

Wild Blueberry No Bake Cheesecake Bites by Lynn's Recipes



Lynn demonstrates a delicious and easy dessert or snack idea. These are very pretty served on a tray on your dessert table. Adapted from thissillygirlife.com via Pinterest.

Ingredients:

Wild Blueberry Sauce:

- 15 ounce bag frozen wild blueberries
- ½ cup granulated sugar
- ¼ cup water
- Lemon zest

Cheesecake Bites:

- 4 ounce cream cheese, softened
- 4 Tablespoons powdered sugar (plus more for garnish)
- ½ teaspoon vanilla extract
- 15 phyllo shells

Lemon zest for garnish

Place the blueberries, water and granulated sugar in a sauce pan. Over medium low heat, simmer the berries until it forms a thick sauce, about 20 minutes. Stir regularly. Let cool.

Place the cream cheese, powdered sugar and vanilla in a small bowl. Mash until thoroughly combined. Place mixture into a piping bag or small plastic baggie and snip one corner.

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Fill phyllo shells evenly with cream cheese mixture. Place dollops of blueberry sauce on top. Garnish with powdered sugar and lemon zest.

Can serve cold or right away. Refrigerate leftovers

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