

Choco Fever Dream

Cookie Butter Cheesecake Cups – Easy Dessert

15 min Prep time	**15 min** Total time	**8** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Crust

- [ ] 1 cup graham cracker crumbs
- [ ] 2 tbsp melted butter
- [ ] 1 tbsp powdered sugar

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup cookie butter (speculoos spread)
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Topping (optional)

- [ ] 2 tbsp melted dark chocolate
- [ ] Pinch of sea salt

Instructions

1. Preheat your mind to a calm mood; combine graham crumbs, melted butter, and powdered sugar, then press the mixture into the bottoms of a mini muffin pan.
2. In a bowl, beat the softened cream cheese until smooth, then fold in the cookie butter, powdered sugar, vanilla, and lemon juice until fully blended.
3. Spoon the creamy mixture over the crusts, smoothing the tops with the back of a spoon or a small offset spatula.
4. If desired, drizzle melted dark chocolate over each cup and sprinkle a tiny pinch of sea salt for contrast.
5. Refrigerate for at least 1 hour before serving; enjoy the quiet joy of each bite.

Nutrition per serving

210 kcal	4 g	16 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the cream cheese is at room temperature to avoid lumps.
- Do not over-mix the filling; stop once smooth.
- For extra shine, brush the tops with a light glaze of melted white chocolate just before serving.