

# FRESH BLUEBERRY CHEESECAKE WITH HOMEMADE CRUST

Fresh blueberry cheesecake pie with homemade crust written by: CisseS Summer is fast approaching and that means lots of good and healthy fruits and berries come in season, including blueberries.

And there's nothing better than a good blueberry pie, during summer when blueberries come in season we have to take an advantage of it, there are thousands of healthy recipes with blueberries, you can easily make healthy breakfast blueberry muffins, smoothies and cakes.

Blueberries are extremely healthy, they are very high in vitamin C, they are low in calories and high in nutrients and they have earned the honor of being the king of antioxidant foods. A cup of blueberries contain only 84 calories, so you can feel free to eat as many as you like, they also contain nutrients that help prevent early ageing and even cancer.

**Now what if I told you this recipe is no ordinary blueberry pie?**

This pie has a delicious creamy cream cheese filling that will make your mouth water like the Niagara Falls.

This recipe is also very healthy, so you don't have to feel too bad for going back for a second piece.

Making a good pie that the whole family can enjoy is something we all want and to be able to serve them something that's not only delicious but also healthy is just like a cherry on top, or should I say blueberry.

Or maybe you want to impress your friends at a barbecue, and what impresses more than a delicious blueberry pie with cheesecake filling? This recipe is so simple and easy to make, but everyone will think it took you hours of hard work. The only thing in this recipe that takes time is when the filling

needs to set, the rest is easy and quick.

This delicious pie has a graham cracker and nut crust, crispy and golden, the graham crackers adds a very nice taste and the nuts adds that delicious crispy texture.

It is also a healthier choice from the normal crust which usually is made with lots of butter. It's also much easier to make, you don't have to knead a dough and then roll it out and then carefully pick it up only to have it break and crumble to pieces and then having to start the whole rolling process over again.

With the graham cracker crust you simply just crush the crackers and then combine it with the rest of the ingredients and then press it into the pan, easy, no need to knead it or roll it.

Baking it until it is just right, golden and crispy, you can't go wrong with this crust. The cream cheese filling is something every pie should have, everything should actually have some sort of cream cheese with it. Creamy, perfect amount of sweetness, fresh and not too heavy.

This filling is like the cherry cream cheese filling we have all made before, but with blueberries, this will take your tastebuds on a trip to the moon and back! The lemon juice will help balance the sweetness and give it that freshness the filling needs.