

BLUEBERRY CREAM CHEESE PIE

INGREDIENTS

for the cookie crust:

2 cup graham cracker crumbs
5 tablespoons sugar
5 tablespoons unsalted butter, melted

for the cream cheese filling

12 ounces cream cheese
1/2 cup sugar
1 1/2 tablespoons fresh lemon juice
1 1/4 teaspoons grated lemon zest
1/2 cup sour cream
2 large eggs

for the blueberry topping

3 cups fresh blueberries, divided
1/2 cup sugar
2 1/4 teaspoons fresh lemon juice

for the garnish

1/4 cup sour cream
2 tablespoons sugar
6 mint sprigs

DIRECTIONS

Preheat oven to 350F. Prepare a 9 inch pie plate with baking spray. Set aside.

To make the crust, in a mixing bowl, combine graham cracker crumbs, sugar and melted butter and mix until combined. Spoon the mixture into pie plate, press into the bottom and sides evenly. Bake for 20 minutes until golden. Set aside to cool completely.

In the work bowl of your stand mixer using the paddle attachment, beat cream cheese until smooth, about 3 minutes, scraping down sides of bowl if necessary. Continue beating while gradually adding sugar in a thin stream. Beat in lemon juice and zest. Finally, add sour cream and eggs, and beat until incorporated, scraping down sides of bowl if necessary. Pour batter into the prepared pie plate and bake until filling is set and a toothpick inserted in middle comes out clean, another 25 to 30 minutes. As it bakes, the mixture will puff up. When done, remove pie from oven and cool to room temperature. The filling will deflate slightly as it cools, forming a shallow cavity.

To make the topping, combine half of the blueberries, the sugar, and lemon juice in a medium saucepan over medium heat. Stir constantly. As the mixture cooks, the sugar will liquefy and the berries will cook down and release their juices. Bring to a boil and cook 1 minute. Remove from heat, and stir in remaining blueberries. Cool to room temperature.

When both pie and berries are cool, use a slotted spoon and spread berries evenly on top of pie. If you have too much, reserve remaining sauce for serving with pie. Refrigerate pie until chilled, 2-3 hours.

To garnish pie, combine sour cream and sugar and whisk until fully incorporated. Fill a piping bag with a plain tip (or a ziplock bag and cut off one corner) and make a pattern around the edge of the blueberry topping. Decorate with mint leaves.