Blueberry Lemon Yogurt Cheesecake

Ingredients
Makes 12 muffin size cheesecakes

For Crust
• 1 ½ cup graham cracker crumbs
• 1/3 cup butter, melted
• 2 tablespoons brown sugar

For Filling
• 8oz low-fat cream cheese at room temp
• 1/3 cup low-fat yogurt at room temp
• 2/3 cup Egg Beaters
• 2 teaspoon flour
• 1/3 cup Lemon juice
• 1 teaspoon zest from squeezed lemons
• 1/2 cup honey
• ¼ cup granulated sugar

For Blueberry Topping
• 2 cups fresh or frozen blueberries
• ½ cup water
• ¼ cup honey
• ¼ cup sugar (more to taste)
• pinch of cinnamon
• 2 teaspoon cornstarch mixed with 2 teaspoons water

Directions
1) Preheat your oven to 325 degrees. Line 12 muffin tins with liners.
2) For Crust: In a medium bowl, combine the crust ingredients and mix well. Spoon about 2 teaspoons of the crust mixture into the bottom of the tin and tap down with a spoon.
3) Bake at 325° for 7 minutes. Remove and cool.
4) For Filling: In a mixer, blender, or food processor, combine all the filling ingredients, mix well.
5) Fill the cooled crusts with the cheesecake mixture, filling each one evenly.
6) Turn the oven down to 320° and bake for 25-30 minutes or until the filling is set but still moves slightly when shaken. Remove to cool.
7) For Berries: In a medium pot, combine all the blueberry topping ingredients, except the cornstarch water mixture. Simmer berries, just until the berries pop. Turn off the heat and add while stirring mix in the cornstarch mixture. Set aside to cool.
8) Once cheesecakes and blueberry sauce have cooled, top each cheesecake with blueberry topping.