
Frozen Blueberry Cheesecake

Lynne Lake Lodge

Nettles Island Cooking in Paradise - 2014

1 box white cake mix
3 1/2 cups (12 ounces) blueberries
2/3 cup + 2 tablespoons sugar
2 tablespoons lemon juice
12 ounces cream cheese
7 1/2 ounces marshmallow fluff
1 pint heavy cream
confectioner's sugar
blueberries (for garnish)

Preheat the oven to 350 degrees.

Prepare the cake batter according to package directions. Pour 2-1/2 cups of the prepared cake batter into a greased nine-inch springform pan. Bake until golden brown, about 25 minutes. Let cool on a wire rack for 15 minutes. (Use the remaining cake batter to make cupcakes or an extra cake.)

Clean the springform pan and return the cooled cake to this pan, top side down. Line the inside of the pan with a strip of parchment paper that extends two inches above the rim so that the cheesecake filling does not run down the sides. Tape the paper to secure. Place the pan in the freezer while preparing the filling.

Puree' the blueberries, 2/3 cup of sugar and the lemon juice until smooth. Set aside.

In a large mixing bowl, beat the cream cheese and the fluff.

In a separate bowl, whip 3/4 cup of heavy cream until it forms peaks. Stir into the cream cheese mixture. Gently stir in the blueberry puree'. Remove the cake from the freezer and pour the filling over the top.

Freeze for eight hours or overnight.

Before serving, whip the remainder of the heavy cream with two tablespoons of sugar to form soft peaks. Spread on the cake.

Freeze again.

Allow to sit at room temperature for 15 to 20 minutes. Use a hot knife to slice. You can set the bottom of the pan in hot water for a few minutes and it will come out easily.

Serve with extra fresh blueberries, strawberries and confectioner's sugar.

Dessert

Per Serving (excluding unknown items): 5865 Calories; 336g Fat (50.5% calories from fat); 55g Protein; 685g Carbohydrate; 17g Dietary Fiber; 1026mg Cholesterol; 3712mg Sodium. Exchanges: 3 1/2 Lean Meat; 4 1/2 Fruit; 1 1/2 Non-Fat Milk; 65 Fat; 39 Other Carbohydrates.