

# blueberry cheesecake recipe

## Ingredients:

I cup crushed graham crackers

1/4 cup dari creme (if you're feeling rich, use real butter..hehe)

1 pack cream cheese

1 pack all purpose cream

1 pack mr. Gulaman unflavored

3/4 cup/pack condensed milk

1 egg

Blueberry filling (blueberry jam will do

Directions:

First, dissolve 1/2 tbsp gulaman in 1/2 cup tap water for around 5 to 10 minutes.. (if you want you can dissolve it in milk)

Mix butter and graham ang press it in the pan...

Mix condensed milk and all purpose cream

Add cream cheese..

Mix together until smooth criminal...tentenenenenenten  
tenenenenten tenenenenten whhoooaah!

See Translation

## Beat the egg

Pour the creamcheese,condensed milk and all purpose cream in a pan and bring it to simmer..medium fire (hangang umuusok usok)

Add gradually the gelatin mixture...and mix until boiling  
(hangang bumula bula)

After, remove the pan from fire...then while its still hot, mix the egg gradually...dont worry the egg will cook because the

mixture is very hot

Pour everything into the pan...

Then pour the blueberry filling...no tasting ok! And no licking..☐

Put it in inside the fridge...for best result, overnigt but if youre reallly reallly want to eat the cake wait for minimun 3 hours...

Remove it from the pan...i used springform pan by the way.. this is just affordable..if you dont have one, its okay. You can use any container that you have