Ocean Cheesecake

SERVES 1 (9" Cheesecake)

PREP TIME 20 Minutes

COOK TIME 45 Minutes

Ingredients

3 (8-ounce) packages cream cheese, (1 1/2 pounds), at room temperature
1 1/4 cup granulated sugar
3 large eggs
1 egg yolk
1 teaspoon vanilla extract
1/4 cup sour cream
Graham Cracker Crust, recipe below
Blueberry Glaze, recipe below

Graham Cracker Crust

2 cups graham cracker crumbs
1/4 cup (1/2 stick) melted unsalted butter
1 teaspoon ground cinnamon

Blueberry Glaze

2 pounds white chocolate, roughly chopped
3 cups heavy cream
1/4 cup Blueberry Compote

Blueberry Compote

4 cups fresh or frozen blueberries
1/2 cup water
1 cup granulated sugar
1 teaspoon vanilla extract
1 teaspoon cornstarch

Directions

Graham Cracker Crust

In a small bowl mix graham cracker crumbs, butter, and cinnamon together with a fork until combined. Spray a (9-inch) springform pan with non-stick cooking spray and then press crumbs into pan until the bottom is completely and evenly covered.

Blueberry Glaze

Place chocolate in a large heatproof bowl. Heat cream in a medium pot over medium high heat until simmering. Pour cream over chocolate and slowly stir until melted and smooth. Gently fold in Blueberry Compote (recipe below), until a swirl is created (do not over mix or the glaze will be solid purple).

Blueberry Compote

In a medium pot whisk together all ingredients. Bring to a simmer over medium heat and let cook until thick, about 10 to 15 minutes. Strain through a fine mesh strainer. Let cool, cover, and refrigerate until ready to serve.

Ocean Cheesecake

Preheat oven to 325 degrees Fahrenheit. Fill a small pan or ovenproof vessel with water and place on the bottom rack of the oven.

In the bowl of an electric mixer fitted with the paddle attachment, or in a large bowl with a hand mixer, mix cream cheese and sugar on medium speed until smooth, 3 to 5 minutes. Scrape bowl frequently. Add eggs, egg yolk, and vanilla; mix until combined, about 1 minute. Stir in sour cream and mix until just combined.

Pour batter into prepared Graham Cracker Crust. Bake for 40 to 45 minutes or until the center of the top slightly jiggles when you shake the pan. Turn oven off and allow cheesecake to rest in the oven for 20 minutes. Remove from oven to cool. Let cool completely in the refrigerator, about 4 hours.

Slide a knife around the edge of the pan to loosen cheesecake and then release springform pan. Place cheesecake on a cooling rack with a baking sheet underneath. Evenly pour Blueberry Glaze over cheesecake to create a swirled glaze. Let rest until chocolate is set, about 30 minutes. Slice into wedges to serve.