



Contest-Winning Blueberry Swirl Cheesecake Recipe photo by Taste of Home

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This is my favorite blueberry recipe, which I often make for family get-together.—Cathy Medley, Clyde, Ohio

TOTAL TIME: Prep: 40 min. Bake: 70 min. + chilling

MAKES: 12 servings

[Contest Winning Test Kitchen Approved](#)

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Ingredients

- 1-1/2 cups fresh blueberries
- 1/4 cup sugar

- 1 tablespoon lemon juice
 - 2 teaspoons cornstarch
 - 1 tablespoon cold water
 - **CRUST:**
 - 1 cup graham cracker crumbs (about 16 squares)
 - 2 tablespoons sugar
 - 2 tablespoons butter, melted
 - **FILLING:**
 - 3 packages (8 ounces each) cream cheese, softened
 - 1 cup sugar
 - 1 cup (8 ounces) sour cream
 - 2 tablespoons all-purpose flour
 - 2 teaspoons vanilla extract
 - 4 eggs, lightly beaten
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Nutritional Facts

1 slice: 0 calories, 0g fat (0g saturated fat), 0mg cholesterol, 0mg sodium, 0g carbohydrate (0g sugars, 0g fiber), 0g protein

Directions

1. In a small saucepan, combine the blueberries, sugar and lemon juice. Cook and stir over medium heat for 5 minutes or until the berries are softened. Combine cornstarch and water until smooth; stir into the blueberry mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; cool to room temperature. Transfer to a blender; cover and process until smooth. Set aside.
 2. For crust, in a small bowl, combine the crumbs and sugar; stir in the butter. Press onto the bottom of a greased 9-in. springform pan. Place pan on a baking sheet. Bake at 350° for 10 minutes. Cool on a wire rack.
 3. In a large bowl, beat cream cheese and sugar until smooth. Beat in the sour cream, flour and vanilla. Add eggs; beat on low speed just until combined. Pour filling over crust. Drizzle with blueberry mixture; cut through batter with a knife to swirl.
 4. Return pan to baking sheet. Bake at 350° for 1 hour or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool 1 hour longer.
 5. Refrigerate overnight. Refrigerate leftovers. Yield: 12 servings.
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