



Long Livo

Cookie Butter Cheesecake Cups – Easy Dessert

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

8

Servings

Dessert

Course

Ingredients

Crust

- ☐ 1 cup graham cracker crumbs
- ☐ 2 tbsp melted butter
- ☐ 1 tbsp powdered sugar

Filling

- ☐ 8 oz cream cheese, softened
- ☐ 1/2 cup cookie butter (speculoos spread)

- ☐ 1/4 cup powdered sugar

- ☐ 1 tsp vanilla extract

- ☐ 1 tbsp lemon juice

Topping (optional)

- ☐ 2 tbsp melted dark chocolate

- ☐ Pinch of sea salt

Instructions

- 1 Preheat your mind to a calm mood; combine graham crumbs, melted butter, and powdered sugar, then press the mixture into the bottoms of a mini muffin pan.
- 2 In a bowl, beat the softened cream cheese until smooth, then fold in the cookie butter, powdered sugar, vanilla, and lemon juice until fully blended.
- 3 Spoon the creamy mixture over the crusts, smoothing the tops with the back of a spoon or a small offset spatula.
- 4 If desired, drizzle melted dark chocolate over each cup and sprinkle a tiny pinch of sea salt for contrast.
- 5 Refrigerate for at least 1 hour before serving; enjoy the quiet joy of each bite.

Nutrition per serving

210 kcal

Calories

4 g

Protein

16 g

Carbs

15 g

Fat

Tips & notes

- Make sure the cream cheese is at room temperature to avoid lumps.
- Do not over-mix the filling; stop once smooth.
- For extra shine, brush the tops with a light glaze of melted white chocolate just before serving.