

Mata Cukierenka

Blueberry Cheesecake



Ingredients

Crust:

100g crushed whole wheat cookies (store bought or home-made)
1 / 2 cup instant oatmeal
3 tablespoons of brown sugar
pinch of salt
7 tablespoons unsalted butter, melted
few drops of vanilla extract

For the filling:

40g powdered gelatine
1/4 cup water
400g cream cheese, softened
250ml heavy cream 30%
1 cup sugar (if you like more sweet add more sugar)
1 tablespoon lemon juice
3 cups blueberries, washed and drained

For the topping:

250ml heavy cream 30%
3 teaspoons of vanilla sugar
1 cup blueberries, washed and drained

Crust:

1. Mix together crushed cookies, oatmeal, sugar, salt, butter and vanilla. Press into the base of a 20cm round x 9cm (8"x 3½") springform pan and bake at 350°F (180°C) for 12-15 minutes. Remove from an oven and cool completely at room temperature.

Filling:

2. Soak the gelatin in a 1/4 cup cold water (for about 10 minutes), and then put on a fire and warm up, stirring, until dissolved.

3. Mix together cheese, heavy cream, sugar and lemon juice.

4. Puree blueberries in a food processor(a blender will work fine) and mix with cream cheese mixture.

5. Start stirring cheese mixture slowly, while pouring the warm gelatin, after ingredients have combined, let it stand for a few minutes until it start thickens.

Now spoon over the mixture evenly into the chilled base, smooth the surface and refrigerate for about 4-5 hours, but best to leave overnight.

Before you unlock the spring form pan, run a knife around the edge of the cheesecake.

Topping:

6. Whip the heavy cream with vanilla sugar. Cover top of the blueberry cheesecake with whipped cream and blueberries.

Enjoy:)