



Eggless Blueberry Cheesecake



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Introduction

Eggless blueberry cheesecake is a delightful dessert that combines the rich creaminess of cheesecake with the sweetness of blueberries, all without the use of eggs. This recipe is perfect for those who have egg allergies or follow a vegan lifestyle. It brings together simple ingredients to create a decadent and well-balanced dessert that is sure to impress friends and family.

Detailed Ingredients with measures

Cream cheese - 400g
Greek yogurt - 200g
Sugar - 150g
Vanilla extract - 1 teaspoon
Fresh blueberries - 1 cup
Graham cracker crumbs - 1 cup
Melted butter - 50g
Lemon juice - 2 tablespoons
Cornstarch - 2 tablespoons

Prep Time

Prep time for this eggless blueberry cheesecake is approximately 30 minutes. This includes gathering all the ingredients and preparing the cheesecake mixture.

Cook Time, Total Time, Yield

The cook time for the cheesecake is about 60 minutes. In total, the entire process including preparation and cooking will take approximately 90 minutes. This recipe yields one 9-inch cheesecake, perfect for serving around 8 to 10 people. Enjoy this delicious dessert that will surely become a favorite!



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Detailed Directions and Instructions

Prepare the Crust

In a bowl, combine crushed digestive biscuits and melted butter. Mix until the crumbs are evenly coated with butter. Press the mixture firmly into the bottom of a springform pan to form a crust layer.

Bake the Crust

Preheat your oven to 180°C (350°F). Bake the crust for about 8-10 minutes or until slightly golden. Remove from the oven and allow it to cool completely.

Prepare the Cheesecake Filling

In a mixing bowl, blend together cream cheese, sugar, and vanilla extract until smooth. Use an electric mixer for a creamy texture.

See also Peanut Butter Smoothie

Add the Blueberries

Gently fold in the fresh blueberries into the cream cheese mixture, ensuring they are evenly distributed.

Combine the Filling with Agar-Agar

Dissolve agar-agar in warm water and mix well. Once it cools slightly, fold it into the blueberry cream cheese mixture until well combined.

Assemble the Cheesecake

Pour the cheesecake filling over the cooled crust in the springform pan.

Smooth the top with a spatula.

Chill the Cheesecake

Refrigerate the cheesecake for at least 4-6 hours or until set. It's best to let it chill overnight for optimal results.

Serve the Cheesecake

Once set, carefully remove the cheesecake from the springform pan. You can top it with additional blueberries or a drizzle of blueberry sauce before serving.

Notes

Vegan Option

For a vegan version, you can substitute dairy cream cheese with a plant-based alternative.

Blueberry Alternatives

Feel free to use other fruits like strawberries or raspberries if you prefer a different flavor.

Storage Instructions

Store any leftover cheesecake in the refrigerator, where it will keep well for up to 3-4 days.

Set Time

Make sure to allow enough time for the cheesecake to set properly in the refrigerator for the best texture.



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Cook techniques

Preparing the crust

When making the base for the cheesecake, it's essential to crush the biscuits finely to ensure a smooth and compact crust. Use a food processor for best results, and press the mixture firmly into the bottom of the pan.

Making the cheesecake filling

To achieve a creamy cheesecake filling, make sure the cream cheese is at room temperature. This helps in blending it smoothly with other ingredients like yogurt and sugar, ensuring a rich texture without lumps.

See also [Halloween Sugar Cookie Bars](#)

Chilling the cheesecake

After assembling the cheesecake, it's crucial to let it chill in the refrigerator for at least 4-6 hours. This allows the filling to set properly, resulting in a firmer texture that holds its shape when sliced.

Garnishing with blueberries

For a fresh touch, top the chilled cheesecake with fresh blueberries just before serving. This not only adds flavor but also enhances the presentation of the dessert. You can also use a blueberry sauce for added sweetness.

FAQ

Can I use a different fruit instead of blueberries?

Yes, you can substitute blueberries with other fruits like strawberries, raspberries, or even mixed berries based on your preference.

Is it possible to make this cheesecake vegan?

While the original recipe is eggless, you can modify it to be vegan by using plant-based cream cheese and yogurt alternatives.

How long will the cheesecake last in the fridge?

The cheesecake can last in the refrigerator for up to 3-5 days if stored properly in an airtight container.

Can I freeze the cheesecake?

Yes, you can freeze the cheesecake for up to a month. Make sure to wrap it well to prevent freezer burn, and allow it to thaw in the refrigerator before serving.

What can I use instead of cream cheese?

You can use silken tofu blended until smooth, or vegan cream cheese alternatives if you want a non-dairy option.



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Conclusion

The eggless blueberry cheesecake is a delightful dessert that offers a creamy texture and a burst of fruity flavor. It's perfect for gatherings or a sweet treat at home. The absence of eggs makes it suitable for those with dietary restrictions while still being indulgently delicious. Give this recipe a try and enjoy the delicious flavors of a classic cheesecake with a twist!

See also [Pecan Upside Down Cake Recipe for Fall Baking](#)

More recipes suggestions and combination

Chocolate Ganache Cheesecake

Indulge in a rich chocolate ganache layer atop a classic cheesecake base for a decadent dessert.

Mixed Berry Swirl Cheesecake

Combine various berries to create a vibrant swirl throughout the cheesecake, adding both flavor and visual appeal.

Matcha Green Tea Cheesecake

Incorporate matcha powder into your cheesecake to introduce a unique flavor profile and a beautiful green hue.

Caramel Swirl Cheesecake

Drizzle caramel sauce through the cheesecake batter before baking for a deliciously sweet and caramel-infused dessert.

Coconut Lime Cheesecake

Add shredded coconut and lime zest to your cheesecake for a tropical twist that is refreshing and light.



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