

CopyCat The Cheesecake Factory Blueberry Cheesecake

Ingredients

1 cup graham cracker crumbs
2½ tbsp butter, softened
1½ tbsp sugar
1½ cups sugar
2½ lb cream cheese, softened
lemon zest, from 1 lemon
orange zest, from 1 orange
½ tsp vanilla extract
3 tbsp baking flour
5 eggs
2 egg yolks
½ cup sour cream
¾ cup blueberry preserves

Directions

Preheat oven to 375 degrees F.

Butter the bottom of a large springform pan.

To make the cake crust, mix cracker crumbs, butter and 1½ tablespoons of sugar in a large bowl.

Press the mixture onto the bottom of the pans and bake in the oven until golden to make crust.

After pan cools, butter its sides. Lower oven temperature to 350 degrees F.

To make cake filling, combine cream cheese, 1½ cups of sugar, zests, and vanilla extract in a bowl, beating with a mixer until it becomes light and creamy.

Thicken by mixing in flour, and then mixing in eggs and additional egg yolks.

Finally, mix in sour cream until filling is smooth, then pour over the crust in the pan.

Wrap the pan in foil, and place in a large roasting pan halfway full with hot water.

Bake for 1 hour and 30 minutes, then remove cake and refrigerate overnight.

Before serving, spoon out blueberry preserves over cheesecake.