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**GOTHIC BLUEBERRY CHEESECAKE RECIPE**

Discover enchantment with Gothic Blueberry Cheesecake. A fusion of dark aesthetics and velvety cheesecake, adorned with a cascade of blueberry allure. Elevate dessert into an elegant masterpiece.

### EQUIPMENT

* Springform Pan: A 9-inch (23 cm) springform pan is essential for baking and presenting the cheesecake.
* Mixing Bowls: Various sizes of mixing bowls for preparing the crust, filling, and topping.
* Electric Mixer: A hand or stand mixer for smoothly blending the cream cheese and other ingredients.
* Spatula: Both rubber and offset spatulas for mixing, smoothing, and spreading.
* Measuring Cups and Spoons: Precise measurements are crucial for achieving the perfect texture and flavor.
* Saucepan: For cooking the blueberry topping.
* Oven Thermometer: To ensure accurate oven temperature for baking.
* Aluminum Foil: To wrap the springform pan to prevent water from seeping in during the water bath.
* Cooling Rack: To cool the cheesecake evenly after baking.
* Food Processor: For crushing graham crackers for the crust.
* Baking Pan or Roasting Pan: To create a water bath for baking.
* Lemon Zester: For zesting the lemon for the blueberry topping.

### INGREDIENTS

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* 1 ½ cups graham cracker crumbs
* ¼ cup melted unsalted butter
* 16 oz cream cheese softened
* ⅔ cup granulated sugar
* 2 large eggs
* 1 teaspoon vanilla extract
* ½ cup sour cream
* ½ cup heavy cream
* 1 cup fresh blueberries
* 2 tablespoons powdered sugar
* 1 tablespoon lemon juice
* Black food coloring optional
* Edible glitter or silver dragées for decoration

### INSTRUCTIONS

**Creating the Crust:**

Preheat the oven to 325°F (160°C). Mix graham cracker crumbs and melted butter in a bowl until well combined. Press the mixture firmly onto the base of a 9-inch (23 cm) springform pan to create the crust.Bake the crust in the preheated oven for about 10 minutes, then remove and let it cool while preparing the filling.

**Creamy Filling:**

In a large mixing bowl, beat the softened cream cheese until smooth and creamy. Gradually add the granulated sugar and continue to beat until well incorporated. Add the eggs, one at a time, mixing well after each addition. Stir in the vanilla extract, sour cream, and heavy cream until the mixture is smooth and creamy. If desired, add a few drops of black food coloring to achieve the gothic aesthetic.

**Baking Enchantment:**

Pour the creamy cheesecake filling onto the cooled graham cracker crust in the springform pan. Smooth the top with a spatula to ensure an even layer.

**Baking the Cheesecake:**

Place the springform pan in a larger baking pan or roasting pan. Create a water bath by adding hot water to the larger pan, filling it about halfway up the sides of the springform pan. This helps prevent cracks on the cheesecake's surface. Carefully transfer the pans to the preheated oven and bake for about 45-50 minutes, or until the edges of the cheesecake are set but the center is slightly jiggly.

**Chilling and Topping:**

Remove the cheesecake from the oven and let it cool to room temperature in the water bath. Once cooled, refrigerate the cheesecake for at least 4 hours or overnight to allow it to set.

**Blueberry Infusion:**

In a saucepan, combine the fresh blueberries, powdered sugar, and lemon juice. Cook over medium heat, stirring occasionally, until the blueberries break down and the mixture thickens to a compote-like consistency. Remove from heat and let the blueberry topping cool.

**Assembling and Decorating:**

Carefully remove the chilled cheesecake from the springform pan. Place it on a serving platter. Spread the cooled blueberry topping over the top of the cheesecake, allowing it to cascade down the sides.

**Gothic Garnish:**

For a touch of enchantment, sprinkle edible glitter or silver dragées over the blueberry topping.

**Serve and Enjoy:**

Slice and serve the Gothic Blueberry Cheesecake, savoring the rich, creamy texture and the burst of blueberry flavor with every delightful bite.