



Long Livo

Mini Cheesecakes: Easy Simple Recipe

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

12

Servings

Dessert

Course

Ingredients

Crust

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

Filling

- ☐ 8 oz full-fat cream cheese, softened
- ☐ 1/2 cup heavy cream
- ☐ 1/3 cup sugar

- ☐ 1 tsp vanilla extract
- ☐ 1 tsp lemon zest
- ☐ 1 egg yolk

Topping (optional)

- ☐ Fresh berries
- ☐ Honey drizzle
- ☐ Mint leaf

Instructions

- 1** Preheat the oven to 325°F (163°C). Combine graham crumbs, melted butter, and sugar; press the mixture firmly into the bottom of a muffin tin lined with paper liners.
- 2** In a large bowl, beat the softened cream cheese until smooth, then whisk in sugar, vanilla, lemon zest, and the egg yolk until just combined.
- 3** Gently fold in the heavy cream; the batter should be silky and slightly glossy.
- 4** Spoon the filling over each crust, smoothing the tops. Bake for 12-15 minutes until the edges are set and the centers still have a gentle wobble.
- 5** Allow the mini cheesecakes to cool on a rack for 10 minutes, then refrigerate for at least 15 minutes before removing from the tins.
- 6** Top with fresh berries, a drizzle of honey, or a tiny mint leaf just before serving.

Nutrition per serving

180 kcal

Calories

3 g

Protein

14 g

Carbs

12 g

Fat

Tips & notes

- Do not over-bake; a slight jiggle means they'll stay creamy.
- If you prefer a firmer texture, add an extra egg yolk.
- For a chocolate twist, melt a couple of tablespoons of cocoa into the filling.