

Choco Fever Dream

Mini Cheesecakes: Easy Simple Recipe

15 min Prep time	**15 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Crust

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

Filling

- [ ] 8 oz full-fat cream cheese, softened
- [ ] 1/2 cup heavy cream
- [ ] 1/3 cup sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1 egg yolk

Topping (optional)

- [ ] Fresh berries
- [ ] Honey drizzle
- [ ] Mint leaf

Instructions

1. Preheat the oven to 325°F (163°C). Combine graham crumbs, melted butter, and sugar; press the mixture firmly into the bottom of a muffin tin lined with paper liners.
2. In a large bowl, beat the softened cream cheese until smooth, then whisk in sugar, vanilla, lemon zest, and the egg yolk until just combined.
3. Gently fold in the heavy cream; the batter should be silky and slightly glossy.
4. Spoon the filling over each crust, smoothing the tops. Bake for 12-15 minutes until the edges are set and the centers still have a gentle wobble.
5. Allow the mini cheesecakes to cool on a rack for 10 minutes, then refrigerate for at least 15 minutes before removing from the tins.
6. Top with fresh berries, a drizzle of honey, or a tiny mint leaf just before serving.

Nutrition per serving

180 kcal	3 g	14 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-bake; a slight jiggle means they’ll stay creamy.
- If you prefer a firmer texture, add an extra egg yolk.
- For a chocolate twist, melt a couple of tablespoons of cocoa into the filling.