

Helergon Kitchen

Mini Cheesecakes – Easy Sweet Dessert Recipe

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 (450 g) full-fat cream cheese, softened
- [ ] 1/2 cup sour cream
- [ ] 1/3 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon
- [ ] 2 tbsp all-purpose flour

Topping (optional)

- [ ] Fresh berries
- [ ] Honey drizzle
- [ ] Chocolate shavings

Instructions

1. Preheat the oven to 325°F (160°C). In a bowl, combine graham cracker crumbs, melted butter, and sugar; stir until the mixture resembles wet sand.
2. Press the crumb mixture firmly into the bottoms of a 12-cup muffin tin; bake for 8-10 minutes until lightly golden, then let cool.
3. In a large mixing bowl, beat the softened cream cheese until smooth; add sour cream, sugar, and flour, mixing gently.
4. Add eggs one at a time, then stir in vanilla, lemon zest, and a pinch of salt; avoid over-mixing.
5. Pour the filling over the cooled crusts, filling each cup about three-quarters full.
6. Bake the mini cheesecakes for 12-15 minutes, until the edges are set and the center has a slight wobble.
7. Turn off the oven, crack the door, and let the cheesecakes cool inside for 30 minutes to prevent cracks.
8. Refrigerate for at least 2 hours; then top with berries, honey, or chocolate as desired.

Nutrition per serving

210 kcal	5 g	18 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use a water bath for extra gentle cooking if you prefer a silkier texture.
- Room-temperature eggs mix more evenly with the cheese.
- Do not over-bake; the center should retain a slight jiggle.