
Blueberry Cheesecake Torte

Joan Reifler - New York

North American Potpourri - Autism Directory Service, Inc - 1993

2 cups graham crackers, crushed
1 1/2 cups sugar
2/3 cup butter, melted
3 packages (8 ounce ea) cream cheese
4 eggs
2 1/2 tablespoons grated lemon rind
1 pint blueberries
1/4 cup water
1 1/2 tablespoons cornstarch
2 tablespoons water

In a bowl, mix the cornstarch with two tablespoons of water. Set aside.

In a bowl, mix the crumbs, 1/2 cup of sugar and the melted butter. Press over the bottom and sides of a nine-inch greased springform pan. Refrigerate.

In a bowl, beat the cheese, one cup of sugar, eggs and two tablespoons of lemon rind with a mixer for 10 minutes. Pour into the crust.

Bake in the oven at 350 degrees for 45 to 60 minutes. Cool in the oven with the door open.

In a saucepan, combine the berries and the cornstarch mixture with the remaining lemon rind and a few tablespoons of sugar. Simmer until the filling bubbles and is clear.

Cool. Spread on the cake.

Dessert

Per Serving (excluding unknown items): 7179 Calories; 432g Fat (53.3% calories from fat); 114g Protein; 737g Carbohydrate; 22g Dietary Fiber; 1939mg Cholesterol; 6461mg Sodium. Exchanges: 24 1/2 Grain(Starch); 11 Lean Meat; 3 Fruit; 80 Fat; 20 Other Carbohydrates.