



## *Heavenly Blueberry Lavender Cheesecake*



### **Ingredients for the Crust:**

- 1 Cup Graham Crumbs
- 2 TBLSs of granulated sugar
- $\frac{1}{4}$  cup unsalted butter, melted

### **Ingredients for the Filling:**

- 16oz of cream cheese, softened
- $\frac{1}{2}$  cup of granulated sugar
- 2 large eggs
- 1 tsp of vanilla extract
- 1 TBLS of dried culinary lavender
- $\frac{1}{4}$  cup sour cream
- $\frac{1}{4}$  cup heavy cream
- $\frac{1}{2}$  cup fresh blackberries, mashed and grated

### **Ingredients for the Topping:**

- 1 cup of fresh blackberries
- 2 TBLSs of honey
- 1 TBLS of lemon juice
- Fresh lavender twigs for garnish (optional)

### **Method:**

1. Preheat your oven to 325°F (165°C). Line a muffin tin with 12 cupcake liners.  
In a medium bowl, mix graham cracker crumbs, granulated sugar, and melted butter until well combined. Press about 1 TBLS of the mixture at the bottom of each cupcake coating to form the crust. Step aside.
2. In a large bowl, beat the cream cheese and  $\frac{1}{2}$  cup granulated sugar until smooth and creamy.
3. Add eggs one at a time, beating well after each addition. Stir Up Vanilla Extract and Dried Lavender.
4. Add sour cream and heavy cream, mixing until completely combined. Gently fold in blackberries puree until the mixture is smooth and evenly colored.
5. Divide the batter evenly between the cupcake liners, filling each one about  $\frac{3}{4}$  full.
6. Bake in the preheated oven for 20-25 minutes, or until the centers are set and the edges are slightly puffed.
7. Remove from the oven and let cool to room temperature, then refrigerate for at least 2 hours or overnight.



8. For the topping, combine fresh blackberries, honey, and lemon juice in a small pot. Cook on medium heat until the blackberries are broken and the mixture thickens, about 5-7 minutes. Let it cool down.
9. Before serving, top each mini cheesecake with a spoonful of blackberry sauce and garnish with fresh lavender twigs if desired.