

Prep time: 20 minutes | Chilling time: 4 hours | Total time: 4 hours 20 minutes

Yield: 4 individual mason jars | Skill Intensity: Easy / Beginner-Friendly

Single-serve desserts have taken the culinary world by storm, and for good reason: they offer portion control, portability, and an unmistakable charm. Mason Jar Cheesecakes represent the ultimate no-bake dessert—delivering all the silky, rich satisfaction of a traditional baked New York cheesecake without requiring a water bath, gelatin, or turning on your oven. Layered with a buttery graham cracker crust, a velvety cream cheese filling, and vibrant fresh berry compote, these personal desserts are as beautiful as they are delicious.

Table of Contents

- ✦
 - [Equipment Needed](#)
 - [Ingredients](#)
 - [The Graham Cracker Crust](#)
 - [The Cream Cheese Filling](#)
 - [The Berry Compote Topping](#)
 - [Step-by-Step Instructions](#)
 - [Step 1: Prepare the Crust](#)
 - [Step 2: Make the Berry Compote](#)
 - [Step 3: Whip the Cheesecake Filling](#)
 - [Step 4: Assemble & Chill](#)
 - [Intensity & Process Breakdown](#)
 - [Chef's Tips for Success](#)
 - [Nutritional Information](#)

Equipment Needed

- 4 wide-mouth mason jars (8 oz / half-pint size)

- Hand mixer or stand mixer fitted with the paddle attachment
- Medium mixing bowl
- Small saucepan
- Measuring cups and spoons
- Rubber spatula

Ingredients

The Graham Cracker Crust

- 1 cup graham cracker crumbs (approx. 8 full cracker sheets, crushed)
- 2 tablespoons granulated sugar
- 4 tablespoons unsalted butter, melted
- 1/8 teaspoon fine sea salt

The Cream Cheese Filling

- 8 oz (225g) full-fat cream cheese, softened to room temperature
- 1/2 cup heavy whipping cream, cold
- 1/3 cup powdered sugar, sifted
- 1 teaspoon pure vanilla extract
- 1 teaspoon fresh lemon juice (brightens the creaminess)

The Berry Compote Topping

- 1.5 cups fresh or frozen mixed berries (strawberries, blueberries, raspberries)
- 2 tablespoons granulated sugar
- 1 teaspoon lemon juice
- 1 teaspoon cornstarch dissolved in 1 tablespoon cold water (optional, for thicker compote)

Step-by-Step Instructions

Step 1: Prepare the Crust

1. In a medium bowl, combine the graham cracker crumbs, 2 tablespoons granulated sugar, melted butter, and fine sea salt.
2. Stir with a fork until the mixture resembles wet sand.
3. Evenly divide the crumb mixture among the 4 mason jars (roughly 2 to 3 tablespoons per jar).
4. Use the back of a small spoon or the base of a shot glass to gently press the crumbs into a firm, flat layer at the bottom of each jar.
5. Place the jars in the refrigerator to set while you prepare the filling.

Step 2: Make the Berry Compote

1. In a small saucepan over medium heat, combine the berries, 2 tablespoons sugar, and 1 teaspoon lemon juice.
2. Cook for 5–7 minutes, stirring occasionally, until the berries break down and release their juices.
3. If a thicker consistency is desired, stir in the cornstarch slurry and simmer for another

60 seconds until thickened and glossy.

4. Remove from heat and allow the compote to cool completely to room temperature before assembling.

Step 3: Whip the Cheesecake Filling

1. In a large bowl using a hand mixer (or stand mixer), beat the softened cream cheese on medium-high intensity for 2 minutes until completely smooth, light, and lump-free.
2. Add the powdered sugar, vanilla extract, and fresh lemon juice. Beat on low intensity until incorporated, then increase to medium intensity for 1 minute until creamy.
3. In a separate chilled bowl, whip the heavy cream on high intensity for 2–3 minutes until stiff peaks form.
4. Gently fold one-third of the whipped cream into the cream cheese mixture using a rubber spatula to lighten it.
5. Carefully fold in the remaining whipped cream using light, sweeping motions until fully combined and velvety.

Step 4: Assemble & Chill

1. Transfer the cheesecake mixture into a piping bag or a large ziplock bag with the corner snipped off (this makes filling the jars clean and effortless). Alternatively, spoon the

mixture carefully into each jar.

2. Pipe or spoon the filling evenly over the set crusts in all 4 jars, smoothing the tops with an offset spatula or spoon.
3. Spoon the cooled berry compote over the cheesecake layer in each jar.
4. Seal the mason jars tightly with their lids and refrigerate for at least 4 hours (overnight preferred) to allow the filling to set firm.

Intensity & Process Breakdown

To help you pace your preparation and master the texture, here is a breakdown of the process intensity across each phase:

- Crust Preparation: *Low Intensity*. Simple mixing and light pressing; low risk of errors.
- Compote Reduction: *Medium Intensity*. Requires continuous monitoring over medium heat to avoid burning the fruit sugars.
- Cream Cheese Aeration: *High Intensity*. High-speed mixing breaks down density to build a silky base texture.
- Folding Process: *Low/Gentle Intensity*. Slow hand-folding preserves incorporated air bubbles, giving the cheesecake its light, airy structure without dense, gummy pockets.

Chef's Tips for Success

- **Room Temperature Cream Cheese:** Cold cream cheese will result in lumpy filling regardless of how long you mix. Set your cream cheese block on the counter for 45-60 minutes prior to baking.
- **Make Ahead Convenience:** These jar desserts keep exceptionally well in the refrigerator for up to 5 days, making them an ideal make-ahead option for dinner parties, meal prep, or outdoor picnics.
- **Custom Variations:** Swap the graham crackers for crushed Biscoff lotus biscuits, crushed Oreos, or gingersnaps. Replace the berry topping with salted caramel, lemon curd, or mango puree.

Nutritional Information

Serving size: 1 Mason Jar (approx. 180g)

Nutrient	Amount per Serving
Calories	385 kcal
Total Fat	26g
<i>Saturated Fat</i>	15g
<i>Trans Fat</i>	0g
Cholesterol	75mg
Sodium	240mg
Total Carbohydrates	33g
<i>Dietary Fiber</i>	2g
<i>Total Sugars</i>	21g
Protein	4.5g

Nutrient	Amount per Serving
Vitamin D	0.4mcg
Calcium	65mg
Iron	0.8mg
Potassium	120mg