



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  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.

