

Fresh Blueberry Cheesecake Pie

Ingredients

- 1 Pillsbury® refrigerated pie crust, softened as directed on box
- 1 package (8 oz) cream cheese, softened
- 1 cup sour cream
- 2/3 cup sugar
- 2 eggs
- 1 teaspoon vanilla

Blueberry Topping

- 1/2 cup sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon ground cinnamon
- 1/4 cup water
- 2 tablespoons lemon juice
- 2 cups fresh blueberries

1. Heat oven to 425°F. Slowly and gently unroll crust. Place crust in ungreased 9-inch pie plate; press firmly against side and bottom. Fold excess crust under and press together to form thick crust edge; flute. Line crust with 10-inch parchment paper or foil circle. Fill bottom of crust to about 1/2 inch deep with metal or ceramic pie beans (use rice or dry beans if you don't have pie beans). Bake 10 minutes.
2. Reduce heat to 375°F. Remove parchment paper and beans from crust. Return crust to oven; bake an additional 4 to 6 minutes or until bottom looks dry and is just starting to turn light brown.
3. Meanwhile in a large bowl, beat together cream cheese, sour cream, sugar, eggs, and vanilla with electric mixer on medium-high speed just until blended; pour into crust.
4. Cover edge of crust with strips of foil to prevent excessive browning. Bake 25 to 30 minutes or until filling is set but center still jiggles slightly when moved. Cool 1 hour at room temperature.
5. Meanwhile in 1 ½ quarts saucepan, mix sugar, cornstarch and cinnamon. Stir in water and lemon juice until smooth. Stir in 1 cup blueberries. Heat to boiling over medium heat, stirring constantly. Boil 2 minutes or until thickened and most of the berries have popped. Stir in remaining 1 cup blueberries.
6. Spread blueberry mixture over cooled cheesecake. Refrigerate at least 3 hours before serving. Store in refrigerator.