

## Bite-Sized Crème Brûlée Cheesecakes with Caramelized Sugar Tops

Mini Crème Brûlée Cheesecakes



**OVEN**  
**325°F**

**TIME**  
**20 min**

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### INGREDIENTS

For the Crust:

- 1 cup graham cracker crumbs
- 2 tablespoons granulated sugar
- 3 tablespoons unsalted butter, melted

For the Cheesecake Filling:

- 12 oz cream cheese, softened
- $\frac{1}{2}$  cup granulated sugar
- 1 teaspoon vanilla extract
- 1 large egg
- ... cup heavy cream

For the Brûlée Topping:

- ... cup granulated sugar

Step-by-Step Instructions:

- 1 Prepare the Crust:
- 2 Make the Cheesecake Batter:
- 3 Bake:
- 4 Caramelize the Tops:

Tips for Success:

Use Room-Temperature Ingredients: This ensures a smooth, lump-free filling.

Don't Overbake: The centers should still have a slight wobble-this keeps the cheesecakes creamy.

No Torch? You can caramelize the sugar under a broiler-just watch closely!

Make-Ahead & Storage:

Fridge: Store covered for up to 4 days-wait to

broil the tops until right before serving.

Freezer: Freeze unfrosted cheesecakes (no sugar topping) for up to 1 month. Thaw in the fridge and broil when ready to serve.

Party-Perfect: These are a hit for showers, weddings, or any fancy get-together.

Pairings & Serving Suggestions:

This No-Bake Oreo Cream Pie for a creamy no-bake companion.

This Big Family Banana Pudding to feed a crowd.

This Grasshopper Pie for a refreshing minty finale.

More Desserts You'll Love:

These Chocolate Chip Cookie Dough Brownie Bombs - indulgent, fun, and wildly delicious

This Pumpkin Delight - a fall-flavored no-bake hit

Final Thoughts:

## DIRECTIONS

1. Prepare the Crust: Preheat your oven to 325°F (163°C). Line a muffin tin with cupcake liners.
2. In a small bowl, combine graham cracker crumbs, sugar, and melted butter. Mix until evenly moistened. Spoon about a tablespoon of the mixture into each liner and press down firmly to form the crust.
3. Make the Cheesecake Batter: In a mixing bowl, beat the cream cheese and sugar until smooth and fluffy. Add the vanilla extract and egg, mixing until just combined. Stir in the heavy cream until the batter is silky and lump-free.
4. Bake: Divide the batter evenly among the prepared muffin cups. Bake for 18-20 minutes, or until the centers are just set. Cool in the tin, then refrigerate for at least 2 hours to firm up.
5. Caramelize the Tops: Just before serving, sprinkle about 1 teaspoon of sugar over each cheesecake. Use a kitchen torch to caramelize the sugar until golden brown and glassy. Let sit for a few minutes to harden.
6. Tips for Success: Use Room-Temperature Ingredients: This ensures a smooth, lump-free filling.
7. Don't Overbake: The centers should still have a slight wobble-this keeps the cheesecakes creamy.
8. No Torch? You can caramelize the sugar under a broiler-just watch closely!
9. Make-Ahead & Storage: Fridge: Store covered for up to 4 days-wait to broil the tops until right before serving.
10. Freezer: Freeze unfrosted cheesecakes (no sugar topping) for up to 1 month. Thaw in the fridge and

brûlée when ready to serve.

11. Party-: Perfect: These are a hit for showers, weddings, or any fancy get-together.
12. Pairings & Serving Suggestions: Serve these with a fruit coulis or a few fresh berries for contrast. You could also pair them with:
13. This : No-Bake Oreo Cream Pie for a creamy no-bake companion.
14. This : Big Family Banana Pudding to feed a crowd.
15. This : Grasshopper Pie for a refreshing minty finale.
16. More Desserts You'll Love: If you're all about creamy, dreamy desserts, don't miss:
17. These : Chocolate Chip Cookie Dough Brownie Bombs - indulgent, fun, and wildly delicious
18. This : Pumpkin Delight - a fall-flavored no-bake hit
19. Final Thoughts: These Mini Crème Brûlée Cheesecakes are the best of both dessert worlds. They're rich, elegant, and easy to serve for any occasion. Whether you're planning a dinner party or just treating yourself, they'll steal the show-and the first bite will make you swoon.
20. Tried them? Snap a pic and tag us! Don't forget to follow Chef Maniac for more elevated sweets and irresistible recipes.

## TIPS FOR SUCCESS

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You can caramelize the sugar under a broiler-just watch closely!

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

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