

- Prep Time: 25 minutes
 - Cook Time: 0 minutes (No-Bake)
 - Chill Time: 6 hours (or overnight)
 - Total Time: 6 hours 25 minutes
 - Yield: 1 (9-inch) cheesecake (12 servings)
 - Intensity Level: Easy
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Ingredients

For the Crust:

- 2 cups (200g) graham cracker crumbs (about 14-16 full sheets)
- 1/2 cup (115g) unsalted butter, melted
- 1/4 cup (50g) granulated sugar
- Pinch of salt

For the Cheesecake Filling:

- 24 oz (680g) full-fat cream cheese, softened to room temperature
- 1 cup (120g) powdered sugar (confectioners' sugar)
- 1 1/2 cups (360ml) heavy whipping cream, cold
- 1/4 cup (60g) sour cream or plain Greek yogurt, at room temperature

- 1 1/2 teaspoons vanilla extract
- 1 tablespoon fresh lemon juice (optional, for brightness)
- 1/4 teaspoon salt

For the Blueberry Topping:

- 2 cups (about 300g) fresh or frozen blueberries (if frozen, do not thaw)
 - 1/4 cup (50g) granulated sugar
 - 1 tablespoon cornstarch
 - 1 tablespoon water
 - 1 tablespoon fresh lemon juice
 - 1/2 teaspoon vanilla extract
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Equipment

- 9-inch springform pan
 - Food processor (or a zip-top bag and rolling pin)
 - Stand mixer or electric hand mixer
 - Mixing bowls
 - Spatula
 - Small saucepan
 - Whisk
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Instructions

Step 1: Prepare the Crust

1. Make the Crumbs: If using whole graham crackers, pulse them in a food processor until they are fine crumbs. Alternatively, place them in a zip-top bag and crush them with a rolling pin.

2. **Mix:** In a medium bowl, combine the graham cracker crumbs, granulated sugar, and salt. Pour in the melted butter and stir until the mixture resembles wet sand and all crumbs are moistened.
3. **Press:** Pour the crumb mixture into the bottom of a 9-inch springform pan. Using the flat bottom of a measuring cup or your fingers, press the crumbs firmly and evenly into the bottom and about 1 inch up the sides of the pan.
4. **Chill:** Place the crust in the refrigerator to set while you make the filling.

Step 2: Make the Cheesecake Filling

1. **Beat Cream Cheese:** In the bowl of a stand mixer fitted with the paddle attachment (or in a large bowl with a hand mixer), beat the softened cream cheese on medium speed until smooth and creamy, about 2 minutes. Scrape down the sides of the bowl.
2. **Add Sugar & Flavorings:** Add the powdered sugar, sour cream, vanilla extract, lemon juice (if using), and salt. Beat on medium-low speed until fully combined and smooth, about 1-2 minutes. Scrape down the bowl again.
3. **Whip the Cream:** In a separate chilled bowl, whip the cold heavy cream on medium-high speed until stiff peaks form. Be careful not to over-whip.
4. **Fold:** Gently fold the whipped cream into the cream cheese mixture in two additions. Use a spatula and fold until no white streaks remain, being careful not to deflate the whipped cream.

5. Assemble: Pour the filling over the chilled crust and smooth the top with an offset spatula or the back of a spoon.
6. Chill: Cover the pan with plastic wrap (ensure it doesn't touch the surface) and refrigerate for at least 6 hours, or preferably overnight, until completely firm.

Step 3: Prepare the Blueberry Topping

1. Combine: In a small saucepan, combine the blueberries, sugar, cornstarch, water, and lemon juice.
2. Cook: Cook over medium heat, stirring constantly, until the blueberries begin to release their juices and the mixture comes to a gentle simmer, about 5-7 minutes. The sauce will thicken.
3. Finish: Remove from heat and stir in the vanilla extract. Let the topping cool completely before using. It will continue to thicken as it cools.

Step 4: Serve and Store

1. Unmold: Before serving, run a thin knife around the edge of the cheesecake to loosen it from the pan. Carefully release the springform ring.
2. Top: Spoon the cooled blueberry topping over the chilled cheesecake.

3. Serve: Slice and serve immediately.
 4. Store: Store leftover cheesecake in the refrigerator, covered, for up to 4 days.
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Recipe Notes & Tips

- Room Temperature is Key: Ensure your cream cheese and sour cream are truly at room temperature before beating. This prevents lumps in your filling.
 - Don't Over-Whip: When folding the whipped cream into the cream cheese mixture, use a gentle hand. You want to keep as much air in the cream as possible for a light, fluffy texture.
 - Waterproof Your Crust (Optional): For extra security, you can wrap the outside of the springform pan with a layer of aluminum foil before pressing in the crust. This is especially helpful if your pan tends to leak.
 - Make-Ahead: This cheesecake is perfect for making ahead. You can prepare the entire cake (without the topping) up to 2 days in advance. The topping can be made 3-4 days ahead and stored in a separate container in the fridge.
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Nutrition Information

Disclaimer: The following nutrition information is an estimate and is provided for informational purposes only. It is not a substitute for professional dietary advice. Calculations are based on 12 servings.

- Serving Size: 1 slice (1/12 of recipe)
- Calories: ~450 kcal
- Total Fat: 35g
- Saturated Fat: 21g
- Trans Fat: 0.5g
- Cholesterol: 105mg
- Sodium: 280mg
- Total Carbohydrates: 32g
- Dietary Fiber: 1g
- Total Sugars: 24g

- Protein: 5g
- Vitamin D: 0mcg
- Calcium: 80mg
- Iron: 0.5mg
- Potassium: 120mg