

No-Bake Blueberry Cheesecake

Makes one 9-inch cheesecake

This no-bake blueberry cheesecake is the perfect, cool dessert to indulge in as summer nears to a close. The almond, graham cracker crust is a delicious, nutty base for the creamy cheesecake that features a swirled in vanilla-bourbon blueberry sauce. It's the perfect dessert for sharing!

Almond, Graham Cracker Crust Ingredients:

9 double squares of graham crackers,
or 1-1/2 cups crushed
1/2 cup almonds
1 tablespoon brown sugar
1/2 cup butter, melted
1 teaspoon almond extract

Vanilla-Bourbon Blueberry Sauce:

(divide and use for filling and for serving)
3 cups fresh blueberries
1/2 cup water
1/2 teaspoon vanilla extract
3 tablespoons sugar
2 tablespoons bourbon

Almond, Graham Cracker Crust Directions:

1. Lightly grease a 9-inch springform pan using a non-stick, floured baking spray.

2. In a food processor, pulse together the graham crackers, almonds, and brown sugar until combined. Drizzle in the melted butter, and the almond extract. Pulse until a fine crumb is formed.

3. Press the crust into the bottom of the prepared springform pan, and one to two inches up the sides. Firmly press the crust into place using a glass or measuring cup to help compress the crumbs. Place the crust in the freezer while the cheesecake filling is prepared.

Vanilla-Bourbon Blueberry Sauce Directions:

1. In a small saucepan warm the blueberries, water, vanilla, bourbon, and sugar over medium heat until the blueberries begin to bubble and simmer.

2. In a small bowl, dissolve 3 tablespoons of cornstarch in 1/4 cup of cold water. Add the cornstarch mixture to the blueberry sauce.

3. Cook the blueberry sauce until bubbling and thickened. Finish the sauce by adding the butter and salt, and stirring until the butter melts.

4. Use about one cup of the blueberry sauce for the cheesecake filling and reserve the remaining sauce for topping the cheesecake when serving.

Blueberry Cheesecake Filling Directions:

1. Using a stand mixer with a whisk attachment, or a hand mixer, beat the whipping cream in a chilled bowl until stiff peaks form. Place the whipped cream in a bowl, cover, and place in the fridge.

2. In the stand mixer, using the paddle attachment, or using a hand mixer, beat the cream cheese until softened. Add the powdered sugar and vanilla extract; mix until combined.

3. Carefully fold the chilled whipped cream into the cream cheese mixture until just combined.

4. Lightly fold in one cup of the blueberry sauce into the mixture until swirled to your desired level.

5. Spoon the cheesecake filling into the chilled crust, and cover directly with plastic wrap.

6. Place the cheesecake in the refrigerator to chill and set for at least 6 hours or overnight.

7. Serve with the remaining blueberry sauce and a handful of fresh blueberries, if desired.

(Blueberry Sauce, continued)

3 tablespoons cornstarch
dissolved in 1/4 cup of cold water
1/8 teaspoon salt
2 tablespoons butter

Blueberry Cheesecake Filling:

1 cup heavy whipping cream
20 oz cream cheese, softened
1 cup powdered sugar
1 teaspoon vanilla extract
1 cup Vanilla-Bourbon
Blueberry Sauce (see above)

To Serve:

Fresh blueberries
Blueberry sauce (as above)