

Mini Lavender Blueberry Cheesecakes



Ingredients:

6 shortbread cookie fingers, finely crushed (about 1 cup)

1 Tbsp. butter, melted

6 Tbsp. Jackie's Jam Chambord Blueberry (divided)

3/4 cup blueberries (divided)

2 pkg. 8oz. Cream Cheese, softened

1/2 cup plus 1 Tbsp. sugar (divided)

1/2 tsp. vanilla

2 eggs

1/2 cup heavy whipping cream

1 tsp. dried lavender flowers

Instructions:

Heat oven to 325°F.

Combine cookie crumbs and butter; press onto bottoms of 12 paper-lined muffin pan cups, adding about 1 Tbsp. crumb mixture to each cup.

Add 2 Tbsp. preserves to 1/2 cup blueberries in small bowl; stir gently to evenly coat blueberries with preserves. Set aside.

(recipes continue on the back)

Jackie's Jams

Beat cream cheese, 1/2 cup sugar and vanilla in medium bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Remove 1-1/2 cups batter; reserve for later use. Add 2 Tbsp. of the remaining blueberry preserves to remaining batter; stir just enough to slightly swirl preserves into batter.

Spoon reserved plain batter evenly over crusts; top with preserve-coated blueberries, then swirled blueberry batter.

Bake 18 to 20 min. or until centers of cheesecakes are almost set. Cool completely

Refrigerate 2 hrs.

Beat whipping cream and remaining sugar in small bowl with mixer on high speed until soft peaks form.

Spoon remaining blueberry preserves onto tops of cheesecakes; top with whipped cream, remaining blueberries and the lavender flowers.

Based on a Recipe from My Food and Family.

Jackie's Jams