



Long Livo

Lemon Blueberry Mini Cheesecake

20 min

Prep time

12

Servings

15 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Crust

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

Filling

- ☐ 8 oz cream cheese, softened
- ☐ 1/3 cup granulated sugar

- ☐ 2 large eggs
- ☐ 1/4 cup sour cream
- ☐ 2 tbsp fresh lemon juice
- ☐ 1 tsp lemon zest
- ☐ 1 tsp vanilla extract
- ☐ 1/2 cup fresh or frozen blueberries

Instructions

- 1** Preheat the oven to 325°F (160°C). Grease a 12-cup muffin tin or line with paper liners.
- 2** Mix graham crumbs, melted butter, and sugar; press the mixture firmly into each cup to form a thin crust.
- 3** Beat cream cheese and sugar until smooth; add eggs one at a time, then stir in sour cream, lemon juice, zest, and vanilla.
- 4** Fold in the blueberries gently, then spoon the batter over the crusts, filling each about three-quarters full.
- 5** Bake for 12-15 minutes, until the edges are set but the center still has a slight wobble.
- 6** Cool in the tin for 10 minutes, then refrigerate for at least 2 hours before removing.

Nutrition per serving

210 kcal

Calories

4 g

Protein

20 g

Carbs

13 g

Fat

Tips & notes

- Avoid over-mixing the filling to keep it airy.
- If using frozen blueberries, do not thaw; they stay intact during baking.
- A gentle tap on the tin releases trapped air bubbles.