

Treasure Barrel

Blueberry Cheesecake – Creamy Lemon-Infused Delight

30 min Prep time	**50 min** Cook time	**1 h 20 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 2 cups graham cracker crumbs
- [ ] 1/3 cup granulated sugar
- [ ] ½ cup unsalted butter, melted

Cheesecake Filling

- [ ] 4 (8 oz) packages cream cheese, softened
- [ ] 1 cup granulated sugar
- [ ] 1 cup sour cream
- [ ] 2 large eggs
- [ ] 1 teaspoon vanilla extract
- [ ] 2 tablespoons lemon zest
- [ ] 2 tablespoons fresh lemon juice
- [ ] ½ teaspoon salt

Blueberry Glaze

- [ ] 2 cups fresh blueberries
- [ ] 1 tablespoon cornstarch
- [ ] 2 tablespoons water

Instructions

1. Start by preheating your oven to 325°F (165°C). I like to line the edges of my 9-inch springform pan with parchment paper; honestly, it just makes getting the cake out so much easier later on.

2. In a medium bowl, stir together your graham cracker crumbs, 1/3 cup sugar, and that melted butter. Mix it until everything is evenly coated—it should look just like wet sand, yeah?

3. Press that crumb mixture firmly into the bottom and just a little bit up the sides of your pan. I usually use the back of a spoon or a measuring cup to get it nice and level. Bake for 10 minutes, then just let it cool while you get the filling ready.

4. Grab a large bowl and beat your softened cream cheese with an electric mixer on medium for about 2 minutes until it's smooth. Slowly add in 1 cup sugar and keep beating until it looks fluffy and pale. Wow, it's so satisfying to see it transform.

5. Stir in the sour cream, vanilla extract, lemon zest, lemon juice, and salt. Now, add the eggs one at a time, beating on low speed just until blended. Look, be careful not to over-mix here, or you might get cracks later—ugh, we definitely don't want that.

6. Pour that smooth batter over your cooled crust. I like to swirl it gently with a spatula to get rid of air pockets, and honestly, if you're feeling fancy, swirl in a few blueberries for a pop of color.

7. Carefully slide your springform pan into a larger baking pan. Pour hot water into the larger pan until it reaches about halfway up the side of the springform pan. This water bath is the secret to keeping things from cracking.

8. Bake for 55 minutes. You'll know it's done when the center floats slightly if you nudge it, and the top has a tiny little quiver. Once it's out, let it cool in the pan on a rack for 1 hour at room temperature.

9. While it cools, let's make the glaze. Combine the blueberries, cornstarch, and water in a saucepan over medium heat. Stir constantly for about 5 minutes until it thickens. If you want it a bit sweeter, just press in a small amount of sugar, then let it cool slightly.

10. Once the cake is set, remove the springform ring and pour that warm blueberry glaze over the top. Now comes the hard part: chill it in the fridge for 4–6 hours, though overnight is really best. When you're ready, slice with a sharp knife and wipe it clean between cuts for those neat, pretty servings.

Nutrition per serving

350 kcal	18 g	31 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- A springform pan is essential for removing the cake without damaging the edges.
- The water bath prevents rapid temperature changes which reduces the risk of surface cracks.
- Allowing the cake to sit at room temperature briefly before slicing keeps the texture clean.