

The Bacon Blackberry Cheesecake Burger: Sweet Meets Savory Like Never Before

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3-4 min

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INGREDIENTS

- 1 lb ground beef
- 4 slices bacon, cooked
- 4 burger buns
- 1/2 cup blackberry preserves
- 4 oz cheesecake spread (store-bought or homemade)

Instructions:

Cook the Burger Patties: Divide the ground beef into four equal portions and shape into patties. Cook in a skillet or on a grill over medium heat to your desired doneness, about 3-4 minutes per side for medium. Season with salt and pepper to taste.

Prepare the Buns: Spread a generous layer of cheesecake spread on the bottom half of each burger bun.

Assemble the Burgers: Place a cooked burger patty on top of the cheesecake spread. Add a slice of cooked bacon and a spoonful of blackberry preserves.

Top and Serve: Place the top bun over the fillings and serve immediately. Enjoy this sweet and savory sensation!

Tips for the Best Bacon Blackberry Cheesecake Burger:

Customize the Cheesecake Spread: Add a touch of vanilla or lemon zest to the cheesecake spread for extra flavor.

Upgrade the Preserves: Use fresh blackberries or a homemade preserve for a more vibrant taste.

Toast the Buns: Lightly toasting the buns adds a nice texture and prevents them from becoming soggy.

Why This Recipe Stands Out:

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8. **Why This Recipe Stands Out:** This Bacon Blackberry Cheesecake Burger takes bold flavor combinations to the next level. It's a perfect blend of textures and tastes, with smoky, creamy, and fruity notes in every bite. This isn't just a burger-it's a culinary adventure.
9. **Give it a try and let me know what you think!** Don't forget to check out more unique recipes on I Wuv Cooking.

SWAPS & NOTES

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