

# Healthy Blueberry Cheesecake Jars

*by La Vieja Fábrica*



**Prep**

20 min

**Cook**

**Ready in**

20 min

## Ingredients

6 graham crackers  
1 tablespoon coconut oil  
1 cup cream cheese  
1 cup greek yogurt  
1 teaspoon vanilla extract  
2 tablespoons La Vieja Fábrica  
Blueberry fruit spread  
1/4 cup blueberries  
Whipped cream for garnishing

## Directions

1. Place graham crackers in a ziplock bag and mash until you see fine crumbs.
2. Place graham cracker crumbs in a bowl and add 1 tablespoon of melted coconut oil. Mix until well combined.
3. Place cream cheese, yogurt, vanilla extract and fruit spread in a bowl and mix well until smooth and creamy.
4. Grab your jars and spoon graham cracker mixture in the base and begin layering yogurt mixture. Add one more layer of graham cracker crumbs and then top it off with yogurt, leaving some space at the top for garnish.
5. To garnish, add whipped cream and fresh blueberries.