

## BLUEBERRY NO-BAKE CHEESECAKES

ORGANIZE INGREDIENTS AND UTENSILS

### INGREDIENTS:

- 14 whole graham crackers
- 4 tablespoons unsalted butter, melted
- 3 tablespoons brown sugar
- pinch of salt
- 2½ cups fresh blueberries
- juice of half a lemon
- 2 tablespoons cold water
- ½ cup fine granulated sugar
- 1 tablespoon cornstarch mixed with 2 tablespoons cold water
- (2) 8-ounce packs cream cheese
- 1 teaspoon vanilla extract
- ¾ cup confectioner's sugar
- ¾ cup heavy cream
- lemon zest

### UTENSILS:

- Ziplock bag
- Medium and Large bowls
- Rolling pin
- Spatula to mix.
- Measuring cups and spoons
- Medium size pan
- Hand whisk
- 3 Teaspoons



## INSTRUCTIONS:

1. Put graham crackers into a large ziplock bag and crush into crumbs using the end of a rolling pin. Add the cookie crumbs into a big bowl and mix in the melted butter, brown sugar and a pinch of salt until thoroughly combined. Set aside.
2. Place the blueberries, lemon juice and granulated sugar in a pan and heat gently until the blueberries start to break down and the mixture is hot. Gently stir in the cornstarch, which has already been mixed with cold water (as not to break up the blueberries too much) and heat through, while stirring for another 30 seconds until the blueberry mix has thickened. Turn off the heat and allow to cool.
3. Place the cream cheese in a bowl and mix with a hand whisk until the cream cheese has loosened to a smooth consistency. Add the vanilla extract and confectioner's sugar, then whisk again until combined.
4. Whisk the heavy cream in a separate bowl until thick, but still soft.
5. Spoon the whipped cream into the cream cheese and gently stir to combine.
6. Spoon 3 heaping tablespoons of the cracker crumbs into the bottom of a mason jar and push down with a spoon or the end of a small rolling pin. Gently spoon on 2 heaping tablespoons of the cream cheese mixture and level it. Add 2 tablespoons of the blueberry mixture.
7. Repeat for the other mason jars, then top with a little lemon zest. Put the lid on and refrigerate until needed.

Cartoon:

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