

Single-Serve Coffee Crumble Cheesecake

Indulge in a rich and creamy coffee cheesecake topped with a crunchy crumble. This delightful dessert is perfect for satisfying your sweet tooth without the need for sharing!


30 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 100g cream cheese
- 1 tbsp sugar
- 1/2 tsp vanilla extract
- 1/2 tsp instant coffee
- 1 digestive biscuit, crushed
- 1 tbsp butter, melted
- 1/2 tbsp brown sugar
- 1/4 tsp cinnamon

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 In a bowl, mix the cream cheese, sugar, vanilla extract, and instant coffee until smooth.
- 3 In another bowl, combine the crushed digestive biscuit, melted butter, brown sugar, and cinnamon to make the crumble.
- 4 In a small baking dish, layer half of the crumble mixture at the bottom.
- 5 Spread the coffee cheesecake mixture on top of the crumble.
- 6 Sprinkle the remaining crumble on top of the cheesecake.
- 7 Bake for 15-20 minutes until set and slightly golden.
- 8 Let it cool for a few minutes before enjoying your delicious coffee crumble cheesecake.