


Zucchini Bread Recipes

# Mini Cheesecakes Recipe

Mini cheesecakes that are both indulgent and easy to make, ideal for any occasion.

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|---|---|---|
| **15 min**<br>Prep time | **25 min**<br>Cook time | **40 min**<br>Total time |
| **12**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Crust

- [ ] 1½ cups graham cracker crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp sugar

### Filling

- [ ] 16 oz (450 g) full-fat cream cheese, softened
- [ ] ½ cup sugar
- [ ] 2 large eggs
- [ ] ¼ cup heavy cream
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest

### Topping

- [ ] Fresh berries or sliced fruit
- [ ] Optional: melted chocolate drizzle

## Instructions

1. Preheat oven to 325°F (160°C). Mix crumbs, melted butter, and sugar; press into the bottoms of 12-cup ramekins.



2. In a bowl, whisk softened cream cheese until smooth, then add sugar, vanilla, and lemon zest.



3. Beat in eggs one at a time, followed by heavy cream, mixing just until combined.



4. Pour the filling over the crusts, place the ramekins on a baking sheet, and bake for 20-25 minutes until the edges are set and the center barely jiggles.



5 Cool to room temperature, then chill for at least two hours. Top with berries or a chocolate drizzle before serving.



## Nutrition per serving

| 210 kcal | 5 g | 18 g | 13 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the crust looks dry, add a splash more melted butter before pressing.
- Leave a tiny gap at the top of each ramekin to prevent overflow.
- For a chocolate twist, fold in 2 tbsp cocoa powder into the filling.