



Mini Blueberry and White Chocolate Cheesecakes  
Faye Harvey

**Bottom Crust:**

1 cup ground nuts (almonds)  
3 tablespoons sugar  
1/3 cup melted butter

**Cheesecakes:**

1(8 oz.) pkg. cream cheese  
1/4 cup sugar  
1 large egg  
1 teaspoon vanilla  
1 tablespoon flour  
2 oz. white chocolate (melted)  
Extra melted white chocolate for drizzling

**Topping:**

2 ½ cups fresh blueberries  
2 teaspoons cornstarch  
1/4 cup sugar  
1/3 cup water  
1 teaspoon lemon juice

**Directions:**

Preheat oven to 375 degrees. Lightly spray mini muffin pan. Blend cream cheese with egg, vanilla, flour, and 1/4 cup sugar. Set aside. Mix ground nuts with butter and 3 tablespoons sugar. Divide mixture evenly among 12 cups. Press crumbs on bottom. Fill evenly with cheesecake mixture. Bake for 14-15 minutes. Cool completely. Remove from pan. Make glazed blueberry topping. In medium sauce pan stir together sugar and cornstarch. Stir in water and lemon juice. Cook over medium heat until thick and clear (about one minute). Remove from heat and add blueberries all at once. Toss gently until coated. Top each cheesecake with one tablespoon of blueberries. Drizzle with white chocolate.