

- If you love lemon and blueberry, then you are going to love this cheesecake. It's thick, creamy, so delicious, and with the addition of some extra egg yolk, it really makes the lemon flavor pop. Cheesecakes can be a little confusing and not really complicated, but time consuming, so if you haven't done one, I'm gonna show you exactly what to do today. I'm Lindsay from Life, Love and Sugar, and today we're making Lemon Blueberry Cheesecake. ♪ Oh, oh, oh ♪ ♪ Oh, oh ♪

- All right, so first up is your crust. We're making a graham cracker crust for this cheesecake. So you're gonna put your graham cracker crumbs into your bowl first. You can often actually buy those already crushed which is really nice. And we're gonna add a little bit of sugar. And your melted butter. So mix all that together until the crumbs are nicely coated. If you find you have any chunks left in there, you're gonna wanna take those out because those can kinda break up your cheesecake crust and make it a little more crumbly when it's done. I like to spray the inside sides of my springform pan with a baking spray so that things don't stick, and then I line the bottom with parchment paper to help make it easier to slide the cheesecake off the pan later when it's done baking. Then we're gonna add our crumbs. All right, you're gonna wanna spread them around. I like a nice thick crust that goes up the sides of the cheesecake as well as being on the bottom. So I'll push some extra crumbs out to the side. And then you could grab a measuring cup or anything with a nice straight side, and then I use this to actually shape my crust and press it into the pan. So I'll start with the bottom and then work my way over to the sides and push the crust up the sides. And because this has a nice straight side and good corner, it give gives me nice corners in my cheesecake. All right, so once that's all pressed in nicely, I'll use my fingers to just kind of finish up the tops. All right, once everything is pressed into your pan, you can pop this in the oven for about eight minutes to bake. All right, so while your crust is baking, you can go ahead and start on your filling. We're gonna start with our cream cheese. This should be softened. It's very important that this be softened, not too cool, because you're gonna wanna mix your cheesecake filling on low speed so that you don't add too much air to your batter which can cause cracks in a cheesecake. So if this is not cool enough, you're gonna have to do more mixing than you wanna do in order to smooth it out. The warmer the better. Room temperature or warmer. Next, we'll add our sugar, and a little bit of flour. So again, we're gonna mix these on low speed and combine them until their well combined and smooth. You can always scrape down the sides of your bowl and the beater blade to make sure that everything is getting well incorporated. I even like to scrape down in the bottom of the bowl, just so you're not getting chunks of cream cheese that stick down there and end up leaving lumps in your batter later. So once everything is combined and smooth, you're gonna wanna add your sour cream, your fresh lemon juice, and lemon zest. And then again, we'll mix everything together until it's nice and smooth. Next, you're gonna wanna add your egg yolks and your whole eggs. We've got two egg

yolks here. And I like to use some yolks instead of just all whole eggs because the egg yolks really amplify that lemon flavor and make it pop. Then again, you'll wanna mix everything together until it's smooth, and keep it on low speed. Now I'm just gonna gradually add the other eggs, scrape down the side of the bowl as needed, and just kinda incorporate them, and then add the next one. Once that's all well combined, I like to make sure I give everything one final stir, and then we're gonna stir in our fresh blueberries. All right, so by now, your crust should be baked and ready, so we're gonna grab our cheesecake crust and pour our filling into it. Okay, then I just like to take my offset spatula and smooth it around. The other thing to keep in mind with cheesecakes is one thing that can cause cracks is if you have chunky stuff in your filling and it rises to the surface. I'll actually push them down a little just to keep cracks from happening. So once you have this all spread in here, you're ready to go. You actually wanna prepare your pan for a water bath. I know not everyone loves a water bath, but it really does make a better cheesecake. One of the biggest problems with a water bath is your pan leaking. As much as all springform pans claim that they're leak-proof, I've met maybe one ever that was leak-proof, and it didn't stay that way for long. So I have a way of setting up my pans for a water bath that actually helps make sure that water's not gonna get in. The thing about aluminum foil is it's really easy for that to get tiny little cracks in it when you're wrapping your pan with it, so even though it seems like water shouldn't get in with the foil, it actually does. A bag isn't gonna get tiny little cracks so you actually can set your cheesecake in the bag, and then I wrap some foil around the outside just in case, and then I put that inside my water bath. Now that we've got that all wrapped, we're gonna set this inside a larger pan and fill it with warm water, and that's what actually makes up our water bath. Just be careful not to get any of that water into your cheesecake. So this is just tap water, and you wanna make sure you fill up the pan that you're pouring the water into about halfway. You'll actually see that when you take the cheesecake out of the oven, a lot of it has evaporated. So you wanna make sure there's enough in there. One other little tip that I have before you put your cheesecake into the oven, if you happen to notice some air bubbles rising to the surface, 'cause that does happen, you can use a little toothpick and actually pop 'em, and then you don't have problems with air bubbles. Now we're gonna pop this in the oven and bake it. It's about an hour and 20 minutes at 300 degrees in your oven, and then there's kind of a slow cooling process which helps this bake and not crack. You're actually gonna leave the door of your oven closed, turn off the oven, and let it keep baking, but also let it start to slowly cool for about half an hour. And then from there, you're gonna crack your oven and let it cool for about another half hour. While your cheesecake is in the oven, you can go ahead and make your blueberry sauce for topping it. We're gonna start with some sugar, and then some cornstarch to help thicken things up. And then we're gonna add a little bit of water. I'm just gonna add a couple teaspoons. You can add anywhere

from two to four teaspoons. It just depends on how thick or thin of a sauce you like. Then we're gonna heat this until it all kinda starts to melt. So you're just kind of looking to get that sugar melting so you don't end up with graininess in your sauce. All right, so the sugar is looking mostly melted so we're gonna go ahead and add our blueberries. And so now we just wanna cook our blueberries, again, over medium heat, until they start to pop and release their juices. Once the juices are coming out and you've got kind of a nice sauce going, keep stirring and letting it go until it starts to thicken. You just wanna be sure that you don't let it thicken too much. You gotta keep in mind that as it cools, it's gonna continue to thicken, so take it off when it's starting to thicken, but not too thick so that you don't have like a chunky sauce, unless that's what you like. Okay, so now we've got our cheesecake. It has been baked, slowly cooled in the oven, and then cooled in the fridge for about five to six hours so that it's nice and firm. This is actually a great recipe to make ahead because you could just pop it in the fridge and leave it there overnight and then finish it off in the morning. Let's go ahead and remove the sides. This should be firm enough that you can actually just slide it off of the pan, but if you're having trouble, you can use a little offset spatula. Just kind of run it along the bottom to loosen it. You should feel it kinda loosen. And then I actually can slide this right off onto my hand and pull off the parchment paper. Your cheesecake should be firm enough that you can do that without it falling apart. And actually, you can see the parchment paper is actually coming right off on its own. If it doesn't, you can hold onto the cheesecake and pull it off, but often, it just slides right off for me. See, I'm just holding this, you could pull it off if you needed to, and then you can place this right on your serving plate. Once you've got your cheesecake on your serving plate and ready to go, we're actually gonna make our whipped cream. You'll take your mixer bowl, you're gonna wanna use the whisk attachment. We'll add our heavy whipping cream. You wanna make sure it's nice and cold so that it whips up well. We'll add some powdered sugar. This not only sweetens it a little bit but it actually helps stabilize your whipped cream so that it's not gonna wilt when it's sitting on top of your cheesecake. I can actually leave this whipped cream on a cheesecake in the fridge for like a full week and it won't deflate, so the powdered sugar really helps with that. And then some vanilla extract for good flavor. Then we'll just pop this on our mixer and whip it until you get stiff peaks. All right, so it's looking pretty good. When you lift this up, if your whipped cream stands up straight, you've got stiff peaks. Here's our piping bag. I've got a nice closed star tip. It's a large one, not too large. It's the 844 Ateco tip. And now you have your finished Lemon Blueberry Cheesecake. Ready to go, perfect for serving for your guests or hoarding for yourself. It's thick, creamy, delicious, and so full of lemon flavor. It's perfect for spring and summer. I know you're gonna love it. For the full recipe, head over to [LifeLoveandSugar.com](http://LifeLoveandSugar.com).