



Blueberry Cheesecake Squares

By Chef Frank Boerdner

Simple to make and satisfying to indulge in. These cheesecake squares omit the crust and instead focus all their attention on the smooth and creamy filling. The blueberries provide a burst of color and flavor, making these pleasing to the eye and the palate.

PREP: 5 minutes

COOK: 20 minutes

COOL: 5 minutes

1 stick plus 2 teaspoons salted butter
6 medium eggs
12 ounces cream cheese, cubed
3 tablespoons vanilla extract

2 tablespoons stevia
½ teaspoon baking powder
½ cup frozen blueberries

Preheat the oven to 325°F. In a large mixing bowl, combine all ingredients except the blueberries. Mix together using an immersion blender until smooth. Grease an 8x8-inch baking dish, and then pour in the mixture. Gently drop the frozen blueberries evenly throughout the mixture. They will sink to bottom as it cooks. Bake for 20 minutes, or until cooked in the center. Remove from oven and allow to cool, about 5 minutes, then cut into 6 bars. Flip upside-down to remove squares, then serve.



Equipment Alert: Immersion blender

Makes 6 servings

