

Spicy Margarita Cheesecake Bars

Crust

1 cup crushed pretzels
1/3 cup sugar
5 tbsp melted butter
1 tsp lime zest

Combine all ingredients and press into a 9x13 pan.
Bake at 375 degrees for 8-10 minutes
remove from oven and let cool

Filling

20 oz cream cheese softened (2 ½ packages)
1 cup sour cream
¾ cup sugar
1 tbsp Grand Marnier
2 tbsp Tequila (Silver)
1 tbsp lime juice
1 tbsp lime zest
4 eggs – room temperature
2-3 tbsp Hallow Rings

Mix cream cheese. Add in sour cream, sugar, tequila, Grand Marnier and Lime Juice – mix well
Add lime zest – combine well
Add eggs one at a time until combined
Fold in Hallow Rings

Pour into crust and bake 30-40 minutes until lightly browned around the edges and the middle is mostly firm.

Cool at least 30 minutes then refrigerate for at least 4 hours.
Cut into bars or small squares. Top with lime slice and margarita salt