRECTIONS

1. Preheat oven to 325°. In a small food processor, blend blueberries until no large chunks remain.
2. In a small saucepan over medium heat, add blueberry puree, sugar, and lemon juice. Bring to a boil, then reduce heat and let simmer until slightly reduced, stirring occasionally, 10 minutes. Let cool to room temperature.
3. Make crust: In a large bowl, mix together graham cracker crumbs, melted butter, and sugar, until mixture resembles wet sand. Press into bottom and up sides of an 8" or 9" springform pan.
4. Make filling: In a large bowl using a hand mixer (or in the bowl of a stand mixer), beat cream cheese and sugar until no lumps remain. Add eggs, one at a time, then stir in vanilla and sour cream. Add flour and salt and beat until just combined. Fold in blueberry puree.
5. Pour mixture over crust. Wrap bottom of pan in aluminum foil and place in a large roasting pan. Pour in enough boiling water to come up halfway in the baking pan.
6. Bake until center of cheesecake only slightly jiggles, about 1 hour 30 minutes. Turn off heat, prop open oven door, and let cheesecake cool in oven, 1 hour.
7. Remove foil and refrigerate cheesecake until completely chilled, at least 5 hours and up to overnight.
8. When ready to serve, top cheesecake with whipped cream and blueberries.

Weeknight Lazy Lasagna

INGREDIENTS

- 8 ounces uncooked lasagna noodles, broken into 2-inch pieces
- 1 cup part-skim ricotta cheese
- 1 cup shredded part-skim mozzarella cheese, divided
- 1/3 cup grated parmesan cheese
- 1 jar (24 ounces) pasta sauce with meat

DIRECTIONS

1. Preheat oven to 400°. Cook lasagna noodles according to package directions. Meanwhile, in a large bowl, mix ricotta cheese, 1/2 cup mozzarella cheese and Parmesan cheese. Drain noodles well; stir into cheese mixture.
2. Spread 1 cup pasta sauce into a greased 11x7-in. baking dish. Layer with half of the noodle mixture and 1 cup sauce; layer with the remaining noodle mixture and sauce. Sprinkle with remaining cheese.
3. Cover with greased foil; bake until heated through, 10-15 minutes.

Easy Peasy Biscuits

INGREDIENTS

- 4 cups all-purpose flour
- 4 tablespoons baking powder
- 1 tablespoon sugar
- 1 tablespoon ground flaxseed
- 1 teaspoon sea salt
- 1 cup coconut oil, solid
- 1-1/2 cups 2% milk

DIRECTIONS

1. Preheat oven to 450°. In a large bowl, whisk flour, baking powder, sugar, flaxseed and salt. Add coconut oil and cut in with a pastry blender until mixture resembles coarse crumbs. Add milk; stir just until moistened.
2. Turn onto a lightly floured surface; knead gently 8-10 times. Pat or roll dough to a rectangle 1/2 in. thick; fold dough into thirds (as you would a letter). Pat or roll dough again into a rectangle 1/2 in. thick; cut with a pizza cutter or knife into 24 biscuits, each about 2-1/2 in. square. Place 1 1/2 in. apart on an ungreased baking sheet. Bake until light brown, 8-10 minutes. Serve warm.
3. **Freeze option:** Freeze cut biscuit dough on waxed paper-lined baking sheets until firm. Transfer to airtight containers; return to freezer. To use, bake biscuits as directed.
4. **Freeze option:** Freeze cooled baked biscuits in airtight containers. To use, heat in a preheated 350° oven 15-20 minutes.

PECAN PIE COBBLER

INGREDIENTS

- 1/2 cup butter, cubed
- 1 cup plus 2 tablespoons all-purpose flour
- 3/4 cup sugar
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 2/3 cup 2% milk
- 1 teaspoon vanilla extract
- 1-1/2 cups coarsely chopped pecans
- 1 cup packed brown sugar
- 3/4 cup brickle toffee bits
- 1-1/2 cups boiling water
- Vanilla ice cream, optional

DIRECTIONS

1. Preheat oven to 350°. Place butter in a 13x9-in. baking pan; heat pan in oven 3-5 minutes or until butter is melted. Meanwhile, combine the flour, sugar, baking powder and salt. Stir in milk and vanilla until combined.
2. Remove baking pan from oven; add batter. Sprinkle with pecans, brown sugar and toffee bits. Slowly pour boiling water over top (do not stir). Bake, uncovered, until golden brown, 30-35 minutes. Cool on wire rack for 30 minutes (cobbler will thicken upon cooling). Serve warm and if desired, with ice cream.