

Blueberry No-Bake Cheesecake Hazel Blue Acres – Silvana, WA

1 box (11 oz.) Nilla wafer cookies	1 1/4 cups heavy cream
1/4 cup granulated sugar	5 cups blueberries, divided
1/2 cup butter (1 stick), melted	2 tablespoons water
1 cup whole milk ricotta	3 tablespoons granulated sugar
16 oz. cream cheese	1 tablespoon lemon juice
1 cup powdered sugar	1 1/2 teaspoons cornstarch
1 tablespoon finely grated lemon zest	2 tablespoons water
3 tablespoons fresh lemon juice	Fresh mint leaves, for serving (optional)

Pulse cookies in a food processor until finely ground. Add 1/4 cup sugar and the butter. Pulse until all the crumbs are moist (should be about 3 1/2 cups). Press mixture into the bottom of a 9 x 13-inch baking pan. Refrigerate this while making the filling.

Blend ricotta, cream cheese, powdered sugar, lemon zest, and 3 tablespoons lemon juice in a clean food processor until very smooth. Transfer to a large bowl.

Beat heavy cream on medium-high speed until stiff peaks form, then fold into the ricotta mixture.

Dollop 2 1/2 cups cream mixture over crust & spread evenly to cover with an offset spatula. Top with 2 cups berries. Dollop with remaining cream mixture & spread to cover berries. Cover with plastic or a lid and refrigerate for at least 8 hours.

In a small saucepan over medium-high heat, combine 1 1/2 cups blueberries with 2 tablespoons water, 3 tablespoons of sugar, and 1 tablespoon lemon juice. Cook, stirring, until blueberries begin to burst, 2 to 3 minutes. Whisk together cornstarch and 2 tablespoons water; stir into blueberry mixture. Bring to a boil & then cook 1 minute more. Remove from heat.

Stir in 1 more cup of blueberries and let cool completely. Spoon cooled berry mixture over chilled cake. Garnish with the remaining 1/2 cup blueberries and some fresh mint leaves.

Keep this cake chilled until ready to serve.

Leftovers can be covered & refrigerated for up to 2 days. Source: Martha Stewart