

Blueberry Cheesecake

- 1/2 cup butter, softened
- 3/4 cup sugar
- 2 tsp vanilla extract
- 3 3/4 lbs cream cheese
- 1 2/3 cups whipping cream
- 6 eggs
- 1 1/4 cups milk
- 3/4 cup cornstarch
- 2.5 oz chopped almonds
- 7 oz blueberry jam
- 1 lb blueberries



1. Preheat the oven to 325°F. Beat the butter, sugar and vanilla extract until creamy. Fold in the cream cheese, cream and eggs and stir well. Mix the milk and cornstarch until smooth and add the mixture to the cream, stirring well. Stir in the almonds and pour the mixture into a greased 10 x 12, 2 inch high baking dish. Smooth the surface of the batter and place the dish into a roasting pan of hot water. Bake for 60-70 mins. Carefully remove from the oven and leave to cool on a wire rack.
2. Heat the jam, stirring until smooth. Stir in the blueberries and spread the mixture evenly on the cheesecake. Cut it into pieces and serve.