

Bite-Sized Blackberry Lime Cheesecake Delights

Blackberry Lime Cheesecake Cupcakes



OVEN
325°F

TIME
5 min

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INGREDIENTS

For the Crust:

1 cup graham cracker crumbs

2 tablespoons melted butter

For the Cheesecake Filling:

8 oz cream cheese, softened

... cup granulated sugar

1 egg

Zest of 1 lime

Juice of ½ lime

½ teaspoon vanilla extract

For the Blackberry Swirl:

½ cup fresh or frozen blackberries

1 tablespoon sugar

1 teaspoon lime juice

Ingredient Notes & Swaps:

Graham Crackers: Swap for vanilla wafer or gingersnap crumbs for a different twist.

Blackberries: You can also use raspberries or blueberries if blackberries aren't available.

Cream Cheese: Full-fat works best for texture, but light cream cheese can be used in a pinch.

Instructions:

1 Make the Crust:

2 Prepare the Blackberry Swirl:

3 Make the Cheesecake Batter:

4 Assemble:

5 Bake & Chill:

Tips for Success:

Serving Suggestions:

A fresh blackberry and a mint leaf

Lightly whipped cream

A dusting of powdered sugar

Storage Tips:

Fridge: Store in an airtight container for up to 5 days.

Freezer: Freeze (without toppings) for up to 2 months. Thaw in the fridge before serving.

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DIRECTIONS

1. **Make the Crust:** Preheat the oven to 325°F (160°C). Line a muffin tin with paper liners. Mix graham cracker crumbs with melted butter. Press about 1 tablespoon of the mixture into the bottom of each liner. Use the back of a spoon or small glass to flatten firmly. Bake for 5 minutes, then let cool.
2. **Prepare the Blackberry Swirl:** In a small saucepan, heat blackberries, sugar, and lime juice over medium heat. Stir and mash berries until a jam-like texture forms (about 5 minutes). Strain if you prefer a smooth swirl. Let cool.
3. **Make the Cheesecake Batter:** In a mixing bowl, beat the softened cream cheese until smooth. Add sugar, egg, lime zest, lime juice, and vanilla extract. Beat until fully combined and creamy.
4. **Assemble:** Spoon the cheesecake batter over the cooled crusts, filling each liner about $\frac{3}{4}$ full. Add $\frac{1}{2}$ teaspoon of the blackberry mixture on top and use a toothpick to gently swirl.
5. **Bake & Chill:** Bake for 18-20 minutes until the centers are just set. Cool in the pan for 10 minutes, then transfer to the fridge for at least 2 hours before serving.
6. **Tips for Success:** ? Room-temp cream cheese blends more smoothly, preventing lumps. ? Don't overmix the batter after adding the egg-it can cause cracks. ? Chill well for best texture-overnight if you can wait!
7. **Serving Suggestions:** Top each mini cheesecake with:
8. A fresh blackberry and a mint leaf
9. Lightly whipped cream
10. A dusting of powdered sugar
11. Pair them with a fruity drink like this blueberry

lemonade or a chilled glass of Prosecco.

12. Storage Tips: Fridge: Store in an airtight container for up to 5 days.
13. Freezer: Freeze (without toppings) for up to 2 months. Thaw in the fridge before serving.
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20. Final Thoughts: These Blackberry Lime Cheesecake Cupcakes are everything a mini dessert should be: vibrant, creamy, tangy, and totally adorable. They're perfect for brunches, bridal showers, backyard BBQs-or just because.
21. If you give them a try, I'd love to know how they turn out! Share your twist in the comments or tag your photos for a chance to be featured. Happy baking! ???

SWAPS & NOTES

& Swaps Graham Crackers : Swap for vanilla wafer or gingersnap crumbs for a different twist.

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bite-sized-blackberry-lime-cheesecake-delights/>