

# The Creamiest Blueberry Swirl Cheesecake (With Water Bath Tips)

---

*Ultra-creamy, tangy classic cheesecake baked in a buttery graham cracker crust, ribboned with a silky, jam-like blueberry swirl for a beautifully balanced bite of bright blueberry and rich cream cheese.*

## Ingredients

---

- 2 teaspoons (6g) cornstarch
- 1 teaspoon lemon juice (fresh)
- 1 Tablespoon (15ml) water (warm)
- 2 cups (280g) blueberries (fresh or frozen; do not thaw)
- 2 Tablespoons (25g) granulated sugar
- 1 1/2 cups (180g) graham cracker crumbs (from about 12 full-sheet graham crackers)
- 1/4 cup (50g) granulated sugar
- 5 Tablespoons (71g) unsalted butter (melted)
- 24 ounces (678g) full-fat brick cream cheese (softened to room temperature)
- 1 cup (200g) granulated sugar
- 1 cup (240g) full-fat sour cream (at room temperature)
- 2 teaspoons pure vanilla extract
- 3 large eggs (at room temperature)

## Instructions

---

1. Adjust oven rack to lower-middle and preheat to 350°F (177°C). Wrap the bottom and sides of a 9- or 10-inch springform pan tightly with 1–2 layers of heavy-duty aluminum foil; set aside. Bring a kettle of water to a boil for the water bath.
2. Make the blueberry sauce: In a small bowl, whisk the cornstarch, lemon juice, and warm water until the cornstarch dissolves; set aside.
3. In a small saucepan over medium heat, cook the blueberries and 2 tablespoons (25g) sugar, stirring constantly for about 3 minutes until the berries release their juices.
4. Stir in the cornstarch mixture and continue cooking 2–3 minutes, stirring and lightly smashing some berries, until thickened. Remove from heat.
5. Press the mixture through a fine-mesh sieve into a small bowl to separate the thickened blueberry juice from the cooked berries. Reserve both and let cool to room temperature.
6. Make the crust: In a medium bowl, mix graham cracker crumbs, 1/4 cup (50g) granulated sugar, and melted butter

until evenly moistened. Press firmly into the bottom and slightly up the sides of the prepared springform pan.

7. Bake the crust for 10 minutes. Remove and let cool slightly while preparing the filling.

8. Make the filling: Using a mixer, beat the cream cheese and 1 cup (200g) granulated sugar on medium speed until smooth and creamy. Mix in sour cream and vanilla until combined. Add the eggs one at a time on low speed, mixing just until incorporated after each; do not overmix.

9. Assemble: Pour the filling into the crust and smooth the top. Drop spoonfuls of the strained blueberry juice over the surface and gently swirl with a knife. Reserve the cooked berries and any remaining sauce for serving.

10. Prepare the water bath: Place the foil-wrapped springform pan in a large roasting pan. Carefully pour boiling water into the roasting pan until it reaches about halfway up the sides of the springform pan.

11. Bake until the edges are set and the center still slightly wobbles when gently shaken. Turn off the oven, crack the door, and let the cheesecake cool inside the oven for 1 hour.

12. Remove the cheesecake from the water bath. Run a thin knife around the edge, then cool completely at room temperature. Refrigerate at least 6 hours or overnight until fully set.

13. To serve: Remove the springform ring. Top with the reserved cooked blueberries (and any remaining sauce) and optional whipped cream. Slice with a sharp knife, wiping clean between cuts.

---

**Tags: Cheesecake, Blueberry, Dessert, Baking, Make Ahead, Summer**