

Mini Vanilla Cheesecake

Indulge in a creamy, rich mini cheesecake that's perfect for one! This dessert is simple to make and offers a delightful blend of vanilla and cream cheese flavors, topped with a fresh fruit garnish.


40 min

Total time

easy

Difficulty

300

kcal / serving

Ingredients

- 1/4 cup cream cheese, softened
- 1 tablespoon sugar
- 1/2 teaspoon vanilla extract
- 1/4 cup whipped cream
- 1 tablespoon graham cracker crumbs
- Fresh berries for topping (optional)

Steps

- 1 In a bowl, mix the softened cream cheese, sugar, and vanilla extract until smooth and creamy.
- 2 Gently fold in the whipped cream until well combined.
- 3 In a small serving dish, layer the graham cracker crumbs at the bottom.
- 4 Spoon the cream cheese mixture on top of the crumbs, smoothing the surface.
- 5 Chill in the refrigerator for at least 30 minutes to set.
- 6 Top with fresh berries before serving.