

# LAVENDER LEMON CHEESECAKE WITH BLUEBERRY COMPOTE

## FOR THE CRUST:

1 1/2 C graham cracker crumbs  
1/4 C granulated sugar  
1/2 C unsalted butter, melted

1 t vanilla extract  
1 t dried culinary lavender, finely ground  
1/4 C [Lavender-Lemon Blueberry tea](#),  
brewed and cooled

## FOR THE CHEESECAKE:

3 (8 oz) pkgs cream cheese, softened  
1 C granulated sugar  
3 lg eggs  
1/2 C sour cream  
1/4 C heavy cream  
1 T lemon zest  
1 T lemon juice

## FOR THE BLUEBERRY COMPOTE:

2 C fresh or frozen blueberries  
1/4 C granulated sugar  
1 T lemon juice  
1 t cornstarch mixed with 1 T water  
1/4 C [Lavender-Lemon Blueberry tea](#),  
brewed and cooled

## PREPARE THE CRUST:

Preheat your oven to 325°F.

In a medium bowl, combine the graham cracker crumbs, sugar, and melted butter. Mix until well combined.

Press the mixture into the bottom of a 9-inch springform pan. Bake for 10 minutes, then set aside to cool.

## MAKE THE CHEESECAKE:

In a large mixing bowl, beat the cream cheese and sugar until smooth and creamy.

Add the eggs one at a time, beating well after each addition.

Mix in the sour cream, heavy cream, lemon zest, lemon juice, vanilla extract, ground lavender, and brewed tea until fully incorporated.

Pour the cheesecake batter over the cooled crust.

## BAKE THE CHEESECAKE:

Place the springform pan in a larger baking dish. Fill the larger dish with hot water halfway up the sides of the springform pan to create a water bath.

Bake for 55-65 minutes, or until the center is set but still slightly jiggly.

Turn off the oven and let the cheesecake cool in the oven with the door slightly open for 1 hour.

Remove from the oven and refrigerate for at least 4 hours, or overnight.

## PREPARE THE BLUEBERRY COMPOTE:

In a small saucepan, combine the blueberries, sugar, lemon juice, and brewed tea. Cook over medium heat until the blueberries release their juices, and the mixture begins to simmer. Stir in the cornstarch mixture and cook for another 2-3 minutes, or until the compote thickens. Remove from heat and let cool.

**SERVE:**

Once the cheesecake is fully chilled, remove it from the springform pan.  
Top with the blueberry compote before serving.