

Blueberry Cheesecake Squares

Shopping list:



For the crust:

200g whole grain cookies
80g softened butter
30g sugar

For the filling:

600g cream cheese
150g sugar
60g flour
100ml Creme Fraiche
3 eggs
300g Blueberries

In addition:

100g white chocolate
2tbsp Yogurt

Let's bake:

Shred the cookies, add the butter and sugar and put the mixture evenly into a cake tin/sheet. Bake for 10-15 minutes at 180°C.

Cream the cheese, add the sugar and the creme fraiche, whisk slightly and add the flour. Now add the eggs and whisk until creamy. Puree the blueberries and fold 200g blueberry puree under the mixture. Pour mixture onto the crust and bake at 180°C for 30-45 minutes (less if using many small glasses) using a water bath.

If you want light cheesecake with a swirl. Just make 50ml of puree and fold it under 1/5 of the mixture. Pour the light mixture onto the crust drop small spots of blueberry mixture on top and swirl them with a toothpick.