

Choco Fever Dream

Classic New York Style Mini Cheesecake

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

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp granulated sugar

Filling

- [ ] 16 oz (2 packages) full-fat cream cheese, softened
- [ ] 1/2 cup sour cream
- [ ] 3/4 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp all-purpose flour

Instructions

1. Preheat the oven to 325°F (160°C). Line a 12-cup muffin tin with paper liners.
2. Combine graham crumbs, melted butter, and sugar; press the mixture firmly into each liner to form a compact crust.
3. In a large bowl, beat the softened cream cheese until smooth, then add sour cream, sugar, and flour, mixing just until incorporated.
4. Add eggs one at a time, mixing gently; finish with vanilla, lemon zest, and a brief stir to blend the aroma.
5. Spoon the batter over the crusts, filling each cup almost to the top. Bake for 12-15 minutes, until the edges are set and the centers still have a slight wobble.
6. Allow the mini cheesecakes to cool in the tin for 10 minutes, then transfer to a wire rack to reach room temperature before refrigerating for at least 4 hours.

Nutrition per serving

250 kcal	5 g	22 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Avoid over-mixing the batter to keep the texture silky.
- If you prefer a firmer center, add an extra 5 minutes to the baking time.
- Top with fresh berries, a drizzle of caramel, or a dusting of powdered sugar just before serving.