



Long Livo

Cheesecake Cupcakes – Easy Recipe

15 min

Prep time

12

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Cupcake Base

- ☐ 1 cup all-purpose flour
- ☐ 1/2 cup granulated sugar
- ☐ 1/4 cup unsalted butter, softened
- ☐ 1/4 cup whole milk
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp vanilla extract
- ☐ 1 large egg

Cheesecake Filling

- ☐ 8 oz full-fat cream cheese, softened

- ☐ 1/4 cup Greek yogurt
- ☐ 2 tbsp granulated sugar
- ☐ 1 tsp lemon juice
- ☐ 1/2 tsp vanilla extract
- ☐ 1 large egg yolk

Topping (optional)

- ☐ Fresh berries
- ☐ A drizzle of honey
- ☐ Light dusting of powdered sugar

Instructions

- 1 Preheat the oven to 350°F (175°C) and line a 12-cup cupcake pan with paper liners.
- 2 In a bowl, cream the butter and sugar until light and fluffy; add the egg, milk, and vanilla, mixing gently.
- 3 Sift the flour and baking powder, fold into the wet mixture until just combined, then spoon the batter into each liner, filling halfway.
- 4 In a separate bowl, beat the softened cream cheese, Greek yogurt, sugar, lemon juice, vanilla, and egg yolk until smooth.
- 5 Drop a generous spoonful of the cheesecake mixture onto each cupcake, allowing it to spread slightly.
- 6 Bake for 18-20 minutes, or until the tops are set and a toothpick inserted into the cake (not the filling) comes out clean.
- 7 Cool the cupcakes in the pan for 5 minutes, then transfer to a wire rack to finish cooling.
- 8 Add desired toppings – fresh berries, a drizzle of honey, or a light dusting of powdered sugar – before serving.

Nutrition per serving

210 kcal

Calories

4 g

Protein

27 g

Carbs

9 g

Fat

Tips & notes

- If the filling rises too high, gently tap the pan to settle it before baking.
- For extra fluff, sift the flour twice.
- You can replace cream cheese with mascarpone for a richer taste.