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Philly Steak Cheese Fries

Introduction

Indulge in a delectable dessert that perfectly marries the creamy richness of cheesecake

with the sweet-tart flavors of blueberries, all wrapped up in a luscious layer of white chocolate. This White Chocolate Blueberry Cheesecake is an exquisite treat that will delight your taste buds and impress your guests. With a buttery graham cracker crust, a velvety filling, and a fresh blueberry topping, every bite is a harmonious blend of flavors and textures. Whether it's a special occasion or just a reason to indulge, this cheesecake is sure to shine.

Detailed Ingredients with measures

1 1/2 cups graham cracker crumbs
1/4 cup sugar
1/3 cup butter, melted
4 packages (8 oz each) cream cheese, softened
1 cup sugar
1 teaspoon vanilla extract
4 large eggs
8 oz white chocolate, melted and slightly cooled
1/2 cup sour cream
1 1/2 cups fresh blueberries
1/2 cup blueberry jam
Whipped cream, for garnish
Fresh blueberries, for garnish
Mint leaves, for garnish

Prep Time

20 minutes

Cook Time

1 hour

Total Time

1 hour 20 minutes

Yield

Serves 12

Directions

1. Preheat your oven to 325°F (160°C). Grease a 9-inch springform pan.
2. In a medium bowl, combine graham cracker crumbs, 1/4 cup sugar, and melted butter. Press the mixture firmly into the bottom of the prepared pan.
3. In a large bowl, beat the softened cream cheese and 1 cup sugar together until the mixture is smooth and creamy. Add in the vanilla extract and mix until well combined.
4. Incorporate the eggs one at a time, making sure to beat well after each addition.
5. Gently stir in the melted white chocolate and sour cream until just mixed.
6. Carefully fold in the fresh blueberries.
7. Pour the cheesecake filling over the prepared crust in the springform pan, smoothing the top with a spatula.
8. Bake in the preheated oven for about 1 hour, or until the center is set but still slightly jiggly.
9. Turn off the oven and leave the cheesecake inside with the door ajar for about 1 hour to cool gradually.
10. Once cooled, remove the cheesecake from the oven and refrigerate for at least 4 hours, preferably overnight.
11. Before serving, spread blueberry jam over the top of the cheesecake for a beautiful glaze.
12. Garnish with whipped cream, fresh blueberries, and mint leaves for an elegant presentation.

This White Chocolate Blueberry Cheesecake is not just a delightful dessert but a culinary masterpiece that's sure to steal the show at any gathering. Enjoy every bite!



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Detailed Directions and Instructions



Click next page below