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Frozen Lemon Cheesecake with Blueberry Drizzle

- 24 Ginger Snaps, finely crushed
- 1/4 Cup butter, melted
- 2 Pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 Can (14 oz.) sweetened condensed milk
- 1 Tbsp lemon zest
- 1/4 Cup lemon juice
- 1 Cup thawed COOL WHIP topping
- 2 Cups blueberries
- 1 Cup sugar
- 2 Tbsp water
- 1/4 Tsp ground ginger

- 1) Mix crumbs and butter; press onto bottom of 9-inch springform pan.
- 2) Beat cream cheese in large bowl with mixer until creamy. Gradually beat in milk. Blend in lemon zest and juice. Whisk in COOL WHIP; spoon over crust.
- 3) Freeze 6 hours or until firm. Meanwhile, cook remaining ingredients in saucepan on medium heat 4 min., stirring occasionally; cool. Refrigerate until ready to serve.
- 4) Remove cheesecake from freezer 15 min. before serving. Let stand at room temperature to soften slightly. Serve topped with blueberry sauce.

Makes 16 Servings

