

Choco Fever Dream

Lemon Blueberry Mini Cheesecake

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

Ingredients

Crust

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

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/3 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1/4 cup sour cream
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp lemon zest
- [ ] 1 tsp vanilla extract
- [ ] 1/2 cup fresh or frozen blueberries

Instructions

1. Preheat the oven to 325°F (160°C). Grease a 12-cup muffin tin or line with paper liners.
2. Mix graham crumbs, melted butter, and sugar; press the mixture firmly into each cup to form a thin crust.
3. Beat cream cheese and sugar until smooth; add eggs one at a time, then stir in sour cream, lemon juice, zest, and vanilla.
4. Fold in the blueberries gently, then spoon the batter over the crusts, filling each about three-quarters full.
5. Bake for 12-15 minutes, until the edges are set but the center still has a slight wobble.
6. Cool in the tin for 10 minutes, then refrigerate for at least 2 hours before removing.

Nutrition per serving

210 kcal	4 g	20 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- Avoid over-mixing the filling to keep it airy.
- If using frozen blueberries, do not thaw; they stay intact during baking.
- A gentle tap on the tin releases trapped air bubbles.