

Discover a unique dessert with our Churro Corn Nugget Cupcakes! This fun treat features sweet, battered corn nuggets over a creamy cheesecake delight, dusted with powdered sugar and cinnamon maple sprinkles, then drizzled with chocolate sauce. It's a sweet, savory, and cinnamon-spiced surprise!



Ingredients:

- 2oz. Sandridge Cheesecake Delight #118922
- 1 each Gordon Choice Sweet Creamed-Style Battered Corn Nuggets #694590
- 1/4tsp. Gordon Choice Powdered Sugar #108693
- Trade East Cinnamon Maple Sprinkles #565911
- 1oz. Chocolate Sauce
- 1 each Churro Cupcakes

Instructions:

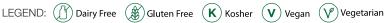
- 1. Prepare cupcakes according to instructions and add cinnamon maple sprinkles to the batter. (You may also purchase premade un-iced cupcakes)
- 2. Deep fry 2 sweet corn nuggets according to package directions until golden brown and crispy. Drain and lightly dust with cinnamon maple sprinkles.
- 3. Mix the cheesecake and powdered sugar together until smooth and a frosting like texture.

Assemble the Cupcake:

- · Place the Churro Cupcake on a plate
- Pipe the frosting mixture on top of the cupcake
- · Place the warm corn nuggets on top
- Drizzle or pool chocolate sauce nearby or over the cheesecake or cupcake.
- · Finish with an extra sprinkle of cinnamon maple seasoning over the plate.

Product	Description	Code #	Pack Size
Sandridge® Cheesecake Delight	This creamy cheesecake comes ready to turn into your own masterpiece. The velvety blend of smooth cream cheese and tangy sour cream, creates the ideal foundation for a delectable dessert.	118922	2/4.5 lb.

























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