



Cut at the line for a 4x6 Recipe Card

Everyday Recipes: everydayrecipes.ca

Blueberry-white Cheesecake Cups

(Squares, None)

Ingredients:

- 1 cup graham crumbs
- 2 tbsp sugar
- 1/4 cup butter, melted
- 3 tbsp butter
- 2 oz white chocolate (use two baker's squares for easy measuring)
- 8 oz cream cheese, room temperature
- 6 tbsp whipping cream
- 1/2 tsp vanilla
- 2 cups blueberries, frozen
- 1/2 cup turbinado sugar
- 1/2 cup lime juice

Directions:

(continued on card #2)

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Chocolate

(Squares, None)

Directions:

For the crumb: Combine crumbs, sugar and 1/4 cup melted butter. Set aside. For the filling: Melt 3 tbsp butter and add the chocolate, stirring to melt (don't let it get too hot - just warm enough to melt the chocolate). Blend cream cheese in a food processor fitted with an S-blade. While the machine is running, add the chocolate mixture, then the whipping cream and vanilla. Scrape down the side and blend again to ensure it's entirely smooth. For the compote: Combine blueberries, turbinado sugar and lime juice in a saucepan and cook over medium heat until the berries have a jam-like consistency and thicken (about 10-15 minutes). Cool completely. Assembly: Sprinkle 1/4 of the crumb mixture in the bottom of a single-serve dessert dish, top with 1/4 of cheesecake filling and finish with 1/4 of the blueberry compote. Repeat with three more servings. Serve chilled. Yield: 4 servings