

The Creamiest Blueberry Cheesecake You'll Ever Bake

Blueberry Cheesecake: A Lush Classic with a Fruity Twist



OVEN
320°F

TIME
30 min

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INGREDIENTS

For the crust:

200 g graham crackers or digestive biscuits

100 g melted butter

For the filling:

500 g cream cheese

200 ml heavy cream

150 g sugar

3 eggs

1 tsp vanilla extract

For the topping:

200 g fresh blueberries

100 g blueberry jam

Instructions:

1 Prepare the Crust:

2 Make the Filling:

3 Bake:

4 Add the Topping:

Tips for Success:

Room temperature cream cheese blends smoother and prevents lumps.

Don't overbake-pull the cheesecake when the center is still slightly wobbly.

Refrigerate well: the flavors and texture improve with a good chill.

Variations & Add-Ons:

Mix some blueberries into the filling for bursts of

fruit inside.

Swap the graham crust for crushed chocolate chip cookies for extra decadence.

Drizzle with white chocolate before serving for a visual and flavor boost.

Perfect Pairings:

This Edible Cookie Dough

Chocolate Chip Cookie Dough Brownie Bombs

This No-Bake Oreo Cream Pie

Brownie Batter Dip

Final Thoughts:

DIRECTIONS

1. Prepare the Crust: Crush the graham crackers into fine crumbs. Mix with melted butter until the texture is like wet sand. Press firmly into the bottom of a springform pan. Chill in the fridge for 30 minutes.
2. Make the Filling: In a bowl, beat the cream cheese and sugar until smooth. Add the eggs one at a time, then mix in the heavy cream and vanilla extract. Pour over the chilled crust.
3. Bake: Bake in a preheated oven at 160°C (320°F) for 50-60 minutes, until the edges are set and the center is slightly jiggly. Cool completely, then refrigerate for at least 4 hours (overnight is best!).
4. Add the Topping: Top the cooled cheesecake with blueberry jam, spreading it gently. Add fresh blueberries over the top just before serving.
5. Tips for Success: Room temperature cream cheese blends smoother and prevents lumps.
6. Don't overbake-pull the cheesecake when the center is still slightly wobbly.
7. Refrigerate well: the flavors and texture improve with a good chill.
8. Variations & Add-Ons: Mix some blueberries into the filling for bursts of fruit inside.
9. Swap the graham crust for crushed chocolate chip cookies for extra decadence.
10. Drizzle with white chocolate before serving for a visual and flavor boost.
11. Perfect Pairings: For a dreamy dessert spread, serve your blueberry cheesecake alongside:

12. This : Edible Cookie Dough
13. Chocolate : Chip Cookie Dough Brownie Bombs
14. This : No-Bake Oreo Cream Pie
15. Brownie : Batter Dip
16. Final Thoughts: This Blueberry Cheesecake is everything a classic dessert should be-timeless, luscious, and just a little bit extra. Whether you're baking it for a dinner party or just because you feel like it, it's guaranteed to impress.
17. Give it a try and tag @chefmaniac with your cheesecake masterpieces-I'd love to see how yours turns out! Want a no-bake version next? Just say the word. ??

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-creamiest-blueberry-cheesecake-youll-ever-bake/>