

# Blueberry Cheesecake Bars

Indulge in these creamy Blueberry Cheesecake Bars with graham cracker crust and fresh blueberry topping.  
Perfect make-ahead dessert for any occasion.

4h 10min

PREP

35 min

COOK

4h 45min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 8 oz cream cheese
- 1 cup granulated sugar
- 5 tbsp unsalted butter
- 2 egg
- 1 cup sour cream
- 2 cup blueberries
- 1 tbsp corn starch
- 2 tbsp water
- 1 tbsp fresh lemon juice
- 1 tsp vanilla extract

## Instructions

- 1 Prepare pan and oven**

Preheat oven to 350°F (175°C). Line an 8x8-inch baking pan with parchment paper, leaving 2-inch overhang on all sides for easy removal.
- 2 Make the crust**

Mix 1 cup graham cracker crumbs, 5 tablespoons melted butter, and 2 tablespoons sugar in a bowl until crumbs are evenly moistened and hold together when pressed.
- 3** Press mixture firmly and evenly into bottom of prepared pan using the back of a measuring cup or your fingers.

- 4 Bake crust for 10 minutes until lightly golden and set. Remove from oven and cool completely while making filling.
- 5 **Make cheesecake filling**

Beat 8 oz softened cream cheese and 1 cup sugar with electric mixer on medium speed for 2-3 minutes until smooth and fluffy with no lumps.
- 6 Add 2 eggs one at a time, beating on low speed just until combined after each addition. Add 1 tablespoon vanilla extract and beat until just mixed.
- 7 Pour filling over cooled crust and spread evenly to edges using an offset spatula.
- 8 **Make blueberry topping**

Combine 2 cups fresh blueberries, 2 tablespoons sugar, and 1 tablespoon lemon juice in a medium saucepan over medium heat.
- 9 Whisk 1 teaspoon cornstarch with 1 tablespoon water in a small bowl until smooth to make a slurry.
- 10 Cook blueberry mixture, stirring occasionally, for 3-4 minutes until berries start to burst and release juices. Stir in cornstarch slurry and cook 1-2 minutes more until thickened.
- 11 **Assemble and bake**

Spoon warm blueberry mixture evenly over cheesecake layer, leaving some berries whole for texture.
- 12 Bake for 25-30 minutes until edges are set and center has only a slight jiggle when gently shaken.
- 13 **Cool and serve**

Cool completely in pan for 2 hours at room temperature, then refrigerate for at least 2 hours until fully chilled and set.
- 14 Use parchment overhang to lift bars from pan. Cut into 8 squares with a sharp knife, wiping blade clean between cuts.

## Tips

Bring all dairy ingredients to room temperature before mixing. This includes cream cheese, eggs, and sour cream. Room temperature ingredients blend more easily and create a smoother, lump-free cheesecake layer.

Line your baking pan with parchment paper, leaving overhang on the sides. This creates easy handles for lifting the bars out of the pan and ensures clean, professional-looking edges when cutting.

Don't overmix the cheesecake batter, especially after adding the eggs. Mix just until combined to avoid incorporating too much air, which can cause cracking during baking.

Test doneness by gently shaking the pan - the edges should be set while the center has just a slight jiggle. The bars will continue to set as they cool, so don't overbake.

For the cleanest cuts, dip your knife in hot water and wipe it clean between each slice. This prevents the creamy filling from dragging and creates neat, bakery-style squares.

Make the blueberry topping while the crust is baking to save time. It needs to cool slightly before spreading over the cheesecake layer anyway.

Chill the bars overnight for best results. This allows the layers to set completely and the flavors to meld together beautifully.

Frozen blueberries work just as well as fresh - don't thaw them first, just add them directly to the saucepan. They may need an extra minute or two of cooking time.