

Cherry Pistachio Cheesecake Cups That Taste Like Heaven in Every Bite

Heavenly Cherry Pistachio Cheesecake Cups



OVEN
350°F

TIME
25 min

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INGREDIENTS

- 1 cup graham cracker crumbs
- 1/4 cup melted butter
- 16 oz cream cheese, softened
- 1/2 cup granulated sugar
- 1 tsp vanilla extract
- 2 large eggs
- 1/2 cup chopped pistachios
- 1 cup cherry pie filling
- Extra chopped pistachios for garnish

DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 350°F (175°C). Line a muffin tin with paper liners.
- 2. Make the Crust:** In a bowl, combine graham cracker crumbs and melted butter. Press about 1 tablespoon into each muffin liner, pressing firmly to form a base.
- 3. Prepare the Cheesecake Batter:** In a large bowl, beat softened cream cheese until smooth and creamy. Add sugar and vanilla extract. Mix until fully incorporated and fluffy.
- 4. Add Eggs:** Beat in the eggs one at a time, mixing thoroughly after each addition. Avoid overmixing to prevent cracks.
- 5. Fold in Pistachios:** Gently fold in the chopped pistachios to evenly distribute throughout the batter.
- 6. Fill & Bake:** Divide the batter evenly among muffin cups, filling each about 2/3 full. Bake for 20-25 minutes, or until centers are set but slightly jiggle.
- 7. Cool & Chill:** Allow cheesecake cups to cool completely at room temperature. Refrigerate for at least 2 hours to fully set.
- 8. Top & Garnish:** Before serving, spoon cherry pie filling over each cup and sprinkle with extra chopped pistachios.

SWAPS & NOTES

Cream Cheese: Full-fat gives the richest texture, but reduced-fat works in a pinch.

Pistachios: Lightly toast them for deeper flavor.

Cherry Pie Filling: You can substitute homemade cherry compote if preferred.

Crust Variation: Try crushed vanilla wafers or even chocolate

graham crackers for a twist.

TIPS FOR SUCCESS

Room Temperature Ingredients: Prevents lumps in your batter.

Don't Overbake: The centers should still have a slight jiggle.

Cool Gradually: Sudden temperature changes can cause cracking.

Chill Fully: The flavor and texture improve significantly after chilling.

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

Original recipe: <https://chefmaniac.com/cherry-pistachio-cheesecake-cups-that-taste-like-heaven-in-every-bite/>