

Blueberry Lemon Cheesecake Waffles



For **Waffles**, preheat waffle maker according to manufacturer's instructions. In a large bowl, beat eggs. Stir in the milk, butter, lemon juice and vanilla.

In separate bowl, mix together flour, salt, baking powder and sugar. Make a well in the center of the dry ingredients and pour the milk mixture into the flour mixture. Beat until blended; fold in blueberries.

Pour the batter into preheated waffle iron. Cook the waffles until golden and crisp.

Cheesecake topping: Beat cheesecake ingredients until well combined, smooth and lump free.

Blueberry sauce: combine the blueberries, water, sugar, and lemon juice in small saucepan over medium-high heat. Bring to a boil; lower heat and gently simmer. Combine the cornstarch with the extra water until dissolved and stir it into the blueberries. Continue to simmer while stirring occasionally, until the sauce begins to thicken and coats the back of a metal spoon.

Top hot waffles with cheesecake topping and the homemade blueberry sauce. Serve immediately. Makes about 10 waffles.

Waffles:

- 2 eggs
- 1 1/2 C warm milk
- 1/3 C melted butter
- 1 lemon, juiced (about 1/4 cup fresh lemon juice)
- 1 tsp pure vanilla extract
- 2 C all-purpose flour
- 1 tsp salt
- 4 Tbsp granulated sugar
- 4 tsp baking powder
- 1 1/2 C fresh (or frozen) blueberries
- (OPTION: use plain frozen waffles)

Cheesecake toppings:

- 8 oz light cream cheese
- 4 Tbsp vanilla Greek yogurt
- 2 Tbsp granulated sugar

Blueberry sauce:

- 2 C frozen (or fresh) blueberries
- 1/3 C water
- 1/4 C granulated sugar
- 2 Tbsp lemon juice (or orange juice)
- 1 1/2 Tbsp cornstarch mixed with 2 tablespoons water