Prep Time: 25 minutes
Cook Time: 20-22 minutes
Total Time: 45 minutes (plus chilling time)
Servings: 12 cupcakes

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Introduction

If you have ever wished you could combine the creamy decadence of cheesecake with the portable joy of a cupcake, these White Chocolate Blueberry Cheesecake Cupcakes are your dream come true. Each bite delivers a buttery graham cracker crust, a velvety cheesecake filling studded with juicy blueberries, and a smooth white chocolate ganache topping that ties everything together in sweet harmony.

These cupcakes are truly the best of both worlds. They have the tangy richness of a classic cheesecake, but they are baked in a muffin tin and served in individual portions—no water bath, no springform pan, and no cracking worries. The white chocolate adds a luxurious creaminess that pairs beautifully with the bright, fruity burst of blueberries. Whether you are

baking for a birthday party, a bridal shower, a holiday gathering, or simply a weekend treat, these elegant cupcakes are guaranteed to impress. They look bakery-worthy but are surprisingly simple to make, even for beginner bakers.

Ingredients

For the Graham Cracker Crust:

- 1 ½ cups graham cracker crumbs (about 12 full sheets, crushed)
- ¼ cup granulated sugar
- 6 tablespoons unsalted butter, melted
- Pinch of salt

For the Cheesecake Filling:

- 16 oz (2 blocks) full-fat cream cheese, softened to room temperature
- ½ cup granulated sugar
- 2 large eggs, room temperature
- ¼ cup sour cream, room temperature

- 1 teaspoon vanilla extract
- 1 tablespoon all-purpose flour
- 1 cup fresh blueberries (or frozen, do not thaw), plus extra for garnish

For the White Chocolate Ganache Topping:

- 6 oz high-quality white chocolate, finely chopped
- ¼ cup heavy whipping cream
- ½ teaspoon vanilla extract
- Pinch of salt

For Garnish (Optional):

- Fresh blueberries
- White chocolate curls or shavings
- Powdered sugar

Equipment

- 12-cup standard muffin tin
- Paper cupcake liners
- Food processor or zip-top bag and rolling pin (for graham crackers)
- Electric mixer (hand or stand)
- Mixing bowls
- Small saucepan or microwave-safe bowl (for ganache)
- Wire cooling rack
- Piping bag or zip-top bag (optional, for ganache)

Instructions

Phase 1: Prep & Preheat (Time: 10 Minutes | Intensity: Low)

1. Preheat the Oven: Preheat your oven to 325°F (165°C). Line a 12-cup muffin tin with

paper cupcake liners.

2. Make the Crust: In a medium bowl, combine the graham cracker crumbs, sugar, and salt. Pour in the melted butter and stir until the mixture resembles wet sand and holds together when pressed.

3. Press the Crust: Spoon about 1 ½ tablespoons of the crust mixture into each cupcake liner. Use the bottom of a small glass or your fingers to press the crumbs firmly and evenly into the bottom of each liner. Set aside.

4. Soften the Cream Cheese: Ensure the cream cheese and eggs are at room temperature. This is crucial for a smooth, lump-free filling. If needed, cut the cream cheese into cubes and let it sit for 20-30 minutes.

Phase 2: Make the Cheesecake Filling (Time: 8 Minutes | Intensity: Medium)

1. Beat the Cream Cheese: In a large mixing bowl, beat the softened cream cheese and sugar with an electric mixer on medium speed for 2-3 minutes until smooth, creamy, and free of lumps. Scrape down the sides of the bowl.

2. Add Eggs: Add the eggs one at a time, beating on low speed after each addition until just combined. Do not overmix—excess air can cause the cupcakes to crack.

3. Add Remaining Ingredients: Beat in the sour cream, vanilla extract, and flour on low speed until fully incorporated. The batter should be smooth and thick.

4. Fold in Blueberries: Gently fold in the blueberries with a spatula. If using frozen blueberries, toss them in a teaspoon of flour first to prevent them from sinking to the bottom.

Phase 3: Bake (Time: 20-22 Minutes | Intensity: Low)

1. Fill the Liners: Divide the cheesecake batter evenly among the prepared cupcake liners, filling each about ¾ full. Do not overfill.

2. Bake: Bake for 20 to 22 minutes, until the edges are set and the centers are slightly jiggly. The tops should look matte rather than glossy.

3. Cool Gradually: Turn off the oven and crack the door open slightly. Let the cupcakes cool in the oven for 10 minutes—this gradual cooling helps prevent cracks. Then transfer the muffin tin to a wire rack to cool completely.

4. Chill: Once cooled to room temperature, refrigerate the cupcakes for at least 2 hours (or overnight) to allow the cheesecake to set fully.

Phase 4: Make the White Chocolate Ganache (Time: 5 Minutes | Intensity: Low)

1. Heat the Cream: In a small saucepan over medium heat (or in a microwave-safe bowl in 30-second intervals), heat the heavy whipping cream until it is steaming but not boiling.

2. Pour Over Chocolate: Place the finely chopped white chocolate in a heatproof bowl. Pour

the hot cream over the chocolate and let it sit undisturbed for 2 minutes.

3. Whisk: Gently whisk the mixture until the chocolate is completely melted and the ganache is smooth and glossy. Stir in the vanilla extract and a pinch of salt.

4. Cool Slightly: Let the ganache cool for 10-15 minutes until it thickens to a pourable but spreadable consistency.

Phase 5: Decorate & Serve (Time: 5 Minutes | Intensity: Low)

1. Top the Cupcakes: Spoon a generous tablespoon of ganache over each chilled cupcake, spreading it gently to the edges. Alternatively, pipe the ganache using a piping bag or zip-top bag with the corner snipped off.

2. Garnish: Top each cupcake with a fresh blueberry and white chocolate curls or shavings.

3. Serve: Return to the refrigerator for 15 minutes to set the ganache, then serve. Store any leftovers in the refrigerator.

Flavor Variations

- Raspberry White Chocolate: Substitute the blueberries with fresh raspberries for a tart, fruity twist.

- Lemon Blueberry: Add 1 tablespoon of fresh lemon zest to the cheesecake filling for a bright citrus note.

- Dark Chocolate Drizzle: Drizzle melted dark chocolate over the white chocolate ganache for a striking contrast.

- Berry Swirl: Swirl 2 tablespoons of blueberry jam into the batter before baking for a marbled effect.

- Gluten-Free: Use gluten-free graham crackers for the crust.

Nutrition

Note: Nutritional information is an estimate per cupcake with ganache and does not include optional garnishes.

Serving Size: 1 cupcake
Calories: 375
Total Fat: 25g
Saturated Fat: 14g
Cholesterol: 90mg
Sodium: 220mg
Total Carbohydrates: 33g
Dietary Fiber: 1g
Sugars: 26g
Protein: 6g