

Blueberry Cheesecake Cups – No Bake! Hazel Blue Acres – Silvana, WA

6-8 servings

¾ cup graham cracker crumbs (6 full cracker sheets)

2 tablespoons salted butter, melted

1 cup heavy whipping cream

8 oz. cream cheese, softened

½ cup granulated sugar

1 teaspoon pure vanilla extract

1 cup fresh blueberries

1. In a small bowl, stir together the melted butter and graham cracker crumbs until evenly distributed. Put approximately 2-3 tablespoons of the mixture into the bottom of each glass or serving dish.
2. In a large bowl or the bowl of your stand mixer, pour the whipping cream in and beat on high until stiff peaks form.
3. Scrape the whipped cream into a second bowl, then combine the cream cheese, sugar and vanilla in the stand mixer bowl and mix until completely smooth and creamy.
4. Gently fold the whipped cream into the cream cheese mixture and stir until completely combined.
5. Two options: Spoon the mixture into a piping bag and pipe it into the cups OR divide it evenly among the cups using a spoon and spatula.
6. Top with fresh blueberries, cover and chill for at least an hour before serving.