



French Double Cream Blackberry Cheesecake

The secret is adding some savory rich French brie

Blackberry Sauce

2 cups fresh blackberries, washed

1/3 cup granulated sugar

2 Tablespoons (each) orange juice; lemon juice

3 Tablespoons water

1 teaspoon Grand Marnier liqueur

1 Tablespoon apple jelly optional

In large saucepan, add blackberries, granulated sugar, orange and lemon juice, and water; bring to a boil; reduce heat; cook until berries are soft, and sauce is slightly thickened; mash berries with potato masher or back of spoon. Remove from heat; strain seeds from juice; stir in liqueur. Remove; set aside 3 Tbsp. sauce. To the remaining hot sauce; stir in apple jelly; stir to dissolve. Cool slightly; place in refrigerator.

Blackberry Cheesecake:

1-1/2 cups graham cracker crumbs
1/4 cup light brown sugar, packed
8 Tablespoons unsalted butter, melted
16 ounces cream cheese
4 ounces creamy brie cheese, trim crust
3/4 cup granulated sugar
3 eggs, room temperature
1 Tablespoon vanilla extract
1 teaspoon (each) orange zest; lemon zest
1/2 cup plain Greek yogurt
16 fresh blackberries

Preheat oven to 375 degrees F. Lightly grease a parchment or foil lined 9-1/2-inch square pan; set aside.

In large bowl, combine graham crackers crumbs, brown sugar, and melted butter forming mixture resembling coarse cornmeal. Press mixture into prepared baking dish. Place in freezer for about 10 minutes while preparing filling. Remove from freezer.

Prepare Cheesecake Filling:

In mixing bowl, cream the cream cheese, trimmed brie cheese, and granulated sugar until smooth. Beat in eggs, one at a time. Mix in vanilla, orange zest, lemon zest. Mix in yogurt.

Spread cream cheese batter over the prepared crust. Drizzle reserved 3 Tablespoons raspberry sauce over the top of cheesecake. With a knife or back of a spoon, lightly swirl into the batter.

Bake 35 to 40 minutes or until edges are set with only a slight wobble in center; 160 degrees F when measured with a thermometer. Transfer to a rack; cool. Place in refrigerator until chilled about 3 hours or overnight.

To Serve: Remove cake from pan; discard the foil or parchment. With a clean wet knife, cut into 16 squares. Clean your knife between slices. Serve cheesecake squares on dessert serving plate; drizzled with prepared blackberry sauce, and top with a fresh blackberry in the center.

Yield: 16 cheesecake desserts

Cook's Note: A few cracks may occur as the cheesecake cools. If desired, let the cheesecake cool in a warm area.

About the Recipe: Just one bite and you will know why everyone loves French cheesecake. The secret is a little addition of creamy brie cheese along with the usual cream cheese. Light orange lemon flavors lightly add a fresh flavor along with the drizzles of sweet blackberry sauce that trickles around the plate. Top with a summer fresh blackberry.