



Blueberry cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

3 8-ounce packages cream cheese, soften
3/4 cup sugar
3 large eggs
1 large egg yolk
1/2 cup heavy cream
2 Tbsp. finely grated lemon zest
1/2 cup fresh lemon juice
2 Tbsp. all-purpose flour
2 Tbsp. vanilla extract
1/2 tsp. salt
1 cups blueberry curd or sauce

Instructions

1. Preheat the oven to 450 degrees F.
2. Combine the cream cheese and the sugar in the bowl .
3. Mix at medium speed until smooth and fluffy (4 to 5 minutes).
4. Beat the eggs and the yolk in one at a time .
5. Add the heavy cream, the lemon zest and juice, the flour, vanilla and the salt.
6. Mix well.
7. Pour the filling into the prepared spring form pan which has laid with aluminium foil.
8. Place pan in a tray of water 1/4 full. This is to avoid the cake being burn too fast at the bottom.
9. Place the pan in the oven for 15 minutes.
10. Lower the oven temperature to 200 degrees F. and bake for an hour.
11. Once done, turn off the oven and open the door slightly.
12. Leave the cheesecake in the oven for 45 minutes.

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13. Remove the cheesecake and let it cool completely on a wire rack.
 14. Once cool, refrigerate the cheesecake overnight (or for about 8 hours) before serving.
 15. Serve the cheesecake with a fruit sauce like blueberry curd.

NOTE:

you can also add fresh ripe blueberries in the cake while mixing.

to cut cake , warm your knife in hot water first , so you will get a clean cut .