RASPBERRY CHEESECAKE SHOOTER

These Raspberry Cheesecake Shooters make for the perfect sweet shot of indulgence! A graham cracker crumb base and a cream cheese filling made with Rich's Culinary Solutions Premium Custard Base Liquid, topped with red raspberry sauce delivers the delicious, creamy cheesecake profile we all love in an easy-to-eat and -serve format.



Yield: ~24 shots

INGREDIENTS

1/2 C	Graham Cracker Crumbs
3 tbsp.	Sugar
4 tbsp.	Butter
1 C	RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
8 oz	Package Cream Cheese, room temperature
3 oz	Package Instant Cheesecake Pudding Mix
2 tbsp.	Red Raspberry Sauce

DIRECTIONS

1. Preheat oven to 350°F.
2. Mix graham cracker crumbs, sugar and butter in a bowl until combined. Transfer to a foil lined baking sheet. Bake for 5-6 minutes, until golden. Remove from oven and set aside to cool.
3. Combine the custard base, cream cheese and cheesecake instant pudding mix together. Transfer mixture into a piping bag and refrigerate until firm.
4. Add a tablespoon of the graham cracker crumb mixture to the bottom of your shooters.
5. Once the cheesecake filling is firm, fill each shot glass with the mixture on top of the graham cracker crumbs.
6. Top each shooter with red raspberry sauce. Serve.

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