

Margarita Dreams
By: Tamara Sampson

Crust

1 package of coconut macaroon cookies
2 T ice water
24 cupcake liners
½ c toasted coconut

Filling

1 ½ blocks cream cheese
1 block of Neufachel Cream Cheese
1 c sugar
1 ½ T all purpose flour
½ T vanilla extract
3 T lime juice
1 T lime zest
1/8 t salt
2 large eggs

Curd

6 egg yolks at room temperature
1 ½ T lime juice zest
½ c fresh lime juice
½ t tequila
¾ c sugar
1 stick unsalted butter, cut into small pieces

Seven Minute Icing

3 egg whites
2 ¼ c sugar
½ c cold water
1 ½ T light corn syrup
1/8 t salt
1 ½ t vanilla extract
1 ½ t tequila

Garnish

1 t margarita rim salt
2 t lime zest

Directions:

Pre-heat oven to 325

Crust:

Pulse coconut macaroon cookies in a food processor until it resembles coarse meal. Add in the tablespoons of water 1-2 at a time until crust is moist. Place cupcake liner in cupcake pans. Put 2 Tbsp. of crust into the bottom of each cupcake liner and press into the bottom with the bottom of a shot glass. Put ½ tsp. of toasted coconut into the crust of cupcake. Set aside.

Filling:

Beat together cream cheese until smooth and blend in 1 cup of sugar. Add in the flour, vanilla extract, lime juice, lime zest and salt. Add eggs one at a time ensuring that they are well blended after each addition. Pour cheesecake filling $\frac{3}{4}$ of the way full. Tap onto the counter to release any bubbles. Bake for 15-20 minutes. Cool on the counter.

Curd:

Prepare curd in advance and chill in refrigerator

Whisk first 5 ingredients in a medium sauce pan over medium heat until combined. Stir constantly with wooden spoon. Cook until mixture is thick and bubbly about 20 minutes. Remove from the heat and add butter, one piece at a time, stirring to incorporate. Put into squeeze bottle and place in refrigerator until firm. Squeeze 1-2 Tbsp. of curd onto cooled cupcakes.

Seven minute icing:

Over a double boiler combine the first 5 ingredients and place over boiling water. With the hand mixer on high speed beat rapidly for 6-8 minutes until soft peaks form. Remove from heat, fold in vanilla and tequila. Place frosting into a pastry bag and pipe frosting onto cupcakes. Combine garnish and sprinkle on the cupcakes.