

## 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