

Foodnity Recipes

Lemon Cheese Pudding

Creamy lemon cheese pudding that's bright, tangy, and perfectly smooth – a quick dessert to satisfy any sweet craving.

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 8 oz cream cheese, softened
- [ ] 1/3 cup honey
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon
- [ ] 2 tbsp fresh lemon juice
- [ ] 1/2 cup heavy cream

Optional Garnish

- [ ] Extra lemon zest
- [ ] A drizzle of honey
- [ ] Fresh mint leaves

Instructions

1. In a medium bowl, beat the softened cream cheese until smooth, then whisk in honey and vanilla until fully incorporated.
2. Add the lemon zest and freshly squeezed lemon juice, stirring gently; taste and adjust sweetness if the lemon feels sharp.
3. In a separate bowl, whip the heavy cream just until soft peaks form, then fold it into the cheese mixture, being careful not to over-mix.
4. Spoon the pudding into serving glasses or ramekins, smooth the tops, and chill for at least one hour.
5. Before serving, garnish with a light sprinkling of lemon zest, a drizzle of honey, and a few mint leaves for color.

Nutrition per serving

260 kcal	5 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra tang, add a teaspoon of lemon curd to the mixture before chilling.
- If the pudding is too thick after chilling, stir in a splash of milk to loosen it.
- Serve with shortbread cookies for a pleasant textural contrast.