



with Chef Lu
Banana Rum Cheesecake Bites

Shopping List

For the Crust:

- Mini Muffin Pans
- Mini Muffin Papers
- ¼ c Butter Melted
- 2 Tbsp. Brown Sugar
- ¾ c Gram cracker Crumbs

For the Filling

- 2 8oz Blocks Cream Cheese
- 2 Cups Powder Sugar
- 2 Cups Whipped topping
- 2 Tsp. Banana Extract
- 2 Tsp. Rum
- Caramel & Toasted Coconut to Garnish

Cooking Instructions

For the Crust:

1. Combine all Ingredients. Press 1 tps into each cup.
2. Set aside.

For the Filling:

1. Whip cream cheese & powder sugar in blender until soft.
2. Add extract & rum.
3. Fold in topping.
4. Pipe into mini gram cracker Shells.
5. Garnish with caramel & toasted coconut.
6. Refrigerate for 30 minutes.



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