



DESSERT

# Recipe

GUIDE





# Party Pack Rice Crispy Treat Griddled Taquitos



## INGREDIENTS

- 3/4 cup Butter
- 30 oz. Marshmallows
- 3 tsp. Vanilla Extract , pure
- 4 1/2 qts. Rice Crispy Cereal
- 36 each 10" Heat Pressed Flour Tortillas (10420)
- As Needed Butter , melted
- As Needed Cinnamon Sugar
- 2 1/4 cups Blueberry Preserves
- As Needed Salted Caramel Sauce
- 2 1/4 cups Cherry Preserves
- As Needed Dark Chocolate Sauce
- 2 1/4 cups Apples Butter
- 1 1/2 cups Powdered Sugar
- 1/4 cup Maple Syrup , pure
- 2 1/4 cups Marshmallow Spread

## DIRECTIONS

- 1.) To Prepare Rice Crispy Treats: Melt butter in large heavy bottom rondeau over medium heat, add marshmallows and vanilla extract; stir until melted.
- 2.) Remove from heat and add cereal and stir until well incorporated.
- 3.) Divide mixture evenly among 3 quarter-size sheet pans lined with parchment paper and coated with non-stick spray and press out into even layer to edges of pans.
- 4.) Let cool and cut into 12 width wise even long slender bars.
- 5.) To Prepare Griddled Taquitos: Brush one side of each tortilla with butter and sprinkle with cinnamon sugar as desired.
- 6.) Griddle for 1 1/2 -2 minutes on one side only on 350°F flat top until golden brown.
- 7.) Place tortillas griddled side down on flat surface.
- 8.) Blueberry: Spread 3 tbsp of blueberry preserves down center of 12 tortillas, then top each with slender rice crispy, roll tortilla around treat bar and spread 1 tbsp. marshmallow on seal to close. Drizzle each with salted caramel sauce and cut served in bite-size pieces.
- 9.) Cherry: Spread 3 tbsp of cherry preserves down center of 12 tortillas, then top each with slender rice crispy, roll tortilla around treat bar and spread 1 tbsp. marshmallow on seal to close. Drizzle each with dark chocolate sauce and cut served in bite-size pieces.
- 10.) Apple butter: Spread 3 tbsp of apple butter down center of 12 tortillas, then top each with slender rice crispy, roll tortilla around treat bar and spread 1 tbsp. marshmallow on seal to close. Drizzle each with a mixture of powdered sugar combined with maple syrup and cut served in bite-size pieces.

# Chocolate-Dipped Party Sticks

## INGREDIENTS

- 48 each 10" Fry-Ready Tortilla (37183) , steamed, warm
- As Needed Liquid Egg Whites
- As Needed Kosher Salt
- 3 cups Dark Chocolate flavored melting wafers, melted
- 3 cups White Vanilla flavored melting wafers, melted
- 1 cup Caramel , warm
- As Needed Cake Sprinkles

## DIRECTIONS

- 1.) Pre-heat fryer to 350F.
- 2.) To Prepare Chocolate-Dipped Party Sticks: Brush one side of each warm tortilla with egg white and season lightly with salt; roll tightly into cigar shape and reserve seam side down.
- 3.) Deep fry at 350°F for 2 minutes using second fryer basket to keep submerged. Drain and cool.
- 4.) Dip half the tortilla sticks in dark chocolate coating and half in white chocolate coating to cover  $\frac{1}{2}$  of each, shake to let extra chocolate drip off, and then place on parchment lined sheet pan.
- 5.) Before coating hardens, drizzle caramel and top with cake sprinkles.





# Cheesecake Filled Taquitos

## INGREDIENTS

- 24 each 8" Fry-Ready Tortilla (37185)
- 3 cups Cheesecake filling, prepared
- 1 1/2 cups Prepared pie crust, crumbled
- As needed Granulated Sugar
- As needed Powdered Sugar
- 1 1/2 cups Horchata Whipped Cream, see related recipe

## DIRECTIONS

- 1.) To build one Cheesecake Taquito, spread one 8" Fry-Ready Tortilla with 2 tbsp. of the cheesecake filling and 1 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 2 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.

# S'mores Cinnamon Quesadilla Sticks With Spiked Horchata

## INGREDIENTS

- 12 each 10" Heat Pressed Flour Tortillas (10420)
- As Needed Butter , melted
- As Needed Cinnamon Sugar
- 3 cups Chocolate Hazelnut Spread
- 3 cups Mini Marshmallows
- 3 cups Graham Crackers , crumbled
- 1/2 cup Horchata Mix
- 6 cups Water , hot
- 6 fl. oz. Aged Dark Rum
- As Needed Cinnamon , ground

## DIRECTIONS

- 1.) To Prepare a Single Serving of S'mores Quesadilla Sticks: Brush one side of a tortilla with melted butter and sprinkle evenly with cinnamon sugar.
- 2.) Turn tortilla over and spread evenly with ¼ cup chocolate hazelnut spread, top half with ¼ cup marshmallows and half with ¼ cup crumbled graham crackers.
- 3.) Fold to close toppings in half circle and griddle on each side for 2 minutes or until gooey and melty.
- 4.) Remove from griddle and cut into 7 equal sticks.
- 5.) To Prepare a Single Spike Horchata: Stir 2 tsp. horchata mix into ½ cup hot water until dissolved. Add ½ fl. oz. dark rum and serve sprinkled with cinnamon.





# Sweet Churro Tortilla Twisters

## INGREDIENTS

- 24 each 8" Fry-Ready Tortilla (37185)
- 14 oz. Dark chocolate, chopped or semisweet chocolate chips
- 2 cups Heavy Cream
- 1 1/2 cups Butter, melted
- 1 cup Sugar
- 1/4 cup Ground Cinnamon
- 1 1/2 tsp. Sea Salt, fine

## DIRECTIONS

- 1.) Heat heavy cream in sauce pot until just boiling, carefully pour over chopped chocolate in large metal bowl. Let sit for 2 minutes and then whisk until combined. Reserve chocolate sauce warm.
- 2.) Stack two tortillas at a time and cut into 1/2" thick circular or spiral shape using kitchen shears starting from the outside edge and ending in the middle of tortilla. Repeat with remaining sets of tortillas. Once cut, seal in airtight container.
- 3.) Combine sugar, cinnamon and salt and transfer to shaker.
- 4.) To prepare single serving, deep fry two tortilla spirals at 350°F for 1 1/2 minutes or until crisp and golden brown. Immediately toss with 2 tbsp. melted butter and a heavy dusting of cinnamon sugar. Serve in paper-lined basket with 2 oz. ramekin of warm chocolate sauce.

# Birthday Taco

## INGREDIENTS

- 12 each 6" Heat Pressed Flour Tortillas (10400)
- 4 1/2 lbs. Birthday cake ice cream
- 1 qt. White Chocolate , melted
- 12 oz. Rainbow sprinkles

## DIRECTIONS

- 1.) Pre-heat fryer. Fry tortillas using a taco shell mold or basket until crispy and let cool.
- 2.) Fill taco shells with 6 oz. of birthday cake ice cream and then let freeze until firm.
- 3.) Dip frozen taco into melted white chocolate to coat, sprinkle with 2 tbsp. of rainbow sprinkles and place back into the freezer until use.









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