



Limoncello & Blueberry Cheesecake



Ingredients, Crust

- 2 ¼ cups graham cracker crumbs
- 10 tbsp salted butter, melted
- 3 tbsp sugar

Ingredients, Lemon Blueberry Filling

- 24 ounces cream cheese, room temperature
- 1 cup sugar
- 3 tbsp all purpose flour
- ¾ cup sour cream
- 6 tbsp lemon juice
- 2 tbsp lemon zest
- 3 large eggs, room temperature
- 2 large egg yolks, room temperature
- 1 ½ cups blueberries

Ingredients, Blueberry Topping

- ¼ cup sugar
- 1 tbsp cornstarch
- 2 tsp water
- 2 cups blueberries

Ingredients, Whipped Cream

- 1 cup heavy whipping cream, cold
- ½ cup powdered sugar
- 1 tsp vanilla extract
- Lemon slices, for decorating, optional

Instructions, Crust

1. Preheat oven to 325°F (163°C). Line a 9-inch (23cm) springform pan with parchment paper in the bottom and grease the sides.
2. Combine the crust ingredients in a small bowl. Press the mixture into the bottom and up the sides of the springform pan.



3. Bake the crust for 10 minutes, then set aside to cool.
4. Cover the outsides of the pan with aluminum foil so that water from the water bath cannot get in ([see how I prepare my pan for a water bath](#)). Set prepared pan aside.

Instructions, Cheesecake

1. Reduce oven temperature to 300°F (148°C).
2. In a large bowl, beat the cream cheese, sugar, and flour on low speed until well completely combined and smooth. Be sure to use low speed to reduce the amount of air added to the batter, which can cause cracks. Scrape down the sides of the bowl.
3. Add the sour cream, lemon juice and lemon zest and mix on low speed until well combined.
4. Add the eggs one at a time, mixing slowly to combine after each addition, then add the egg yolks and mix until combined. Scrape down the sides of the bowl as needed to make sure everything is well combined.
5. Gently stir the blueberries into the batter.
6. Pour the cheesecake batter evenly into the crust.
7. Place the springform pan inside another larger pan. Fill the outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.
8. Bake for 1 hour 15 minutes. The center should be set, but still jiggle.
9. Turn off the oven and leave the door closed for 30 minutes. The cheesecake will continue to cook, but slowly begin to cool as well.
10. Crack the door of the oven for 30 minutes to allow the cheesecake to continue to cool slowly. This process helps prevent cracking.
11. Remove the cheesecake from the oven and water bath wrapping and place the cheesecake in the refrigerator to cool completely.

Instructions, Topping

1. While the cheesecake cools, make the topping. Combine the sugar, cornstarch, and water in a medium-sized saucepan over medium heat and stir to combine. Heat until the mixture is wet and the sugar begins to melt.
2. Add the blueberries and stir to coat with the sugar mixture.
3. Continue to cook until the blueberries start to soften and let out juice.
4. Remove from heat when blueberries are a bit juicy and the juice has begun to thicken. Pour the mixture into another bowl and refrigerate until cool.
5. When you are ready to serve the cheesecake, make the whipped cream. Add the heavy whipping cream, powdered sugar and vanilla extract to a large mixer bowl and whip on high speed until stiff peaks form.
6. Remove the cheesecake from the fridge and remove the sides of the springform pan. Set the cheesecake on a serving plate.
7. Pipe swirls of whipped cream around the edge of the cheesecake, then top with the blueberry topping and slices of lemon.
8. Refrigerate cheesecake until ready to serve. Cheesecake is best when stored well covered and best eaten within 3-4 days.