

Decadent Blueberry Cheesecake with Luscious Sauce

Prepare to fall in love with a dessert that's both elegant and utterly irresistible: this



OVEN
325°F

TIME
10 min

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INGREDIENTS

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 6 tablespoons unsalted butter, melted
- 3 (8 oz) packages cream cheese, softened (full-fat brick cream cheese is essential)
- 1 cup granulated sugar
- 1/2 cup sour cream (full-fat for best texture)
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice (freshly squeezed)
- 2 cups fresh or frozen blueberries (do not thaw if using frozen)
- 1/4 cup sugar
- 1 tablespoon cornstarch mixed with 2 tablespoons cold water (this is your slurry)

Swaps and Notes:

Graham Crackers: You can use other crushed cookies for the crust, such as vanilla wafers or even chocolate cookies for a chocolate twist.

Cream Cheese: Always use full-fat brick cream cheese, softened to room temperature. Low-fat or whipped cream cheese will not yield the same creamy, rich texture.

Sour Cream: Full-fat sour cream is highly recommended for the best texture and slight tang. Full-fat plain Greek yogurt can be a substitute, but the flavor might be slightly different.

Eggs: Ensure eggs are at room temperature to incorporate more easily into the filling.

Vanilla Extract: Pure vanilla extract is best for a rich flavor.

Lemon Juice: Freshly squeezed lemon juice is crucial for both the filling's zestiness and the topping's brightness.

Blueberries: Fresh or frozen blueberries work equally well for the topping. If using frozen, add them directly to the saucepan without thawing.

Cornstarch Slurry: This is essential for thickening the blueberry sauce. Make sure the water is cold when mixing with cornstarch to prevent lumps.

DIRECTIONS

1. Creating this delightful blueberry cheesecake involves a few distinct stages, but each step is straightforward and contributes to the final perfect result.
2. **Prepare for : Baking:** Preheat your oven to 325°F (160°C). This lower temperature is ideal for baking cheesecake, helping to prevent cracks.
3. **Make the : Crust:** In a medium bowl, combine the 1 1/2 cups graham cracker crumbs, 1/4 cup granulated sugar, and 6 tablespoons melted unsalted butter. Mix everything together thoroughly until the mixture is evenly moistened and crumbly.
4. **Press and : Bake Crust:** Press this mixture firmly and evenly into the bottom of a 9-inch springform pan. Use the bottom of a glass or your fingers to compact it tightly. Bake the crust in the preheated oven for about 10 minutes until it's lightly golden and fragrant. Remove from the oven and let it cool completely on a wire rack while you prepare the filling.
5. **Prepare the : Cheesecake Filling:** In a large mixing bowl, using an electric mixer, beat the 3 (8 oz) packages softened cream cheese until it's perfectly smooth and creamy, with no lumps. This is a crucial step for a silky-smooth cheesecake.
6. **Add : Wet Ingredients to Filling:** Gradually add the 1 cup granulated sugar, 1/2 cup sour cream, 1 teaspoon vanilla extract, and 1 tablespoon lemon juice to the cream cheese mixture. Beat on low to medium speed until everything is just combined and harmonious. Be careful not to overmix at this stage.

7. **Incorporate : Eggs:** Add the 3 large eggs one at a time, mixing gently on low speed just until each egg is incorporated into the batter. Again, avoid overmixing once the eggs are added, as too much air can cause cracking.
8. **Bake the : Cheesecake:** Pour the luscious cheesecake filling evenly over the cooled graham cracker crust in the springform pan. Place the springform pan on a baking sheet (to catch any potential drips). Bake for 50-60 minutes. The center of the cheesecake should appear mostly set but still have a slight jiggle when gently shaken. The edges might look more firm.
9. **Cooling (Crucial Step!):** Once the baking time is complete, turn off the oven, but do not remove the cheesecake. Instead, crack the oven door open slightly (you can use a wooden spoon to prop it open) and let your cheesecake cool in the oven for about 1 hour. This slow cooling process helps prevent drastic temperature changes, which are often the culprit for cheesecake cracking.
10. **Chill : Completely:** After cooling in the oven, remove the cheesecake to a wire rack and let it cool completely to room temperature. Then, transfer it to the refrigerator and chill for at least 4 hours, or even better, overnight. Chilling is essential for the cheesecake to fully set and for the flavors to meld.
11. **Make : Blueberry Topping:** While the cheesecake is chilling, prepare the dreamy blueberry topping. In a small saucepan, combine the 2 cups fresh or frozen blueberries, 1/4 cup sugar, and 1 tablespoon lemon juice. Heat over medium heat, stirring occasionally, until the berries start bursting and the mixture is simmering gently.
12. **Thicken : Topping:** In a separate tiny bowl, whisk together the 1 tablespoon cornstarch with 2 tablespoons cold water to create a smooth slurry. Pour this cornstarch slurry into the simmering blueberry mixture, stirring constantly. Cook until the sauce thickens to your desired consistency, about 1-2 minutes. Remove from heat and let it cool completely before using.
13. **Assemble & : Serve:** Once your cheesecake has thoroughly chilled and the blueberry topping is ready and cooled, carefully spoon the blueberry mixture evenly over the top of the cheesecake. Remove the springform pan sides. Slice the cheesecake using a warm, sharp knife (run under hot water and wipe clean between slices for neat cuts). Serve chilled, garnished with fresh blueberries or a sprinkle of lemon zest if you like. Enjoy your slice of heaven!

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