

Dessert Shooters

for those people who just want a bite



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I'm Jennifer, recipe developer, dirty dish creator, cook, and picture taker behind Take Two Tapas food blog!

In a world where everyone is being bombarded with large portions and all you can eat buffets, you can still try a variety of foods and not overindulge!

The recipes on my blog are smaller portions of great dishes. Be it a small meal or looking for the next great appetizer to bring to a party, you can find it on

TakeTwoTapas.com

This cookbook contains a small selection of dessert shooters. A few are on the blog and a couple are new! These tiny desserts are perfect those who won't order dessert because they just want a bite.

Enjoy this free cookbook!

Jennifer

For more recipes, please visit Take Two Tapas!

www.taketwotapas.com

Margarita Shooter

Perfect for Spring!
24 Shooters



A small portioned dessert that tastes like your favorite cocktail! This Margarita Shooter is full of lime, a kick of salt, and even some tequila or lime liqueur! Have your happy hour drink and dessert at one time!

Pretzel Crust:

2 cups salted pretzels, crushed
 $\frac{3}{4}$ cup butter, melted
 $\frac{1}{4}$ cup sugar

Garnishes:

Lime zest
Lime slices
Mini pretzels

Margarita filling:

8 ounces cream cheese, softened
8 ounces whipped topping
1 stick butter, softened
 $\frac{1}{4}$ cup tequila or lime liqueur
1 tablespoon triple sec
1 cup powdered sugar

- 1 Preheat the oven to 325F. Mix the pretzels, sugar, and melted butter. Put pretzel mix in a baking dish, pie pan, or you can spread on a baking sheet. Bake for 6 minutes or until crispy. Remove from oven and let cool completely.
- 2 When ready to assemble, crush the pretzel pieces to fit in shot glass if they are clumped together.
- 3 Make the filling by combining cream cheese, butter, powdered sugar, tequila (or other spirit), and lime juice.
- 4 If you want to keep it non-alcoholic, just substitute more lime juice
- 5 When fully mixed together, fold in the whipped topping.
- 6 Chill until ready to use.
- 7 When ready to assemble, add 1 tablespoon of the crushed pretzel crusts to the bottom of the glass. Top with margarita filling to the top. Garnish with a small lime slice, or a pretzel, and some lime zest for more color!

Creamy Caramel Coconut Shooters



Crust:

1 cup graham cracker crumbs
3 tablespoons butter, melted

(you can use a 16oz container of
whipped topping if you want)

½ cup caramel sauce
¼ cup toasted coconut
¼ cup toasted pecans, chopped

Filling:

8 ounces cream cheese, room
temperature
1 can sweetened condensed milk
2 cups whipped cream

- 1 Combine the cream cheese and sweetend condensed milk until fully incorporated. Fold in the whipped cream and store in the fridge until ready to use.
- 2 Combine the graham cracker crumbs and melted butter. Place on a baking sheet and toast in oven to 300F until toasted. This takes about 6 minutes but keep an eye on it! .
- 3 When ready to assemble, place a tablespoon of toasted graham crumbs in the bottom of each shot glass. Pack down.
- 4 Add a small layer of cream cheese mixture. Sprinkle with toasted pecans and coconut. Drizzle with caramel sauce. Repeat for another layer of all 4. Top with toasted caramel for a garnish.
- 5 Place in the freezer until ready to serve. At least 2 hours. Remove 10 minutes before serving.

These creamy caramel coconut shooters are perfect for the summer! Full of the tropical flavor of coconut, they are a must at your next luau!

Chocolate Pumpkin Pie Shooters



This Combination of creamy homemade chocolate pudding and pumpkin pie spiced pudding is a classic Fall dessert. Topping it with toasted hazelnuts add a crunchy texture for the perfect bite!

Chocolate Pudding:

1 cup sugar
½ cup dark chocolate cocoa
¼ cup cornstarch
½ teaspoon vanilla
½ teaspoon salt
4 cups whole milk
½ cup toasted hazelnuts
½ cup toasted pumpkin seeds

Pumpkin Pie Spice Pudding:

½ cup light brown sugar
¼ cup cornstarch
¼ teaspoon salt
2 cups whole milk
1 teaspoon vanilla
½ cup pumpkin puree
½ teaspoon pumpkin pie spice

- 1 For the chocolate pudding: mix the sugar, cocoa, cornstarch, and salt in a saucepan. Whisk in the milk, while heating over medium heat.
- 2 Bring to a boil while constantly stirring. Boil for 2 minutes or until it coats the back of a spoon. Remove from heat and stir in vanilla.
- 3 Pour into a bowl, cover with plastic wrap and store in the fridge until ready to assemble (at least 2 hours to cool.)
- 4 For the pumpkin pudding: mix light brown sugar, cornstarch, and salt in a medium pan. Whisk in milk while heating over medium heat.
- 5 Bring to a boil while constantly stirring. Boil for 1 minute, remove from heat, and stir in vanilla.
- 6 Strain through a fine sieve if desired. Store in a bowl, covered with plastic wrap, until chilled through (about 2 hours.)
- 7 When ready to assemble, layer 2 tablespoons of chocolate in the bottom of the glass and top with 1 tablespoon of pumpkin pudding and another 1 tablespoon of chocolate pudding. Garnish with toasted hazelnuts and pumpkin seeds.

Salted Caramel Nutella Shooter

Perfect for Winter!
20 Shooters



Crust:

2 cups graham cracker crumbs
3 tablespoons melted butter

Garnish:

Whipped topping
Chocolate shavings

Filling:

8 ounces cream cheese, room temperature
½ hazelnut spread
½ cup salted caramel sauce
8 ounces whipped topping

- 1 Make the crust by combining the melted butter and the graham cracker crumbs. Spread on a baking sheet and bake at 375F for 6 minutes.
- 2 Remove from oven and let cool. Store in an airtight container until ready to assemble.
- 3 To make the filling combine the cream cheese, hazelnut spread, and salted caramel sauce until fully incorporated.
- 4 Fold in the whipped topping.
- 5 Chill in the refrigerator until ready to assemble.
- 6 When ready to assemble, add a teaspoon of the baked graham cracker crumbs to the bottom of your shot glass.
- 7 Spoon, or use a piping bag, and add the filling to the glass. Fill to the height you wish.
- 8 Top with whipped topping and garnish with chocolate shavings.
- 9 Keep in the fridge until ready to serve.

This rich and creamy dessert is perfect for winter with the flavors hazelnuts, chocolate, and salted caramel. The perfect bite to enjoy with your coffee or hot chocolate by the fire!

Notes: I found a salted caramel sauce but you can just use a plain caramel sauce and mix in a ¼ teaspoon salt when you are preparing the filling

Apple Pie Shooter

Perfect for any season!
20 Shooters



This fun Apple Pie Shooter is perfect for any time! Everyone loves a slice of apple pie and now you can enjoy the perfect amount, topped with festive pie crust shapes that don't get soggy!

Filling:

4 cups Granny Smith apples, peeled and chopped into bite-sized pieces.

2 tablespoons lemon juice

3 tablespoons cornstarch

¼ teaspoon nutmeg

4 teaspoons cinnamon

1 teaspoon vanilla

1 ½ cups water

Crust:

1 package refrigerated pie crusts, store-bought or homemade.

Decorative cookie cutter

Turbinado or raw sugar for dusting

- 1 Preheat oven to 400F. Roll out your dough and cut out some pretty shapes (small enough to fit in your shot glass.) Dust with a 2 teaspoons of cinnamon and the turbinado sugar.
- 2 Bake on a parchment-lined baking sheet for 6 minutes or until light brown. Remove from oven and let cool.
- 3 Make the filling by tossing your apples in a bowl with ¾ cup water and the lemon juice. This keeps them from turning brown.
- 4 In a saucepan, whisk together the cornstarch and ¼ cup water until combined. Add the sugar, nutmeg, remaining cinnamon, and vanilla. Whisk to combine.
- 5 Add the entire contents of the apple bowl (water too) to the saucepan. Cook, stirring frequently, until the apples are tender and the sauce has become thick. If the apples are still firm and your sauce begins to stick, add the remaining ½ cup water.
- 6 Cool and chill completely. When ready to assemble, add 3 tablespoons of the filling to the glass and top with your crust shapes.



These are just a few of my favorite shooters. Two of which are exclusive to this ebook!

*Note that you can use small plastic cups, tea light candle holders, or shot glasses. Remember that when you change the size of the glass, you change the number of shooters that you make.

Hop on over to the blog for more recipes!

www.taketwotapas.com

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