

Good Eats Recipes

Blueberry Pecan Cheesecake

What You Need:

1 jar GOOD EATS Blueberry Sauce

Crust:

1 tablespoon melted butter, for greasing the pan

1/2 cup pecan pieces

1 cup Graham cracker crumbs

2 tablespoons sugar

6 tablespoons unsalted butter, melted

Directions:

Preheat the oven to 300 degrees. Grease an 8-inch cake pan with the 1 tablespoon butter. On a cookie sheet, toast the pecans for 8 minutes. Turn the pan once for even toasting. In a bowl, combine the Graham cracker crumbs, sugar, butter and pecans. Pat evenly over the bottom of the pan.

Cake Batter:

1/2 cup port

3/4 cup (4 ounces) dried blueberries

1 1/2 pounds cream cheese, at room temperature

6 tablespoons unsalted butter, at room temperature

1 cup sugar

2 tablespoons cornstarch

4 large eggs

1 cup sour cream

2 teaspoon vanilla extract

In a small saucepan, simmer the port and dried blueberries for 3 minutes. set aside to cool. Put the cream cheese, butter, sugar and cornstarch in a mixing bowl and beat on medium, just to blend. Add eggs, 1 at a time, then sour cream, vanilla and blueberry mixture. Pour batter into prepared pan. Set into hot water bath and bake for 1 hour and 15 minutes, and slightly puffed and firm. Cool on rack. Refrigerate, then remove from pan. Spoon Blueberry Sauce generously over each slice to serve.