

Fresh blueberry cheesecake with homemade crust

This amazing cake is incredibly tasty and extremely soft like no other

. It contains small, healthy and nutritious Blueberry

* Ingredients :

– Nutty Graham Cracker Crust :

- ☞ 1/2 cup ground walnuts
- ☞ 2 large spoon brown sugar
- ☞ 1/2 cup butter
- ☞ 1 cup graham cracker crumbs
- ☞ 1/2 cup old-fashioned rolled oats

– Cream Cheese Filling :

- ☞ 1/3 cup lemon juice
- ☞ 1 small spoon vanilla extract
- ☞ 1 (8 oz) pck cream cheese, softened
- ☞ 1 (14 oz) box sweetened condensed milk

– Fresh Blueberry Topping :

- ☞ 1/4 small spoon cinnamon
- ☞ 1/4 small spoon nutmeg
- ☞ 1/2 cup water
- ☞ 1 large spoon lemon juice
- ☞ 2 cups fresh blueberries
- ☞ 1/2 cup sugar
- ☞ 1 large spoon cornstarch

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

*** Preparation :**

– Crust

Mix all ingredients & press into a sprayed baking pan. Bake in preheated 350 degree oven 13 min . And remove and allow cool.

– Filling

Mix ingredients and combine on high for 5 min. Pour over cooled crust . and let it to cool

– Blueberry Topping

Mix all ingredients exclude lemon juice and let bring to boil with stirring permanently . Cook about 2 min until thick . When you cook and remove stir in lemon juice and let cool. Pour over cheesecake when it has cool

ENJOY !!