

Long Livo

Mini Cheesecakes - Easy Sweet Snacks

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 brown sugar

Filling

- [ ] 8 oz full-fat cream cheese, softened
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp heavy cream

Topping

- [ ] Fresh berries or fruit preserves
- [ ] Optional: shaved chocolate or caramel drizzle

Instructions

1. In a bowl, combine graham cracker crumbs, melted butter, and brown sugar; press the mixture firmly into the bottom of each mini tin.
2. In a separate bowl, whisk softened cream cheese until smooth, then add powdered sugar, vanilla, lemon zest, and heavy cream; mix until glossy and well-combined.
3. Spoon the creamy filling onto each crust, smoothing the tops with a spatula; cover with plastic wrap.
4. Place the tins in the refrigerator for at least two hours, or until the filling is set. Before serving, add your chosen topping.

Nutrition per serving

210 kcal	4 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra silky texture, blend the filling in a food processor.
- If the crust feels too dry, add a splash more melted butter.
- Taste the filling before chilling; adjust sweetness if needed.