



Long Livo

Cheesecake Cupcakes – Easy Dessert Recipe

20 min

Prep time

12

Servings

18 min

Cook time

Easy

Difficulty

38 min

Total time

American

Cuisine

Ingredients

Cupcake Base

- ☐ 1 ½ cups all-purpose flour
- ☐ ¾ cup granulated sugar
- ☐ ½ tsp baking powder
- ☐ ¼ tsp salt
- ☐ ½ cup unsalted butter, melted
- ☐ 2 large eggs, room temperature

- ☐ ½ cup whole milk

- ☐ 1 tsp vanilla extract

Cheesecake Frosting

- ☐ 8 oz full-fat cream cheese, softened
- ☐ ¼ cup unsalted butter, softened
- ☐ 1 cup powdered sugar
- ☐ 1 tsp vanilla extract
- ☐ 1 tsp lemon zest

Instructions

- 1 Preheat the oven to 350°F (175°C) and line a 12-cup muffin tin with paper liners.
- 2 In a bowl, whisk together flour, sugar, baking powder, and salt.
- 3 In another bowl, combine melted butter, eggs, milk, and vanilla; mix until smooth.
- 4 Gradually fold the dry ingredients into the wet mixture until just combined; avoid over-mixing.
- 5 Fill each liner three-quarters full, bake 18-20 minutes, then let cool completely. While cooling, whip the cheesecake frosting ingredients together until fluffy, then pipe or spread onto each cupcake. For a daring twist, drizzle with better dessert chocolate.

Nutrition per serving

210 kcal

Calories

3 g

Protein

24 g

Carbs

11 g

Fat

Tips & notes

- If the batter seems thick, add a tablespoon of milk to loosen it.
- Room-temperature cream cheese blends much more easily.
- Try a sprinkle of toasted coconut for added texture.