

Mini Cheesecakes with Brûlée Topping - The Ultimate Bite-Sized Indulgence

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OVEN
325°F

TIME
5 min

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INGREDIENTS

Crust:

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

Cheesecake Filling:

- 16 oz cream cheese, softened
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/4 cup heavy cream

Brûlée Topping:

- 1/4 cup granulated sugar (about 1 teaspoon per cheesecake)

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 325°F (163°C). Line a standard 12-cup muffin tin with paper liners.
- 2.** Make the Crust: In a bowl, combine graham cracker crumbs, melted butter, and 2 tablespoons of sugar. Divide evenly among the liners and press firmly into the bottom. Bake for 5 minutes, then let cool.
- 3.** Prepare Cheesecake Filling: In a mixing bowl, beat cream cheese and 1/2 cup sugar until smooth and creamy. Add eggs one at a time, beating well after each. Stir in vanilla and heavy cream until combined.
- 4.** Fill & Bake: Spoon the cheesecake mixture over the cooled crusts, filling each about 3/4 full. Bake for 18-20 minutes until just set. Cool completely, then refrigerate for at least 2 hours (or overnight).
- 5.** Brûlée the Tops: Before serving, sprinkle each cheesecake with about 1 teaspoon of granulated sugar. Use a kitchen torch to caramelize the tops until golden and crisp. No torch? Place under the broiler for 1-2 minutes-watch closely!

TIPS FOR SUCCESS

Let cream cheese fully soften for a smooth batter.

Chill well before brûlée-ing for the best texture.

For cleaner caramelization, pat the tops dry before sprinkling sugar.

Use a muffin liner with a foil backing to hold shape better under heat.

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

Original recipe: <https://chefmaniac.com/mini-cheesecakes-with-brulee-topping-the-ultimate-bite-sized-indulgence/>