

BON APPETIT Y'ALL BY CARLTON

Sassy Sauces, Seasonings Sweets and Savories

Blueberry Earl Grey Cheesecake

Serving:12

INGREDIENTS

FOR BLUEBERRY PUREE

2 CUPS *Bon Appetit Y'all by Carlton
Blueberry Earl Grey Jam*
4 tsp lemon juice

FOR THE CRUST

9 graham crackers, finely crushed (about 1 1/4
cup
5 tbsp butter, melted
1/4 cup granulated sugar

FOR THE CHEESECAKE

4 (8oz) blocks of cream cheese softened
1 cup granulated sugar
2 large eggs
1 tsp pure vanilla extract
1/4 cup sour cream
2 tbsp all-purpose flour
1/4 tsp kosher salt
1 cup blueberry puree

FOR TOPPINGS

Whipped Cream
Blueberries

OVER FOR DIRECTIONS



DIRECTIONS

STEP 1

PREHEAT OVEN TO 325°.

STEP 2

IN A SMALL SAUCEPAN OVER MEDIUM HEAT, ADD BON APPETIT Y'ALL BY CARLTON BLUEBERRY EARL GREY JAM, AND LEMON JUICE. BRING TO A BOIL, THEN REDUCE HEAT AND LET SIMMER UNTIL SLIGHTLY REDUCED, STIRRING OCCASIONALLY FOR 10 MINUTES. LET COOL TO ROOM TEMPERATURE.

STEP 3

MAKE THE CRUST: IN A LARGE BOWL, MIX TOGETHER GRAHAM CRACKER CRUMBS, MELTED BUTTER, AND SUGAR, UNTIL THE MIXTURE RESEMBLES WET SAND. PRESS INTO THE BOTTOM AND UPSIDES OF AN 8" OR 9" SPRINGFORM PAN.

STEP 4

MAKE THE CHEESECAKE: IN A LARGE BOWL USING A HAND MIXER (OR IN THE BOWL OF A STAND MIXER), BEAT CREAM CHEESE UNTIL NO LUMPS REMAIN. ADD EGGS, ONE AT A TIME, THEN STIR IN VANILLA AND SOUR CREAM. ADD FLOUR AND SALT AND BEAT UNTIL JUST COMBINED. FOLD IN THE BLUEBERRY PUREE.

STEP 5

POUR MIXTURE OVER THE CRUST. WRAP THE BOTTOM OF THE PAN IN ALUMINUM FOIL AND PLACE IN A LARGE ROASTING PAN. POUR IN ENOUGH BOILING WATER TO COME HALFWAY UP THE BAKING PAN.

STEP 6

BAKE UNTIL THE CENTER OF THE CHEESECAKE ONLY SLIGHTLY JIGGLES, ABOUT 1 HOUR 30 MINUTES. TURN OFF THE HEAT, PROP OPEN THE OVEN DOOR, AND LET THE CHEESECAKE COOL IN THE OVEN, FOR 1 HOUR.

STEP 7

REMOVE FOIL AND REFRIGERATE CHEESECAKE UNTIL COMPLETELY CHILLED, AT LEAST 5 HOURS, AND UP TO OVERNIGHT.

STEP 8

WHEN READY TO SERVE, TOP CHEESECAKE WITH WHIPPED CREAM AND BLUEBERRIES.

