

John Barricelli's Blueberry Cheesecake in Glass Jars

(With a couple changes by me, such as the graham cracker crust bottom)



Makes six, 8 oz Ball jars. Simply double everything for 12 jars.

INGREDIENTS:

- 1 cups of Crushed Graham Crackers
- 3 tablespoons of Sugar
- 2 tablespoons of Butter, Melted
- 1 ½ pints fresh blueberries
- 1/4 cup plus 2/3 cup granulated sugar
- 1/4 teaspoon finely grated lemon zest
- 1 teaspoon freshly squeezed lemon juice
- 2 tablespoons cornstarch
- 1 pound cream cheese, at room temperature
- 1/2 teaspoon coarse salt
- 1 teaspoon vanilla paste or pure vanilla extract
- 3 large eggs, at room temperature
- 1/3 cup sour cream

DIRECTIONS:

1. Preheat the oven to 300°F. Bring a medium saucepan of water to a boil for a water bath.
2. Crush the Graham Crackers and add the melted butter and sugar. Divide evenly among six 8-ounce Ball jars.
3. In the bowl of a standing mixer fitted with the paddle attachment, beat the cream cheese, 2/3 cup of sugar, the salt, and vanilla on medium-high speed, scraping down the bowl and paddle several times, until the mixture is completely smooth, about 5 minutes.
4. Turn the mixer to low and beat in the eggs one at a time, until blended, scraping down the sides of the bowl after each addition. Beat in the sour cream until blended.
- 5.). Divide the cream cheese filling among the jars (a little more than 1 1/2 cup per jar) and smooth the tops. Place the filled jars in a roasting pan and put the pan in the oven. Pour in the boiling water to come about half way up the sides of the jars. Bake until the cheesecakes are set but still jiggle slightly in the center, 25-30 minutes for the taller jars, 35 to 45 minutes for the rounder jars. (The filling will not brown and the centers will dimple.)

5. Remove the jars from the water bath with tongs and let cool to room temperature. Chill overnight.
6. In a medium saucepan, combine 1 pint of the blueberries, 1/4 cup of the sugar, and the lemon zest and juice and cook over medium heat until the blueberries pop, 5 to 7 minutes. In a 1-cup Pyrex measure, stir together the cornstarch and 2 tablespoons cold water until smooth. Add to the saucepan with the blueberry mixture and simmer until thick and bubbly, 1 to 2 minutes. Transfer to a bowl and refrigerate.
7. To serve, top each cheesecake with the chilled blueberry mixture among six 8-ounce Ball jars.