

BLUEBERRY CHEESE PIE

My mom wrote a cheese pie recipe in her old Guam cookbook with my Auntie Lang's name and a question mark next to it. It's not the cheese pie I remember from Auntie Lang, but it's delish. I adapted a blueberry topping recipe from thebakerchick.com.

BLUEBERRY TOPPING

INGREDIENTS

Set 1

- 1 pint fresh blueberries
- ½ c. water
- ½ c. + 2 T. granulated sugar
- 2 T. freshly squeezed lemon juice

Set 2

- 3 T. cornstarch
- ¼ c. water

Tools: *small pot, rubber spatula, large cookie sheet with lip*

DIRECTIONS

1. Mix the cornstarch and water together in a small bowl until you have a smooth mixture. Set aside.
2. Place the water then the sugar into the pot then add the blueberries and the lemon juice. Gently stir the mixture a few strokes without breaking the blueberries.
3. Heat on medium heat until the mixture begins to boil.
4. Reduce heat to medium-low and keep at a gentle boil for a few minutes until all of the sugar is dissolved. Stir gently to ensure the sugar granules have completely dissolved.
5. Stir the cornstarch and water mixture again then pour into the gently boiling mixture.
6. Use the rubber spatula to fold the mixture gently over itself for three minutes, cooking out the cornstarch flavor/texture without breaking the blueberries.. You should still see boiling bubbles, albeit not fast bubbling.
7. Pour the blueberry topping into a large, very clean cookie sheet to slightly cool.
8. At this point, make the cheese pie filling.

CHEESE PIE FILLING

INGREDIENTS

Set 1

- 1/3 c. granulated sugar

Set 2

- 1 tsp. vanilla extract
- 1 cup name-brand sour cream, room temp.

8 oz. Philadelphia cream cheese, room temp.

Half of an 8 oz. tub of Cool Whip, somewhat cold not frozen

Set 3

9-inch Graham cracker pie crust

Set 4

Blueberry topping

Tools: medium bowl, hand beater, rubber spatula, off-set spatula or dinner spoon

DIRECTIONS

1. Using an electric beater, beat the cream cheese, sugar, and vanilla together until thoroughly combined.
2. Add the sour cream and beat till mixed completely.
3. Use a rubber spatula to fold in the Cool Whip thoroughly. You want to deflate the Cool Whip so mix very well.
4. Pour the mixture into the pie shell. Use an off-set spatula to spread the mixture, keeping the top of the pie as flat as possible instead of domed. Place the cheese pie in the fridge.
5. Go back to the topping and gently stir it in the pan. Wait about 20 minutes and gently stir again. Repeat this stir-and-cool process until the topping is warm. It needs to be warm to easily spread on the cheese pie.
6. Remove the pie from the fridge. Spoon the topping all around the cheese pie; you will have about 1 cup of topping left. Save it for something else...
7. Place the pie, UNCOVERED, in the fridge for at least 4 hours. After 4 hours, enjoy a couple of slices then store covered in the fridge.

Recipe courtesy Paula Quinene of www.PaulaQ.com