

Red, White & Blueberry Cheesecake Pie

This recipe comes to us from the North American Blueberry Council.

Makes 8-10 servings

8 sheets (about 13" x14" each) thawed frozen phyllo dough (find it in the freezer section of the supermarket)
1/4 cup melted butter or margarine
16 oz. cream cheese
1/2 cup sugar
1 tsp. [vanilla extract](#)
2 [eggs](#)
2 cups fresh blueberries, divided
1/2 cup strawberry jelly
1 cup whipped cream or non-dairy whipped topping (optional)

Preheat oven to 425°F.

For Crust

[Grease](#) a 9" pie plate. Set aside.

On a flat surface place 1 sheet phyllo (keep remaining phyllo covered to prevent drying out), [brush](#) with melted butter. Top with another phyllo sheet, continue to make 8 layers, brushing butter between each layer. Using kitchen scissors or a sharp knife, cut the layers into one 12-13 inch circle. Carefully press circle into the prepared pie plate, gently fan edges. Bake until edges are just golden, about 6-8 minutes. Cool slightly on a [wire rack](#). Reduce oven temperature to 350°F.

In a medium bowl beat cream cheese, vanilla and sugar with an electric mixer until light and fluffy. Add eggs and beat until well combined. [Fold](#) in 1 cup of the blueberries. Pour mixture into prepared crust. Bake until set, about 40-50 minutes. To prevent over browning of crust, gently cover with aluminum foil during the last 25 minutes of baking. Cool completely on a rack.

To Serve

In a small bowl, beat jelly until smooth. Spread over cheese filling. Arrange remaining blueberries on top in star shape. Garnish with whipped cream, if desired.