

This Lemon Blueberry Cheesecake Will Be the Star of Your Summer Desserts

Why You'll Love This Lemon Blueberry Cheesecake



OVEN
325°F

TIME
20 mins

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INGREDIENTS

For the Crust:

1 1/2 cups graham cracker crumbs

1/4 cup sugar

1/4 cup unsalted butter, melted

For the Cheesecake Filling:

3 (8 oz) packages cream cheese, softened

1 cup granulated sugar

3 large eggs

1 tsp vanilla extract

2 tbsp lemon juice

Zest of 1 lemon

1/2 cup sour cream

For the Lemon Blueberry Topping:

1 cup fresh blueberries

1 tbsp sugar

1 tbsp lemon juice

1 tbsp cornstarch (optional for thickening)

Step-by-Step Instructions:

1. Prepare the Graham Cracker Crust:

2. Make the Cheesecake Filling:

3. Bake the Cheesecake:

4. Prepare the Lemon Blueberry Topping:

5. Assemble the Cheesecake:

6. Slice & Serve!:

My Pro Tips for the Best Cheesecake:

Use room temperature ingredients - Softened cream cheese and eggs mix more smoothly, resulting in a creamier filling.

Don't overmix the batter - Overbeating the eggs can incorporate too much air, leading to cracks in the cheesecake. Mix just until combined.

Prevent cracking with a water bath - Place a pan of hot water on the oven's lower rack while baking to add moisture to the oven and prevent the cheesecake from drying out.

Chill overnight for best results - The flavors develop even more, and the texture becomes perfectly set.

What to Serve with Lemon Blueberry Cheesecake:

With a dusting of powdered sugar - For an elegant touch.

Drizzled with white chocolate - Lemon, blueberry, and white chocolate are a match made in heaven.

Alongside fresh whipped cream - Light and fluffy whipped cream balances the richness of the cheesecake.

With extra fresh berries - Serve with strawberries, raspberries, or blackberries for a berry-filled dessert.

FAQs (From My Kitchen to Yours):

DIRECTIONS

1. Prepare the Graham Cracker Crust: Preheat your oven to 325°F (163°C). In a bowl, combine the graham cracker crumbs, sugar, and melted butter until the mixture resembles wet sand.
2. Press the mixture evenly into the bottom of a 9-inch springform pan, making sure it's packed tightly. Bake for 8-10 minutes, then set aside to cool while preparing the filling.
3. Make the Cheesecake Filling: In a large mixing bowl, beat the cream cheese and sugar together until smooth and creamy. Add the eggs, one at a time, mixing well after each addition. Stir in the vanilla extract, lemon juice, and lemon zest.
4. Finally, fold in the sour cream to give the filling its rich, velvety texture. Mix until everything is fully incorporated.
5. Bake the Cheesecake: Pour the cheesecake mixture into the cooled crust, smoothing the top with a spatula.
6. Bake for 45-50 minutes, or until the edges are set but the center still has a slight jiggle. Turn off the oven and leave the cheesecake inside with the door slightly open for about 30 minutes-this helps prevent cracking.
7. Once cooled, refrigerate the cheesecake for at least 4 hours, or overnight for best results.
8. Prepare the Lemon Blueberry Topping: While the cheesecake chills, make the topping. In a small saucepan over medium heat, combine the blueberries, sugar, and lemon juice. Stir occasionally and let the berries release their juices.
9. For a thicker topping, mix cornstarch with a

tablespoon of water, then stir it into the blueberry mixture. Simmer for 2-3 minutes until slightly thickened, then remove from heat and let cool completely.

10. Assemble the Cheesecake: Once the cheesecake has fully chilled, pour the blueberry lemon topping over the top, spreading it evenly.
11. Slice & Serve!: Carefully remove the cheesecake from the springform pan, slice, and enjoy! Serve as-is or with a dollop of whipped cream for an extra indulgent touch.
12. My Pro Tips for the Best Cheesecake: Use room temperature ingredients - Softened cream cheese and eggs mix more smoothly, resulting in a creamier filling.
13. Don't overmix the batter - Overbeating the eggs can incorporate too much air, leading to cracks in the cheesecake. Mix just until combined.
14. Prevent cracking with a water bath - Place a pan of hot water on the oven's lower rack while baking to add moisture to the oven and prevent the cheesecake from drying out.
15. Chill overnight for best results - The flavors develop even more, and the texture becomes perfectly set.
16. What to Serve with Lemon Blueberry Cheesecake: This cheesecake is fantastic on its own, but here are a few ways to make it even more special:
17. With a dusting of powdered sugar - For an elegant touch.
18. Drizzled with white chocolate - Lemon, blueberry, and white chocolate are a match made in heaven.
19. Alongside fresh whipped cream - Light and fluffy whipped cream balances the richness of the cheesecake.
20. With extra fresh berries - Serve with strawberries, raspberries, or blackberries for a berry-filled dessert.
21. FAQs (From My Kitchen to Yours): Q: Can I use frozen blueberries instead of fresh?A: Yes! Frozen blueberries work just as well. No need to thaw them-just add a few extra minutes of simmering time for the topping.
22. Q: How long will this cheesecake last?A: It will stay fresh in the refrigerator for up to 5 days. You can also freeze it (without the topping) for up to 3 months.
23. Q: Can I make this cheesecake without a springform pan?A: While a springform pan is best for easy removal, you can use a regular 9-inch cake pan lined with parchment paper. Just be extra careful when removing it.
24. Q: What if I don't have sour cream?A: You can substitute Greek yogurt or heavy cream for a similar texture.
25. Why You'll Love This Lemon Blueberry Cheesecake: If you love bright, fruity flavors in a rich and creamy dessert, this Lemon Blueberry Cheesecake is for you. The smooth cheesecake filling, buttery graham cracker crust, and fresh blueberry topping make every bite pure bliss.

