

## New York Style Cheesecake with Blueberry Swirl

Prep: 15 min plus refrigerating

Bake: 50 minutes

- 1 c. honey maid graham cracker crumbs
- 1 c. plus 3 TBSP. sugar, divided
- 3 TBSP. butter or margarine, melted
- 5 pkg (8 oz each) Philadelphia cream cheese, softened
- 3 TBSP. flour
- 1 TBSP. vanilla
- 1 c. sour cream
- 4 eggs
- 2 cups fresh or thawed frozen blueberries

1. Preheat oven to 325 degrees Fahrenheit. Mix crumbs, 3 TBSP of the sugar & butter. Press firmly onto bottom of foil lined 13x9-inch baking pan. Bake 10 minutes.
2. Meanwhile, beat cream cheese, remaining 1 c. sugar, flour, and vanilla in large bowl with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs 1 at a time, beating on low speed after each addition just until blended. Pour over crust. Puree the blueberries in a blender or food processor. Gently drop spoonfuls of the pureed blueberry over batter; cut through batter several times with knife for marble effect.
3. Bake at 325 degrees Fahrenheit for 50 minutes or until center is almost set; cool. Cover and refrigerate at least 4 hours before serving. Makes 16 servings.

Source: Kraft foods



4140 148th Ave.  
Holland, MI 49424  
616-399-9545