



Blueberry Cheesecake

SERVINGS 12 ⌚ **PREP TIME** 5 hrs 30 mins **COOK TIME** 1 hr 10 min

INGREDIENTS

For Biscuit Base:

- 7 oz (200g) Arnott's Marie crackers or other plain biscuits (Aus) or 28 Graham Cracker squares
- 8 tbsp (120g) unsalted butter, melted

For Cheesecake Filling:

- 1 lb (500g) cream cheese, well softened
- 2 tbsp flour
- 1 tsp vanilla extract
- 1/2 cup **La Fe Crema Salvadoreña**
- 1 1/2 cups caster sugar (superfine sugar)

- Zest of 1 lemon
- 3 eggs, at room temperature
- 8 oz (250g) blueberries

For Blueberry Topping:

- 13 oz (375g) blueberries
- 2 tbsp lemon juice
- 1/2 cup white sugar
- 1/2 tsp vanilla extract
- 1 1/2 tsp cornflour/cornstarch
- 2 tbsp water

DIRECTIONS

1. Preheat oven to 320°F. Place the shelf in the middle of the oven.
2. Get a 20cm/8" springform cake tin. Turn the base upside down, butter lightly then press on a square piece of parchment/baking paper. Then clip into the springform pan-excess paper will stick out, see photos in post and video.
3. Break up biscuits roughly by hand and place in a food processor. Blitz until fine crumbs. Add butter, briefly blitz until dispersed and it resembles wet sand.
4. Pour into the prepared cake tin. Use a spatula to roughly spread it out over the base and up the walls.
5. Use something with a flat base and vertical edges (use a measuring cup to press the crumbs up the wall almost to the top of the sides, and flatten the base.
6. Use a stand mixer (with paddle) or handheld beater to beat the cream cheese until just smooth, no longer than 20 seconds on speed 4. (You do not want to aerate cheesecake filling too much as it cause cracks when it bakes)
7. Add flour, beat for 5 seconds on speed 4 until just incorporated. Add vanilla, sour cream, sugar and lemon zest. Beat until just combined (10 sec max, speed 4).
8. Add eggs one at a time - beat for 5 seconds on speed 4 in between each. After the last egg, beat as needed until batter is smooth - but stop beating immediately once smooth. Stir in blueberries with a rubber spatula. Pour into prepared crust.
9. Bake for 70 minutes. The top should be a bit puffed. Very light golden brown, not cracked, and near perfectly flat. It should jiggle slightly when you gently shake the pan, see video at 1 min 23 sec (sets in next step).
10. Cool the cake in the oven with the door open approx 20 cm / 8" for about 2 hours, then refrigerate for

4+ hours in the pan or overnight. Cake will sink and surface should be flat.

11. Remove sides of springform pan. Use overhang paper to slide cheesecake off the cake pan base. Then slide the cheesecake off the paper.
12. Place 1 cup of blueberries, vanilla, sugar and lemon juice in a saucepan. Stir then bring to simmer over medium heat. Simmer for 7 minutes until blueberries breakdown. Mix cornflour and water, then stir in - it will thicken quickly. Stir in remaining blueberries. Sauce should be syrupy - remove from stove and cool.

Will thicken as it cools.

13. Once cool, stir. Adjust thickness 1/2 teaspoon of water at a time to make it the perfect "oozing" consistency - be careful, don't make it runny!
14. Spoon onto cheesecake so it's completely covered - you'll have maybe 1/2 cup sauce left, good for touch ups. Refrigerate 2+ hours.
15. Slice and serve!