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Cheesecake Filled Taquitos

Cooking Time: 5 Minutes

Serves 12

Ingredients:

- 12 each 10" Fry-Ready Tortilla (37183)
- 4 cups Cheesecake filling, prepared
- 1 1/4 cups Prepared pie crust, crumbled
- As needed Granulated Sugar
- As needed Powdered Sugar
- 2 cups Horchata Whipped Cream, see related recipe

Directions:

1. To build one Cheesecake Taquito, spread one 10" Fry-Ready Tortilla with 3 tbsp. of the cheesecake filling and 1-1/2 Tbsp. of crumbled pie crust and roll into a taquito using toothpicks to hold the shape.
2. Coat taquito in granulated sugar and submerge into the fryer at 350°F until golden brown.
3. Serve 1 Cheesecake Taquitos per order. To serve, top taquitos with a dusting powdered sugar and a dollop of the Horchata Whipped Cream and any other fun, delicious dessert toppings.



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Horchata Whipped Cream

Serves 1

Ingredients:

1/8 cup Long Grain White Rice, course ground

1/4 cup Heavy Whipping Cream

1/8 cup Powdered Sugar

1/8 tsp. Ground Cinnamon

1/8 tsp. Ground Nutmeg

As needed Kosher Salt

Directions:

1. Add ground white rice to cream and let sit under refrigeration 4-8 hrs. and strain. Discard rice.

2. In a mixer, add cream and season with powdered sugar and spices.

3. Using the whip attachment, whip until cream comes to stiff peaks.

4. Taste and season with salt if desired. Store under refrigeration until use.