

**SUBSCRIBE TO OUR EMAIL LIST AND BE THE FIRST TO KNOW WHEN FRESH, DELICIOUS  
RECIPES ARE ADDED!**

**Easy  
Cheesecake  
Muffins**

These easy-to-make cheesecake muffins are the perfect bite-sized sweet treat — silky, creamy, and bursting with classic cheesecake flavor. Customize them with lemon or orange zest, a swirl of melted chocolate, or top with your favorite fruit for a fun and delicious twist!

**Makes 20 muffins**

**Ingredients**

**For the Crust:**

- 1 1/2 cups graham cracker crumbs (use a food processor for an even crumb)
- 1/4 cup melted butter
- 20 cupcake liners

**For the Cheesecake Filling:**

- 2 (8 oz) packages cream cheese, softened to room temperature
- 1 cup granulated sugar
- 2 large eggs
- 1 large egg yolk
- 1/2 cup plain Greek yogurt or sour cream
- 1 tsp vanilla paste or extract
- Pinch of Kosher or sea salt

**Instructions**

**1. Preheat oven to 325°F.**

**2. Make the crust:**

In a bowl, combine graham cracker crumbs and melted butter. Mix thoroughly with a fork until well combined.

Divide the mixture evenly among the cupcake liners. Using a shot glass or small glass, press the crumbs firmly into the bottom of each liner. Bake for 10 minutes.

**3. Reduce oven temperature to 300°F.**

**4. Make the filling:**

In a large bowl, beat the eggs, egg yolk, and sugar on medium-high speed until the mixture becomes pale and thick, about 5 minutes.

In the same bowl, add softened cream cheese and beat on medium speed until smooth, about 3 minutes.

Add the Greek yogurt or sour cream, vanilla, and salt to the cream cheese. Mix on medium-high speed for 2–3 minutes, until smooth. **Do not overmix.**

**5. Assemble and bake:**

Divide the cheesecake batter evenly among the crust-lined cupcake liners.

Bake for 20–22 minutes, or until the centers are just set and tops slightly jiggle.

**6. Cool and chill:**

Remove from oven and let muffins sit in the pan for 25 minutes.

Transfer to a wire rack and cool completely.

Refrigerate for at least 4 hours before serving.