

R A T H B U N ' S

## Macadamia Nut Crusted Blueberry Cheesecake

Yield 10 Servings

Equipment: 8" Cake Pan(One Piece),Food Processor, Sauce Pan, Mixer

### Macadamia Nut Crust

1C. All Purpose Flour

1C. Macadamia Nuts

4T. Powdered Sugar

½ tsp. Salt

6T. Butter (Softened)

### Vanilla Cheesecake

1# Cream Cheese (Softened)

4T. Butter (Softened)

¾ C. Sugar

2T. Cornstarch

2/3 C. Sour Cream

2T. Lemon Juice

1tsp. Vanilla Extract

3 Eggs

### Blueberry Center

1Pt. Blueberries

½ C. Sugar

1T. Cornstarch+ 2T. Water

### Procedure:

Preheat 300\*/Spray and Sugar Cake Pan

Cook in Water Bath

### Macadamia Nut Crust:

Place the flour, nuts, sugar and salt in the food processor and mix until smooth and combined. Blend in the butter and press into the bottom of the pan. Cook for twenty minutes or until firm.

### Blueberry Center:

In a saucepan cook the blueberries and sugar until soft and the blueberries have burst. Add the cornstarch mixture and cook until slightly thick. Allow to cool.

### Vanilla Cheesecake:

Place the cream cheese, butter, sugar and cornstarch in the mixer with the paddle attachment, mix until smooth but not overworked. Stir together the remaining ingredients and add to the cream cheese and mix until just incorporated. Pour into prepared pan and pour the cooled blueberry center on the center of the cheesecake. Take a toothpick and swirl the blueberry into the vanilla cheesecake.

Bake in water bath for 75 minutes or until the set. Use a toothpick to test the center of the cheesecake. Let cool to room temperature then refrigerate.

Enjoy