

# Lemon-Blueberry Cheesecake

**PREP TIME:** 20 minutes

**COOK TIME:** 1 hour

**CHILL TIME:** 4 hours (or overnight)

**TOTAL TIME:** 5 hours 20 minutes

## FOR THE CRUST:

1 1/2 C graham cracker crumbs  
1/4 C granulated sugar

1/2 C unsalted butter, melted

## FOR THE CHEESECAKE FILLING:

24 oz cream cheese, softened  
1 C granulated sugar  
3 lg eggs  
1 t vanilla extract

1/2 C sour cream  
1/4 C fresh lemon juice  
1 T lemon zest

## FOR THE BLUEBERRY TOPPING:

1 C fresh or frozen blueberries  
1/4 C granulated sugar  
1/4 C water

1 T [Blueberry](#) tea, placed into a tea bag  
1 t cornstarch mixed with 1 T water

## PREPARE THE CRUST:

Preheat your oven to 325°F (163°C). In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the crumbs are evenly coated. Press the mixture into the bottom of a 9-inch springform pan, creating an even layer. Bake for 10 minutes, then set aside to cool.

## MAKE THE CHEESECAKE FILLING:

In a large mixing bowl, beat the softened cream cheese until smooth. Add the granulated sugar and continue to beat until well combined. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract, sour cream, fresh lemon juice, and lemon zest until fully incorporated.

## ASSEMBLE AND BAKE:

Pour the cheesecake filling over the cooled crust. Smooth the top with a spatula. Bake in the preheated oven for 50-60 minutes, or until the center is set and the edges are lightly golden. Turn off the oven and let the cheesecake cool in the oven with the door slightly open for 1 hour. Transfer the cheesecake to the refrigerator and chill for at least 4 hours, or overnight.

## PREPARE THE BLUEBERRY TOPPING:

In a small saucepan, combine the blueberries, granulated sugar, and water. Bring to a simmer over medium heat. Add the blueberry tea bag and let it steep for 5 minutes. Remove the tea bag and stir in the cornstarch mixture. Cook for another 2-3 minutes, or until the mixture thickens. Let it cool to room temperature.

## SERVE:

Once the cheesecake is fully chilled, spread the blueberry topping over the top.