

Blueberry Lime Cheesecake Cupcakes - A Zesty, Fruity Treat for Summer

Blueberry Lime Cheesecake Cupcakes: Creamy, Citrusy, and Bursting with Berries



OVEN
325°F

TIME
25 min

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INGREDIENTS

For the Crust:

1½ cups graham cracker crumbs
... cup unsalted butter, melted

For the Filling:

16 oz cream cheese, softened
¾ cup sugar
2 large eggs
Zest of 2 limes
... cup lime juice
1 tsp vanilla extract
1 cup fresh blueberries

DIRECTIONS

- 1.** Preheat & Prep: Preheat oven to 325°F (160°C) and line a 12-cup muffin pan with paper cupcake liners.
- 2.** Make the Crust: In a bowl, mix graham cracker crumbs and melted butter until well combined. Press about a tablespoon of the mixture into the bottom of each cupcake liner and set aside.
- 3.** Make the Filling: In a mixing bowl, beat the softened cream cheese and sugar until smooth. Add eggs one at a time, mixing thoroughly after each. Stir in lime zest, lime juice, and vanilla extract.
- 4.** Fold in Blueberries: Gently fold fresh blueberries into the cheesecake batter. Be careful not to overmix.
- 5.** Fill the Cups: Divide the cheesecake mixture evenly among the prepared liners, filling each nearly to the top.
- 6.** Bake: Bake for 25 minutes or until the centers are just set but still slightly jiggly.
- 7.** Cool & Chill: Let the cupcakes cool completely at room temperature, then refrigerate for at least 2 hours before serving.
- 8.** Garnish: Top with a few fresh blueberries and a sprinkle of extra lime zest for a fresh finish.

SWAPS & NOTES

& Swaps Cream Cheese: Full-fat is ideal for a richer texture, but light cream cheese can work too.

Graham Crackers: Swap with crushed digestive biscuits or vanilla wafers if desired.

Lime Juice: Freshly squeezed is best, but bottled can be used in a pinch.

Blueberries: Frozen blueberries can be used-just don't thaw them first or they may bleed into the batter.

TIPS FOR SUCCESS

Room Temperature Ingredients: Softened cream cheese and room-temp eggs create a smoother batter.

Don't Overbake: The centers should still wobble slightly-residual heat will finish the job.

Paper Liners: Use high-quality cupcake liners to avoid sticking.

Make-Ahead Friendly: These actually taste better after chilling overnight!

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

Original recipe: <https://chefmaniac.com/blueberry-lime-cheesecake-cupcakes-a-zesty-fruity-treat-for-summer/>