

BLUEBERRY STILTON CHEESECAKE



INGREDIENTS

1 cup Graham Cracker crumbs	½ cup sugar
¼ cup melted butter	3 Tbsp all-purpose flour
1/3 cup light brown sugar	1 XL egg
¼ pound Blueberry Stilton or regular Stilton cheese (rind removed), crumbled	4 ounces sour cream
12 ounces cream cheese, softened	2 teaspoons vanilla extract



Pair With

**2017
Envie**

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DIRECTIONS

1. Preheat oven to 300F.
2. Mix the Graham Cracker Crumbs, the ¼ cup melted butter and 1/3 cup of light brown sugar for the Graham Cracker Crust.
3. Press the Crust in the bottom and edges of the baking pan.
4. Bake for 8-10 minutes in the preheated oven and let cool.
5. In a large bowl, mix on low speed, the crumbled Stilton cheese, the cream cheese and ½ cup sugar.
6. Add the flour and XL egg.
7. Add the sour cream and vanilla extract and mix well.
8. Pour the filling (from steps 5-7) into the cooled Graham Cracker crust.
9. Bake the cheesecake in the oven, on 300F, for an hour or until the cake has risen and the edges are golden (the center will not appear to be cooked).
10. Let the cheesecake cool for 1-2 hours before moving it into the refrigerator (covered) to let cool for at least another 4 hours.
11. Can be served by itself or with a Blueberry Compote (see additional recipe).

Bon Appetit!