

# Frozen Lemon Cheesecake with Blueberry Drizzle



## What You Need

24 gingersnaps, finely crushed (about 1-1/4 cups)  
1/4 cup butter, melted  
2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened  
1 can (14 oz.) sweetened condensed milk  
1 Tbsp. lemon zest  
1/4 cup lemon juice  
1 cup thawed COOL WHIP Whipped Topping  
2 cups blueberries  
1/4 cup sugar  
2 Tbsp. water  
1/4 tsp. ground ginger

## Make It

**MIX** crumbs and butter; press onto bottom of 9-inch springform pan.

**BEAT** cream cheese in large bowl with mixer until creamy. Gradually beat in milk. Blend in lemon zest and juice. Whisk in COOL WHIP; spoon over crust.

**FREEZE** 6 hours or until firm. Meanwhile, cook remaining ingredients in saucepan on medium heat 4 min., stirring occasionally; cool. Refrigerate until ready to serve.

**REMOVE** cheesecake from freezer 15 min. before serving. Let stand at room temperature to soften slightly. Serve topped with blueberry sauce.