

NO-Bake

Lemon Blackberry Cheesecake

Aunt Jill is so good about using what we grow. She spends hours outside tending to the blackberry plants, so she's super appreciative when she sees Nana work her magic on something. As a result, she turned blackberry juice – leftover from making jelly – into a thickened sauce then served it with this delicious and light no-bake lemon cheesecake.

This recipe makes 2 pies.

Ingredients

Pie and Crust

2 – 9-inch graham cracker crusts (Aunt Kati has shared a delicious recipe.)
4 – 8-ounce packages cream cheese, softened
2 cups white sugar
6 tablespoons vanilla extract
2 teaspoons lemon extract
2 teaspoons lemon juice
16 ounces Cool Whip, thawed

Blackberry Sauce

heaping tablespoon cornstarch
½ cup water
1 ½ cups blackberry juice (to taste)
1 teaspoon lemon juice (to taste)
⅓ cup sugar (to taste)



Instructions

Pie and Crust

- ❖ If you are making your pie crusts, go ahead so they can be cooling while you make the pie.
- ❖ Beat cream cheese, sugar, vanilla, lemon extract, and lemon juice until smooth and creamy.
- ❖ Fold in Cool Whip.
- ❖ If your crusts are cooled, pour cream cheese mixture into them.
- ❖ Refrigerate until firm. (About 2-3 hours.)

(If you don't want to make fresh sauce, you can use your favorite canned pie filling.)

Blackberry Sauce

- ❖ Make cornstarch slurry and set aside.
- ❖ Heat blackberry and lemon juices and sugar. Stir constantly until sugar is dissolved.
- ❖ Add slurry a small bit at a time until desired thickness.
- ❖ Let cool, then refrigerate until ready to serve.
- ❖ When ready to serve, slice each piece, drizzle with blackberry sauce, and place fresh blackberries on plate.



"O taste and see that the LORD is good:
blessed is the man that trusteth in him."
Psalm 34:8