Blueberry Cheesecake

Source: https://www.recipetineats.com

If you're new to cheesecakes, let me just tell you - they are WAY easier and less risky than cakes cause you don't have to worry about not rising / sinking etc. A failed cake is inedible and dismal. But with cheesecake, even if the filling is not as fluffy as it should be, or the batter was a bit lumpier than it should have been, your oven runs weak etc etc it will still end up fine and still be CRAZY DELICIOUS!!! - N x ❤️�.

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CHEESECAKE BISCUIT BASE:

200 g Arnott's Marie crackers or other plain biscuit (Aus) or 28 Graham Cracker squares

120 g / 8 tbsp unsalted butter , melted

CHEESECAKE FILLING:

1 lb / 500g cream cheese, well softened, 2 tbsp plain/all purpose flour

1 tsp vanilla extract, 1/2 cup / 125g sour cream, 1 1/2 cups (330g) caster/superfine sugar , Zest of 1 lemon, 3 eggs at room temp, 250g/8oz blueberries*

TOPPING: 375g/13oz blueberries*, 2 tbsp lemon juice, 1/2 cup (110g) white sugar, 1/2 tsp vanilla extract 1 1/2 tsp cornflour/cornstarch mixed with 2 tbsp water

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* If frozen, do not thaw, add in frozen

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1. Blitz crackers until fine crumbs (or bash with rolling pin!), add butter, blitz until looks like wet sand. Watch vid for how to prepare pan (upside down pan base!) and press crumbs in.

2. Beat cream cheese until just smooth (about 20 sec on speed 4). Add vanilla, sour cream, sugar, lemon, beat until just smooth. Add eggs one at a time, beat until incorporated. Don't overbeat – we don't want bubbles! Stir in blueberries.

3. Pour into crust, bake 70 min at 160C/320F (140C fan) until very pale golden surface, set but still jiggly. Open oven door, let cool inside, then fridge 4 hrs+.

4. TOPPING: Place 1 cup (125g) blueberries, sugar, vanilla, in saucepan over medium, stir, simmer 5 min until broken down and syrupy. Add cornflour water mixture, stirring as you pour it in. Add remaining blueberries, then cool. Top cheesecake. Fridge 2 hours+, slice, serve!