

Blueberry Lime Cheesecake Cupcakes: Zesty & Sweet Bites

Prepare to delight your taste buds with these enchanting



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1/2 cup unsalted butter, softened
- 1/4 cup granulated sugar
- 1/2 teaspoon vanilla extract
- 8 oz cream cheese, softened (full-fat brick cream cheese recommended)
- 1/4 cup powdered sugar (confectioners' sugar)
- 1 teaspoon lime zest (from about 1-2 limes)
- 1 tablespoon lime juice (freshly squeezed)
- 1 cup blueberry preserves
- 1 cup fresh blueberries (for garnish)
- 1/2 cup purple-tinted cream cheese frosting (store-bought or homemade)
- Lime slices and zest for garnish

Swaps and Notes:

Crust: This recipe uses a shortbread-like crust made directly in the muffin tin. You could use crushed graham crackers mixed with melted butter for a classic cheesecake crust.

Cream Cheese (Filling & Frosting): Always use full-fat block cream cheese, softened to room temperature, for the best creamy texture and stability.

Powdered Sugar: Sifting powdered sugar for the filling and frosting is recommended to prevent lumps.

Lime Zest & Juice: Fresh lime zest and juice are

crucial for that vibrant, zesty flavor. Do not use bottled juice.

Blueberry Preserves: A good quality store-bought blueberry preserve or jam works perfectly. You can also use homemade. For more blueberry goodness, try my [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#).

Purple-Tinted Frosting: You can tint any simple cream cheese frosting with a drop or two of purple food coloring, or simply use plain cream cheese frosting.

Fresh Blueberries: Use plump, fresh blueberries for garnish.

Garnish: Lime slices and extra lime zest make these cupcakes look professionally made and add more fresh aroma.

DIRECTIONS

1. **Creating these beautiful and delicious :** Blueberry Lime Cheesecake Cupcakes is a fun and manageable process.
2. **Preheat : Oven & Prep Muffin Tin:** Preheat your oven to 350°F (175°C). Line a standard 12-cup muffin tin with paper liners.
3. **Make the : Crust Dough:** In a medium bowl, combine the 1 1/2 cups all-purpose flour, 1/2 cup softened unsalted butter, 1/4 cup granulated sugar, and 1/2 teaspoon vanilla extract. Mix with your hands or a fork until the mixture comes together and forms a soft, crumbly dough.
4. **Press & : Bake Crust:** Press the dough evenly into the bottom of each prepared muffin cup, using about 1 tablespoon of dough per cup. Press it firmly into a solid crust. Bake for 10 minutes, or until lightly golden. Allow the crusts to cool completely in the muffin tin.
5. **Prepare : Cheesecake Filling:** While the crusts cool, in another medium bowl, beat the 8 oz softened cream cheese, 1/4 cup powdered sugar, 1 teaspoon lime zest, and 1 tablespoon lime juice with an electric mixer until the mixture is smooth and creamy.
6. **Assemble : Layers (Initial):** Once the crusts are completely cooled, spoon a layer (about 1.5 teaspoons) of blueberry preserves over the cooled crust in each muffin cup.
7. **Pipe : Filling:** Using a spoon or a piping bag (for a neater look), pipe the cream cheese mixture over the blueberry preserve layer, filling each cup nearly to the top.

8. Spoon : More Preserves: Spoon a small amount of the remaining blueberry preserves over the top of the cream cheese mixture in each cup.
9. Add : Frosting Swirl: Top each cupcake with a swirl of purple-tinted cream cheese frosting. You can use a piping bag with a star tip for a decorative finish.
10. Garnish & : Chill: Garnish each cupcake with fresh blueberries, lime slices, and a sprinkle of extra lime zest.
11. Refrigerate: Carefully transfer the muffin tin (or individual cupcakes on a tray) to the refrigerator and chill for at least 1 hour before serving. This allows the cheesecake filling to set properly.

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