

Lemon Blueberry Cheesecake Cake

Cheesecake Ingredients:

- 8 oz cream cheese, room temperature
- 2 tablespoons THM Super Sweet Blend or Pyure sweetener (1/4 cup THM Gentle Sweet or equivalent)
- 1/3 cup sour cream or Greek yogurt
- 1 large egg
- 2 tablespoons lemon juice



Cake Ingredients:

- 1/4 cup lemon juice (juice from 1 lemon)
- 1 cup unsweetened plain or vanilla almond/cashew/coconut milk
- 1/2 cup butter, softened to room temperature
- 1/4 cup THM Super Sweet Blend or Pyure sweetener (1/2 cup THM Gentle Sweet or equivalent)
- 2 large eggs
- 1 tablespoon lemon zest (or a few drops lemon essential oil)
- 1 1/4 cup THM baking blend (or homemade equivalent)
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup blueberries (divided)

Cream Cheese Glaze (optional)

- 1/2 cup cream cheese, room temperature (4 oz)
- 3 tablespoons THM Super Sweet Blend or Pyure sweetener (ground in a coffee grinder to powdered consistency) (1/3 cup THM Gentle Sweet or equivalent)
- 2-3 tablespoons fresh squeezed lemon juice
- Extra water or unsweetened almond milk used to thin to desired consistency
- Optional lemon essential oil

Cheesecake Instructions:

1. Beat cream cheese until smooth. Add sweetener and beat until fully incorporated and smooth. Scrape sides of bowl several times.
2. Add egg and mix on lowest speed possible until fully incorporated. (You don't want any lumps!)
3. Add sour cream or Greek yogurt and lemon juice and mix until smooth.
4. Set aside.

Cake Instructions:

1. Beat butter and sweetener until light and creamy. Beat in eggs (one at a time) and zest or essential oil until fully incorporated. (May appear grainy, but that's ok at this point. It will mix together well in the end.)
2. Mix the dry ingredients in a separate bowl, then alternate adding the dry ingredients with the almond milk and lemon juice. Keep mixing until well incorporated. May need to add up to $\frac{1}{4}$ cup extra almond milk if the mixture is too thick.
3. Gently stir in $\frac{3}{4}$ cup of blueberries.

Assembly Instructions:

1. Preheat oven to 325 F. Line the bottom of an 8 or 9 inch springform pan with parchment paper, then spray bottom and sides with coconut oil cooking spray (or use coconut oil or butter to grease pan).
2. Evenly pour/spread half of the cake batter into the prepared pan. Pour $\frac{1}{3}$ of the cheesecake mixture over the blueberry cake layer (don't swirl it). Pour the remaining cake batter over the cheesecake (although you may need to spoon it on and spread it gently if it's too thick at this point), then pour the remaining $\frac{2}{3}$ of the cheesecake mixture on top. Top with the remaining $\frac{1}{4}$ cup blueberries.
3. Bake for 60 minutes (the middle will still be a bit jiggly), then turn oven off. (Check at 30-45 minutes, and if the top of the cheesecake is getting brown, place a layer of foil loosely over the top of the cheesecake.) Leave in the oven (with the oven turned off) for another hour, then cover and refrigerate for at least 6 hours, or overnight.

Glaze Instructions:

1. Beat cream cheese and sweetener until smooth, then add lemon juice slowly until it is a spreadable consistency.
2. Once cake has chilled, remove from pan onto a serving dish. Pour the glaze evenly over the top and allow to drizzle down the sides of the cake. Top with extra blueberries, if desired.