

Blueberry Jamboree

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Hazel Blue Acres – Silvana,

For the topping: 4 cups fresh or frozen blueberries, divided ¼ cup granulated sugar 2 tablespoons brown sugar 1 ½ tablespoons cornstarch 1 ½ tablespoons water 1 teaspoon lemon zest	For the crust: 1 cup hazelnuts, toasted and finely chopped ¾ cup butter, melted 2 cups all-purpose flour	For the filling: 2 cups heavy cream 2 cups powdered sugar, sifted 2 (8 ounce) packages cream cheese, at room temperature
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- Preheat the oven to 325 degrees F.
- Grease a 9x13 inch baking dish.
- In a large saucepan over medium-high heat, add 2 cups blueberries, the granulated sugar, and the brown sugar, mixing until the sugar is dissolved. Don't worry if the blueberries pop, that's normal.
- In a small bowl, whisk together the cornstarch and water until a slurry forms.
- Pour the cornstarch slurry into the blueberries and stir until thickened.
- Add the lemon zest and stir to combine.
- Remove the saucepan from the heat.
- Fold in the remaining blueberries.
- Pour the blueberry mixture into a separate bowl and allow it to cool slightly before chilling in the refrigerator.

In a medium bowl, combine the hazelnuts, melted butter, and flour.

Press the crust mixture into the bottom of the prepared baking dish.

Bake until golden, about 15 minutes.

Remove the baking dish from the oven and allow it to cool to room temperature.

- In the bowl of a stand mixer add the heavy cream.
- Start mixing at the lowest speed and gradually increase the speed to medium as the cream begins to thicken. This helps prevent splatter.
- Once the cream starts to thicken, stop the mixer and slowly add the powdered sugar.
- Resume mixing at the low speed and gradually increasing to high speed until the mixture starts to peak.
- Add the cream cheese and beat until creamy.
- Dollop the cream cheese mixture onto the cooled crust.
- Top the whipped cream cheese mixture with the blueberry mixture.
- Chill in the refrigerator for about 1 hour.
- Serve!

Source: A blueberry customer, Lori Carlson