



Blueberry Cheesecake

When using a springform pan or other pan with a removable bottom, it is best to wrap aluminum foil around the outside. This helps prevent the edges of the cake from cooking too quickly. Because the foil's shiny surface reflects the heat, the cheesecake will cook more evenly.

2 cups shortbread cookie crumbs
1 Tbs. plus 2 cups granulated sugar
2 Tbs. unsalted butter, melted
5 packages (each 8 oz.) cream cheese, at room temperature
5 eggs
3 cups blueberries
Confectioners' sugar for dusting



Position a rack in the center of an oven and preheat to 325°F. Lightly butter a rosette cake pan with a removable bottom. Cover the outside with aluminum foil, shiny side out.

In a medium mixing bowl, stir together the cookie crumbs, the 1 Tbs. sugar and the butter until well blended. Press the crumb mixture into the bottom and 1/2 inch up the sides of the prepared pan. Refrigerate until ready to use.

In the bowl of an electric mixer fitted with the flat beater, beat the cream cheese on high speed until smooth and creamy, 3 to 5 minutes. Reduce the speed to low, gradually add the 2 cups sugar and continue beating, occasionally scraping down the sides of the bowl, until smooth, 2 to 3 minutes. Beat in the eggs one at a time, beating well after each addition and occasionally scraping down the sides of the bowl, until the mixture is smooth and creamy, 2 to 3 minutes more.

Pour the filling into the prepared pan, spreading the mixture evenly to the edges. Scatter 1 cup of the blueberries over the top and bake until the filling is just set (it will still be a little loose in the center), about 1 hour and 20 minutes.

Transfer the pan to a wire rack and cool the cheesecake to room temperature, at least 1 hour. Refrigerate until chilled, at least 4 hours, before serving.

To serve, unmold the cheesecake and set it on a cake stand. Garnish with the remaining 2 cups blueberries and dust with confectioners' sugar. Serves 16.