



Long Livo

No Bake Mini Berry Swirl Cheesecakes

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

12

Servings

Dessert

Course

Ingredients

Crust

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

Filling

- ☐ 8 oz cream cheese, softened
- ☐ 1 cup whipped topping

- ☐ 2 tbsp lemon juice

- ☐ 2 tbsp honey or maple syrup

Berry Swirl

- ☐ 1 cup mixed fresh berries, roughly chopped
- ☐ 1 tbsp honey
- ☐ 1 tsp lemon zest

Instructions

- 1 Combine graham cracker crumbs, melted butter, and honey; press the mixture firmly into the bottom of silicone muffin liners.
- 2 In a bowl, beat the softened cream cheese until smooth, then fold in lemon juice, honey, and the whipped topping until just combined.
- 3 In a small saucepan, gently warm the berries with honey and lemon zest, then let cool slightly.
- 4 Spoon the cream cheese mixture over the crusts, then swirl the berry puree through using a knife or skewer to create ribbons.
- 5 Refrigerate for at least 2 hours, or until set. Serve chilled.

Nutrition per serving

180 kcal

Calories

3 g

Protein

22 g

Carbs

9 g

Fat

Tips & notes

- The crust should be pressed tightly; a flat bottom helps the mini cups keep their shape.
- Allow the berry mixture to cool before swirling to avoid melting the cream filling.
- For a glossy finish, brush a thin layer of honey over the berries before chilling.