

Choco Fever Dream

Cheesecake Cupcakes – Easy Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cupcake Base

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup granulated sugar
- [ ] 1/4 cup unsalted butter, softened
- [ ] 1/4 cup whole milk
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp vanilla extract
- [ ] 1 large egg

Cheesecake Filling

- [ ] 8 oz full-fat cream cheese, softened
- [ ] 1/4 cup Greek yogurt
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp lemon juice
- [ ] 1/2 tsp vanilla extract
- [ ] 1 large egg yolk

Topping (optional)

- [ ] Fresh berries
- [ ] A drizzle of honey
- [ ] Light dusting of powdered sugar

Instructions

1. Preheat the oven to 350°F (175°C) and line a 12-cup cupcake pan with paper liners.
2. In a bowl, cream the butter and sugar until light and fluffy; add the egg, milk, and vanilla, mixing gently.
3. Sift the flour and baking powder, fold into the wet mixture until just combined, then spoon the batter into each liner, filling halfway.
4. In a separate bowl, beat the softened cream cheese, Greek yogurt, sugar, lemon juice, vanilla, and egg yolk until smooth.
5. Drop a generous spoonful of the cheesecake mixture onto each cupcake, allowing it to spread slightly.
6. Bake for 18-20 minutes, or until the tops are set and a toothpick inserted into the cake (not the filling) comes out clean.
7. Cool the cupcakes in the pan for 5 minutes, then transfer to a wire rack to finish cooling.
8. Add desired toppings – fresh berries, a drizzle of honey, or a light dusting of powdered sugar – before serving.

Nutrition per serving

210 kcal	4 g	27 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the filling rises too high, gently tap the pan to settle it before baking.
- For extra fluff, sift the flour twice.
- You can replace cream cheese with mascarpone for a richer taste.