



PREP
TIME
10 min

COOK
TIME
50 min

TOTAL
TIME
1 hr

SERVINGS
25

Made with

TOSTITOS® Hint of Lime Strawberry Margarita Cheesecake Bite

Ingredients

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

CHEESECAKE:

- 2/3 cup 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)

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)

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
- 6 tbsp melted unsalted butter



TOSTITOS® Hint of Lime

LIME SUGAR:

- 1 1/2 tbsp granulated sugar
- 1 tsp lime zest

How to make it

1. Dip one edge of appetizer spoon into strawberry jam, then into lime sugar.
2. Pipe cheesecake into each spoon. Garnish with TOSTITOS® Crunch and a small dollop of whipped cream.

[title]CHEESECAKE:

4. Heat heavy cream to boiling. Set aside to cool for 15 minutes.
5. Whisk egg yolks with sugar and salt (mixture will be thick and sandy).
6. Whisk cooled cream into egg mixture a little at a time until completely combined.
7. 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.
8. In stand mixer with paddle attachment, combine cream cheese, vanilla, and lime juice.
9. Paddle in cooled egg/cream mixture until completely smooth.
10. By hand, gently add Strawberry Margarita Swirl.
11. Transfer mixture to piping bag. Do not cut tip too small, or swirl will be lost.

[title]STRAWBERRY MARGARITA SWIRL:

13. Sprinkle gelatin over cold water. Stir to combine. Let sit for 5 minutes.
14. Puree strawberries. Heat strawberry purée to boiling. Remove from heat.
15. Whisk gelatin mixture into strawberries.
16. Whisk in limeade, tequila, and triple sec.
17. Chill mixture at room temperature, stirring with rubber spatula occasionally until soft set.

[title]TOSTITOS® CRUNCH:

19. Mix crushed chips with sugar, milk powder, and salt.
20. Stir in melted butter.
21. Spread mixture on parchment-lined sheet pan.
22. Toast in 250°F oven for 30 minutes (mixture should become crunchy as it cools).
23. Break cooled crunch into pieces.

[title]LIME SUGAR:

25. Combine sugar with zest.