



## **ROBERT LAMBERT'S BLUEBERRY MASCARPONE CHEESECAKE**

### **CRUST**

1 1/2 cups graham cracker crumbs  
1 stick butter  
1 tbsp. cinnamon  
Preheat oven to 350\*

Melt butter and mix well with graham cracker crumbs and cinnamon. Press into the bottom of a 10" springform pan and prebake 10 min. at 350\*

### **CAKE**

1 lb. cream cheese (16 oz.)  
1/2 lb. mascarpone cheese (8 oz)  
1 cup sugar  
5 eggs  
3/4 cup Robert Lambert Wild Blueberry Lemon Jam, softened, 2 uses

Beat together cream cheese, mascarpone and sugar, beat in eggs one at a time 'til smooth. Pour the batter into the prepared springform pan, drizzle 1/4 cup of the softened jam over it and swirl in with a knife.

Bake for 30 min. at 350, 30 min. at 325. Cool completely.

Top with 1/2 cup more softened jam.