

TOSTITOS® HINT OF LIME STRAWBERRY MARGARITA CHEESECAKE BITE

INGREDIENTS

- 1 tbsp cheesecake (recipe below)
- 1/2 tbsp TOSTITOS® Crunch (recipe below)
- 1 jar strawberry jam
- Lime sugar (recipe below)
- 1 can whipped cream

[title]CHEESECAKE:

- 2/3 xup heavy cream
- 2 egg yolks
- 2/3 cup granulated sugar
- 1/4 tsp kosher salt
- 1 lb cream cheese, softened
- 1 tsp vanilla extract
- 1 tbsp lime juice, fresh
- Strawberry margarita swirl (recipe below)

[title]STRAWBERRY MARGARITA SWIRL:

- 2 1/2 tbsp cold water
- 3 1/2 tsp knox gelatin
- 6 oz thawed frozen strawberries with sugar
- 1/2 cup thawed frozen limeade concentrate
- 1 oz silver/blanco tequila (optional)
- 1 oz triple sec (optional)

[title]TOSTITOS® CRUNCH:

- 1 cup TOSTITOS® Hint of Lime crushed
- 1/2 cup granulated sugar
- 1/4 cup instant nonfat dry milk powder
- 1/2 tsp kosher salt



PREP TIME
10min



COOK TIME



SERVES

25

50minSERVINGS

FEATURING



- 6 tbsp melted unsalted butter
- [title]LIME SUGAR:
- 1 1/2 tbsp granulated sugar
- 1 tsp lime zest

HOW TO MAKE

DIRECTIONS

- Dip one edge of appetizer spoon into strawberry jam, then into lime sugar.
- Pipe cheesecake into each spoon. Garnish with TOSTITOS® Crunch and a small dollop of whipped cream.
- CHEESECAKE:
- Heat heavy cream to boiling. Set aside to cool for 15 minutes.
- Whisk egg yolks with sugar and salt (mixture will be thick and sandy).
- Whisk cooled cream into egg mixture a little at a time until completely combined.
- Return mixture to pot and heat over low heat, whisking constantly, until mixture thickens and just begins to bubble. Remove pot from heat immediately. Cool mixture to room temperature.
- In stand mixer with paddle attachment, combine cream cheese, vanilla, and lime juice.
- Paddle in cooled egg/cream mixture until completely smooth.
- By hand, gently add Strawberry Margarita Swirl.
- Transfer mixture to piping bag. Do not cut tip too small, or swirl will be lost.
- STRAWBERRY MARGARITA SWIRL:
- Sprinkle gelatin over cold water. Stir to combine. Let sit for 5 minutes.
- Puree strawberries. Heat strawberry purée to boiling. Remove from heat.
- Whisk gelatin mixture into strawberries.
- Whisk in limeade, tequila, and triple sec.
- Chill mixture at room temperature, stirring with rubber spatula occasionally until soft set.
- TOSTITOS® CRUNCH:
- Mix crushed chips with sugar, milk powder, and salt.
- Stir in melted butter.
- Spread mixture on parchment-lined sheet pan.
- Toast in 250°F oven for 30 minutes (mixture should become crunchy as it cools).

- **Break cooled crunch into pieces.**
- **LIME SUGAR:**
- **Combine sugar with zest.**