



No-Bake Blueberry Delight



Ingredients for the Crust:

- 2 cups graham cracker crumbs
- ½ cup unsalted butter, melted

Ingredients for the Blueberry Cheesecake Filling:

- 2 lbs. fresh blueberries, washed and dried
- 16 oz full-fat cream cheese, softened
- ¼ cup granulated sugar
- 1 TBS fresh lemon juice
- 1 tsp pure vanilla extract
- 1 cup heavy whipping cream
- ½ cup powdered sugar
- 2 TBSs blueberry gelatin mix or blueberry preserves

Ingredients for the Whipped Cream Topping:

- 1 cup heavy whipping cream
- ½ cup powdered sugar
- Fresh blueberries for garnish
- Freeze-dried blueberry crumbs for garnish (optional)

Method:

1. In a medium bowl, combine the graham cracker crumbs and melted butter until evenly moistened. Firmly press the mixture into the bottom of a 9x9-inch baking dish, and refrigerate while preparing the filling.
2. Set aside about 1 cup of the blueberries. Lightly mash another 1 cup with a fork and leave the remaining blueberries whole.
3. In a chilled mixing bowl, beat 1 cup heavy whipping cream until soft peaks form. Gradually add the powdered sugar and continue beating until stiff peaks develop. Set aside.
4. In a separate large bowl, beat the softened cream cheese, granulated sugar, lemon juice, and vanilla extract until smooth and creamy. Gently fold the whipped cream into the cream cheese mixture until fully combined. Divide the mixture evenly between two bowls.
5. Stir the mashed blueberries and blueberry gelatin mix (or preserves) into one bowl until evenly combined. Scatter the whole blueberries evenly over the chilled graham cracker crust.
6. Spread the plain cheesecake mixture evenly over the blueberries, then carefully spread the blueberry cheesecake mixture over the plain layer.
7. For the topping, beat the remaining heavy whipping cream and powdered sugar until stiff peaks form. Pipe or spread generously over the top in bakery-style swirls.
8. Garnish with fresh blueberries and freeze-dried blueberry crumbs if desired.



9. Cover and refrigerate for 4–6 hours, or overnight for the best texture and clean slices. The longer it chills, the better the flavors come together
10. Slice into generous squares and serve chilled.