



Long Livo

Classic New York Style Mini Cheesecake

20 min

Prep time

12

Servings

15 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Crust

- ☐ 1 1/2 cups graham cracker crumbs
- ☐ 3 tbsp melted butter
- ☐ 2 tbsp granulated sugar

Filling

- ☐ 16 oz (2 packages) full-fat cream cheese, softened

- ☐ 1/2 cup sour cream
- ☐ 3/4 cup granulated sugar
- ☐ 2 large eggs
- ☐ 1 tsp vanilla extract
- ☐ 1 tsp lemon zest
- ☐ 2 tbsp all-purpose flour

Instructions

- 1** Preheat the oven to 325°F (160°C). Line a 12-cup muffin tin with paper liners.
- 2** Combine graham crumbs, melted butter, and sugar; press the mixture firmly into each liner to form a compact crust.
- 3** In a large bowl, beat the softened cream cheese until smooth, then add sour cream, sugar, and flour, mixing just until incorporated.
- 4** Add eggs one at a time, mixing gently; finish with vanilla, lemon zest, and a brief stir to blend the aroma.
- 5** Spoon the batter over the crusts, filling each cup almost to the top. Bake for 12-15 minutes, until the edges are set and the centers still have a slight wobble.
- 6** Allow the mini cheesecakes to cool in the tin for 10 minutes, then transfer to a wire rack to reach room temperature before refrigerating for at least 4 hours.

Nutrition per serving

250 kcal

Calories

5 g

Protein

22 g

Carbs

15 g

Fat

Tips & notes

- Avoid over-mixing the batter to keep the texture silky.
- If you prefer a firmer center, add an extra 5 minutes to the baking time.
- Top with fresh berries, a drizzle of caramel, or a dusting of powdered sugar just before serving.