

# Stacy's® Lemon Blueberry Cheesecake Dip

## Ingredients

### Blueberry Jam Layer:

- 1 cup frozen blueberries
- 1/2 cup granulated sugar
- 2 tbsp freshly squeezed lemon juice
- 1 tsp vanilla extract
- Pinch salt

### Cheesecake Layer:

- 8 oz brick-style plain cream cheese, softened
- 1 cup confectioners' (icing) sugar, sifted
- 1/2 cup sweetened condensed milk
- 2 tbsp freshly grated lemon zest
- 1/4 cup freshly squeezed lemon juice
- 1 tsp vanilla extract
- 1/4 cup fresh blueberries, for garnishing (optional)
- 1 bag (7.33 oz) Stacy's® Cinnamon Sugar Pita Chips

## How to make it

1. Blueberry Jam Layer: In medium saucepan set over medium heat, stir together blueberries, sugar, lemon juice, vanilla and salt; stirring, bring to a boil. Cook, stirring occasionally, for 10 to 12 minutes or until blueberries are very tender and mixture is thickened to a jammy consistency.
2. Reserve 1/4 cup blueberry mixture for swirl garnish. Spread remaining jam in shallow serving bowl and set aside to cool.
3. In large bowl, using handheld electric mixer, beat together cream cheese, confectioners'



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	15 min	35 min	8

## Made with



Stacy's® Cinnamon Sugar Pita Chips

sugar, sweetened condensed milk, lemon zest, lemon juice and vanilla until blended and smooth. Reserve 1/2 cup cream cheese mixture for swirl garnish. Spread remaining cream cheese mixture over jam in serving bowl.

4. Stir together reserved cream cheese mixture and reserved blueberry mixture. Transfer to piping bag fitted with large round tip. Pipe a spiral over cream cheese layer.
5. Garnish with fresh blueberries if using. Serve with Stacy's® Cinnamon Sugar Pita Chips for dipping.