

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



## Blueberry Cheesecake with Gingersnap Crust (Card 1 of 2)

### *Gingersnap Crust*

10–12 gingersnap cookies (enough to make 1 C. of crumbs)  
6 Tbsp. melted butter  
1/4 C. sugar

Place the gingersnaps in the bowl of a food processor and pulse into fine crumbs. Combine with the sugar and melted butter. Press into a greased 8" springform pan and bake at 350° for 10 minutes.

### *Fresh Blueberry Topping*

2 3/4 C. fresh blueberries  
1 Tbsp. arrowroot or cornstarch  
1/4 C. sugar  
1/2 C. water  
1 1/2 tsp. freshly squeezed lemon juice

Rinse the berries and dry well with paper towels. Place them in a bowl. Have ready a colander or strainer large enough to hold the berries.

In a small saucepan, mix the arrowroot (or cornstarch) and sugar. Stir in the water and lemon juice. Heat, stirring constantly, until clear and thickened. Remove from the heat and add the blueberries, tossing until coated. Remove to the colander, drain, and discard any glaze not clinging to the berries. Use as soon as possible.



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## Blueberry Cheesecake with Gingersnap Crust (Card 2 of 2)

### **Cheesecake Filling**

- 2 8-ounce packages room temperature cream cheese
- 1 C. sugar
- 1 Tbsp. cornstarch
- 3 large eggs
- 3 Tbsp. freshly squeezed lemon juice
- 1 1/2 tsp. vanilla extract
- 1/4 tsp. salt
- 3 C. sour cream

Preheat oven to 350°. Prepare one 8-inch by 2.5-inch or higher springform pan, greased and bottom-lined with greased parchment or wax paper; wrap the outside of the pan with a double layer of heavy duty foil to prevent seepage.

In a large mixing bowl, beat the cream cheese and sugar until very smooth (about 3 minutes), preferably with a whisk beater. Beat in the cornstarch. Add the eggs, one at a time, beating until smooth after each addition and scraping down the sides. Add the lemon juice, vanilla, and salt, and beat until incorporated. Beat in the sour cream just until blended.

Pour the batter into prepared pan. Set the pan in the larger pan and surround it with one inch of very hot water. Bake 45 minutes. Turn off the oven without opening the door and let the cake cool for one hour. Remove to a rack cool to room temperature (about an hour). Cover with plastic wrap and refrigerate overnight.

To unmold: Have ready a serving plate and a flat plate at least 8 inches in diameter, covered with plastic wrap. Place pan on heated burner and move it around for 15 seconds. Wipe sides of pan with a hot, damp towel.

Run a thin metal spatula around the sides of the cake and release the sides of the springform pan. Place the plastic-wrapped plate on top and invert. Remove the bottom of the pan and the parchment. Reinvert onto the serving plate and use a small metal spatula to smooth the sides. Refrigerate until shortly before serving.

[These recipes are on pp. 81–83 and p. 348 of *The Cake Bible* by Rose Levy Beranbaum.]

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