

Blueberry Streusel Cheesecake



What You Need

1-1/2 cups plus 3 Tbsp. flour, divided
1-1/3 cups sugar, divided
1/2 tsp. Ground cinnamon
3/4 cup cold butter, cut up
4 pkg. (8 oz. each) Cream Cheese, softened
1 Tbsp. Vanilla
1 cup Sour Cream
4 eggs
2 cups fresh blueberries

Make It

HEAT oven to 325°F.

MIX 1-1/2 cups flour, 1/3 cup sugar and cinnamon in medium bowl. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Reserve 1/2 cup; press remaining onto bottom of 9-inch spring form pan. Bake 25 min. or until lightly browned.

MEANWHILE, beat cream cheese, remaining flour, remaining sugar and vanilla with mixer until well blended. Add sour cream; mix well. Add eggs, 1 at a time, beating on low speed after each just until blended. Pour over crust. Top with berries and reserved crumb mixture.

BAKE 1 hour 25 min. to 1 hour 30 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours

Kraft Kitchens Tips

Substitute

Prepare using 1 pkg. (16 oz.) thawed and drained frozen blueberries.

Special Extra

Garnish with additional berries or cinnamon just before serving.