

# CHURRO CORN NUGGET CUPCAKES

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
 <b>Sandridge®</b> 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.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

