



Luxurious Blueberry Cheesecake Cupcakes

## **Introduction**

Indulge in a delightful treat that combines the rich flavors of creamy cheesecake with the

fresh zest of blueberries. These luxurious Blueberry Cheesecake Cupcakes are not only visually stunning but also offer a burst of flavor in every bite. Perfect for celebrations, or simply to satisfy your sweet tooth, these cupcakes elevate the classic cheesecake experience into a portable delight.

## Detailed Ingredients with measures

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- Zest of 1 lemon
- 1 cup fresh blueberries

For the frosting:

- 1/2 cup cream cheese, softened
- 1/4 cup unsalted butter, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 35 minutes

Yield: 12 cupcakes

Experience the bliss of these Blueberry Cheesecake Cupcakes that combine a moist cake infused with lemon and blueberries, topped off with a rich cream cheese frosting. Perfect for any occasion or just to enjoy a treat at home!



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## **Detailed Directions and Instructions**

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