

Introduction

Blueberry Lime Cheesecake Cupcakes

Indulge in the refreshing and delightful flavors of blueberry and lime with these decadent cheesecake cupcakes. Each cupcake boasts a buttery crust, a smooth cream cheese filling, and a rich blueberry layer, all topped with a hint of purple-tinted frosting. Perfect for any celebration or simply as a sweet treat, these cupcakes are sure to impress!

Detailed Ingredients with measures

All-purpose flour

1 1/2 cups

Unsalted butter

1/2 cup, softened

Granulated sugar

1/4 cup

Vanilla extract

1/2 teaspoon

Cream cheese

8 oz, softened

Powdered sugar

1/4 cup

Lime zest

1 teaspoon

Lime juice

1 tablespoon

Blueberry preserves

1 cup

Fresh blueberries

1 cup

Purple-tinted cream cheese frosting

1/2 cup

Lime slices and zest

for garnish

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 10 minutes

Total Time: 30 minutes

Yield: 12 cupcakes

To create these scrumptious Blueberry Lime Cheesecake Cupcakes, follow these simple steps that lead you to a flavorful treat that will have everyone coming back for more! Enjoy the blend of tangy lime and sweet blueberries in every bite.



Philly Steak Cheese Fries