

# Mini Cheesecakes (in a Standard Muffin Pan)

Prep: 20 minutes (plus 2 hours chilling) • Cook: 26 minutes

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*Silky, velvety-smooth cheesecake nestled over a buttery graham cracker crust, baked into perfectly portioned cups for effortless elegance. A versatile canvas for toppings from whipped cream and berries to ganache or caramel.*

## Ingredients

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- 1 cup (120g) graham cracker crumbs (about 8 full sheet graham crackers)
- 2 Tablespoons (25g) granulated sugar
- 3 Tablespoons (43g) unsalted butter (melted)
- 16 ounces (452g) cream cheese (full-fat brick, softened to room temperature)
- 1/2 cup (100g) granulated sugar
- 1/4 cup (60g) sour cream (full-fat, at room temperature)
- 1 teaspoon pure vanilla extract
- 1 teaspoon lemon juice (freshly squeezed)
- 2 large eggs (at room temperature)

## Instructions

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1. Preheat oven to 350°F (177°C). Line a standard 12-count muffin pan with cupcake liners.
  2. Make the crust: In a medium bowl, combine graham cracker crumbs, granulated sugar, and melted butter until sandy.
  3. Firmly press a heaping tablespoon of crust mixture into each cupcake liner.
  4. Bake crusts for 6 minutes; leave oven on.
  5. Make the filling: Using a hand or stand mixer, beat cream cheese and granulated sugar on medium-high speed until completely smooth and creamy, about 2 minutes.
  6. Add sour cream, lemon juice, and vanilla; beat until fully combined.
  7. With mixer on medium speed, add eggs one at a time, beating just until incorporated after each; do not over-mix.
  8. Divide batter among liners, filling each to the top (it's fine if crusts are still warm).
  9. Optional steam bath: Place a metal roasting/baking pan on the lower oven rack. Pour in about 1 inch of boiling water. Immediately place muffin pan on center rack and close the oven to trap steam.
  10. Bake until edges are set and centers slightly jiggle when tapped, about 20 minutes.
  11. Cool pan on a rack for 45 minutes. Refrigerate cheesecakes for at least 2 hours and up to 24 hours (or freeze 1 hour to speed chilling). Loosely cover if chilling more than 2 hours; slight sinking is normal.
  12. Top as desired (e.g., whipped cream, berries, curd, caramel, or ganache) and serve.
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**Tags:** Cheesecake, Dessert, Baking, Make Ahead, Party Friendly, Individual Portions

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