

Elegant White Chocolate Blueberry Cheesecake for One

Indulge in this luxurious cheesecake featuring a creamy white chocolate filling and a burst of fresh blueberries. Perfect for a special treat, this single-serving dessert is both elegant and delightful.


30 min

Total time

easy

Difficulty

400

kcal / serving

Ingredients

- 100g cream cheese
- 30g white chocolate, melted
- 1/2 tbsp sugar
- 1/2 tsp vanilla extract
- 1 digestive biscuit, crushed
- 10g butter, melted
- 20g fresh blueberries
- 1/2 tsp lemon juice
- 1/2 tsp cornstarch (optional for thickening)

Steps

- 1 Preheat your oven to 160°C (320°F).
- 2 In a small bowl, mix the crushed digestive biscuit with melted butter until combined.
- 3 Press the biscuit mixture into the bottom of a small baking dish or ramekin to form the crust.
- 4 In another bowl, combine cream cheese, melted white chocolate, sugar, and vanilla extract. Mix until smooth.
- 5 Gently fold in fresh blueberries and lemon juice.
- 6 If using, mix cornstarch with a teaspoon of water to form a slurry and fold it into the cheesecake mixture for added thickness.
- 7 Pour the cheesecake filling over the crust.
- 8 Bake in the preheated oven for about 20 minutes, or until the edges are set but the center is slightly wobbly.
- 9 Let it cool to room temperature, then refrigerate for at least 2 hours before serving.