

## 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