

Fresh Blueberry Cheesecake

Crust

½ cup flour

½ cup graham cracker crumbs

5 Tablespoons butter, melted

3 Tablespoon brown sugar

Mix all crust ingredients in bowl and press into a greased, 9-inch pie pan. Set aside.

Filling

2 (8-oz) packages cream cheese, softened

¼ cup brown sugar, packed

In small mixing bowl, beat cream cheese and brown sugar with an electric mixer until smooth. Spread the filling over the crust in the pie pan.

Topping

2 cups fresh blueberries

2-3 tablespoons sugar

1 teaspoon fresh lemon juice

In a bowl, toss the blueberries in sugar and lemon juice. Spoon blueberries over cheesecake. Place finished cheesecake in the refrigerator and chill for at least two hours before serving.