

NO-BAKE BLUEBERRY CHEESECAKE BARS

Ingredients

- 10 graham crackers, crushed (about 2 cups)
- 1/4 cup sugar
- 1/2 cup (1 stick) unsalted butter, melted
- 2 (8-ounce) pkgs cream cheese, room temperature
- 1 cup powdered sugar
- 2 cups heavy whipping cream
- 1 tsp vanilla extract
- 2 cups fresh or frozen blueberries
- 1/2 cup sugar
- 1 Tbsp unsalted butter
- 2 tsp cornstarch
- 1 tsp vanilla extract

Directions

1. Crust: In a medium bowl, stir together the crushed graham crackers, sugar, and butter until well combined. Press the mixture into an 8-inch square baking pan in an even layer.
2. Filling: In a large bowl, using either a stand mixer with a whisk attachment or a handheld mixer or whisk, whisk the cream cheese and powdered sugar until smooth.
3. Whisk in the cream and vanilla and continue whisking for several minutes until the mixture thickens. Pour the filling over the crust. Cover and refrigerate for at least two hours, until firm.

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Directions, cont.

4. Sauce: In a medium saucepan set over medium-high heat, combine the blueberries, sugar, butter, cornstarch, and vanilla. Cover and cook for about 5 minutes until the blueberries break down and the sauce thickens. Remove from the heat and let cool. Refrigerate until ready to serve.

5. To serve, pour the blueberry sauce over the chilled cheesecake, cut into squares, and serve. Cover any leftovers with plastic wrap and keep refrigerated for up to 3 days.

Tip:

Substitute strawberries, blackberries, cherries, peaches, or other fruits for the blueberries.

Serves 16

Source: *Deceptively Easy Desserts* (Donovan)