



Lemon Blackberry Yogurt Cheesecake

3 Winks Design

Main Ingredients:

- 12 graham crackers
- 2 tablespoons granulated sugar
- 1/8 cup butter, melted
- 2 cups yogurt, drain off the remaining whey overnight
- 2 eggs
- 2 drops lemon oil
- 1 tablespoon lemon zest
- 1/2 cup granulated sugar
- 1 cup heavy whipping cream
- 30 blackberries, plus more for garnish
- 1/4 cup granulated sugar
- 1/3 cup powdered sugar

Recipe Steps

1. Prepare the crust by crushing the graham crackers, adding the 2 Tablespoons of sugar and the melted butter.
2. Mix those ingredients together and then press them into an 8" springform pan.
3. In a 400 degree F. oven, toast the crust for about 12 minutes.
4. Allow the crust to cool as you make the lemon filling.
5. In a stand mixer, beat the 2 eggs into the yogurt cream cheese. Add the sugar, the lemon zest and the 2 drops of lemon oil.
6. When creamy and smooth, pour the yogurt mixture into the crust.
7. Bake in a 375 degree F. oven for 30 minutes. Check often as oven temperatures and cook times may vary. The filling will have a slight jiggle, but not too much.
7. Allow to cool as you make the stabilized blackberry whipped cream topping.
8. I used frozen blackberries. Thaw them slightly then puree in a blender. Pour the puree into a small saucepan with 1/4 cup sugar and simmer to reduce.
9. Strain the seeds from the blackberries through a sieve or mesh strainer. You should end up with about 1/2 cup of thickened blackberry juice. Put in the refrigerator to cool.
10. Whip the heavy cream with the 1/3 cup powdered sugar just until stiff. Now add the cooled blackberry sauce and whip until incorporated.
11. Decorate with additional blackberries, rolled in granulated sugar.
12. Refrigerate for a few hours before removing from the pan and slicing to serve.