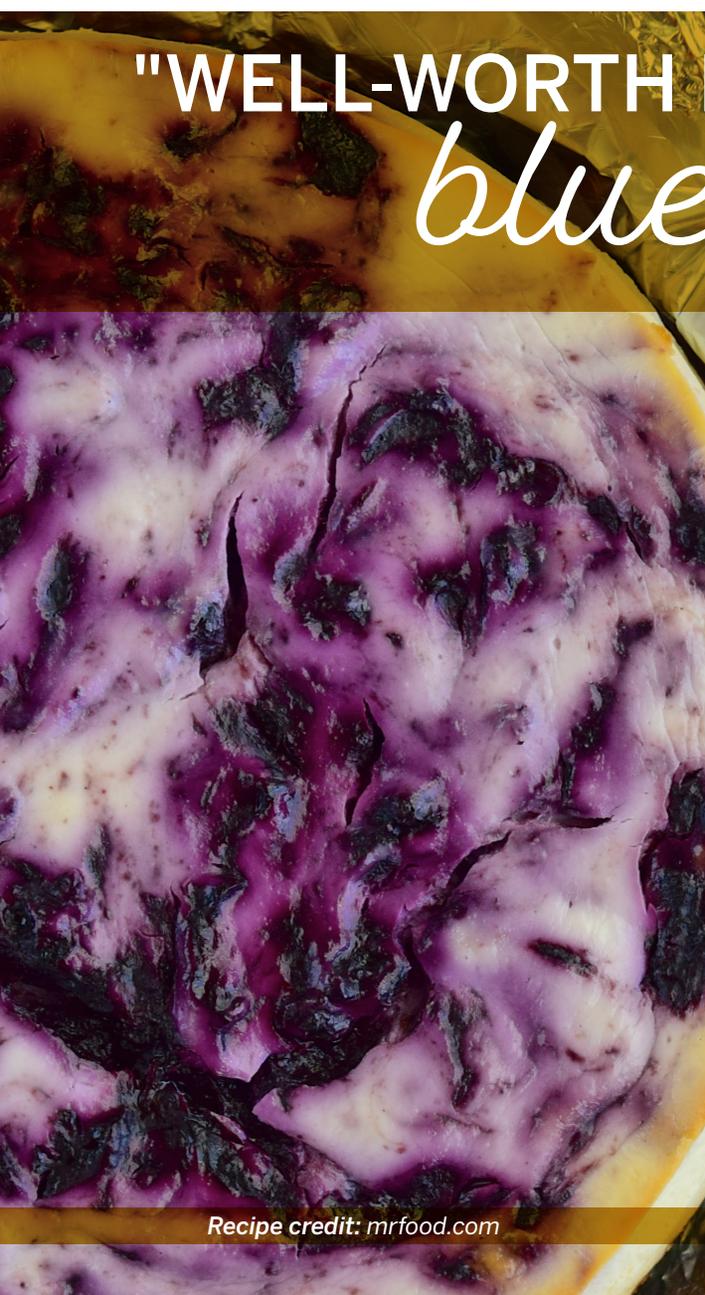




"WELL-WORTH EATING"

blueberry cheesecake



Ingredients

- 2 (8 oz) packages cream cheese, softened
- ½ cup sugar
- 2 large eggs
- ¼ tsp vanilla extract
- 1 (9-inch) graham cracker crust
- 1 (21 oz) can blueberry pie filling, divided

Instructions

1. Preheat oven to 350 degrees F.
2. In a large bowl, with an electric mixer on medium speed, beat cream cheese until creamy; gradually add sugar, beating well. Add eggs, one at a time, beating after each addition. Stir in vanilla.
3. Pour cream cheese mixture into graham cracker crust; spoon ⅔ cup blueberry pie filling over cream cheese mixture. Swirl gently with a knife to create a marbled effect. Refrigerate remaining pie filling for garnish.
4. Bake cheesecake 40 minutes or until center is set. Let cool completely on a wire rack. Cover and chill 8 hours. Dollop remaining pie filling over cheesecake before serving.