

Light as Air, Soft as a Cloud-Why I Keep Coming Back to These Mini Cheesecake Wonders

Fluffy Japanese Cotton Cheesecake Cupcakes



OVEN
320°F

TIME
20 mins

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INGREDIENTS

$\frac{1}{2}$ cup cream cheese, softened
... cup unsalted butter, softened
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup granulated sugar
3 large eggs, separated
 $\frac{1}{2}$ cup all-purpose flour
1 tbsp cornstarch
... tsp cream of tartar
Powdered sugar, for dusting

DIRECTIONS

1. **Prep the Oven and Tin:** I preheat the oven to 320°F (160°C) and line a standard muffin tin with cupcake liners. If I want extra insurance against sticking, I give each liner a quick spritz with baking spray.
2. **Make the Cream Cheese Base:** In a medium bowl, I whisk together the softened cream cheese, butter, and milk until smooth and creamy. I use a hand whisk for this-it takes a minute or two to fully combine, but it should be velvety when you're done.
3. Then I add the egg yolks and sugar, mixing until it's pale and well-blended.
4. I sift in the flour and cornstarch, then stir until everything is just incorporated. The batter will be thick and glossy.
5. **Whip the Egg Whites:** In a clean, dry bowl, I beat the egg whites with cream of tartar until stiff peaks form. This takes about 3-4 minutes with a hand mixer on high speed. You're looking for peaks that stand straight up and don't droop-this is what gives the cupcakes their lift.
6. **Fold, Don't Stir:** I gently fold the whipped egg whites into the cream cheese mixture in three additions, using a spatula and slow, circular movements. The goal is to keep as much air in the batter as possible, so I take my time here. The final batter should be light and airy with no visible streaks.
7. **Fill and Bake:** I spoon the batter into the lined muffin tin, filling each about $\frac{3}{4}$ full. They'll rise a bit but won't dome like typical cupcakes.
8. Into the oven they go for 18-20 minutes, or until they're golden on top and a toothpick comes out clean.

The tops may crack a bit-that's normal and adds charm.

9. **Cool and Dust:** I let the cupcakes cool in the pan for 5 minutes, then transfer them to a wire rack. Once completely cool, I dust them with powdered sugar for that soft, sweet finish.

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

Original recipe: <https://chefmaniac.com/light-as-air-soft-as-a-cloud-why-i-keep-coming-back-to-these-mini-cheesecake-wonders/>