

## Fireball Whiskey Cheesecake Shots: The Ultimate Spicy-Sweet Party Starter

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### INGREDIENTS

Garnish (The "Cheesecake" Effect):

Honey: For rimming the glass.

Crushed Graham Crackers: About 2 tablespoons per 4-6 shots.

Whipped Cream: Canned or fresh.

Cinnamon: A light dusting for the top.

Swaps and Notes:

**Cream Base Swap:** If you can't find cream cheese liqueur, Irish Cream (like Baileys) works beautifully and is more widely available. It will offer a slightly different but equally delicious flavor profile.

**Non-Alcoholic Version:** For a zero-proof dessert shot, skip the whiskey and vodka. Use 3 oz of cream cheese liqueur, 1 oz of vanilla coffee creamer, and a 21 teaspoon of pure cinnamon extract.

**Sweetener:** I often use honey for the rim because it sticks better, but maple syrup or corn syrup will also work for dipping the glasses.

? **Step-by-Step Recipe Instructions:**

**Step 1: Prep the Shot Glasses for the "Crust":**

Pour a small amount of honey onto a shallow plate.

Spread the crushed graham crackers onto a second shallow plate.

Dip the rim of each shot glass first into the honey, ensuring the entire rim is coated.

Immediately dip the honey-coated rim into the crushed graham crackers, gently twisting to create

a thick "cheesecake crust" effect. Set the glasses aside.

**Step 2: Shake the Cocktail Base:**

Fill a cocktail shaker halfway with ice cubes.

Add the Fireball Whiskey (1.21 oz), vanilla vodka (1 oz), cream cheese liqueur (2 oz), and simple syrup or honey (2.1 oz).

Secure the lid tightly and shake vigorously for 15-20 seconds. You want the mixture to be extremely cold and slightly frothy, which helps create that creamy mouthfeel.

**Step 3: Strain and Garnish:**

Strain the chilled mixture evenly into the prepared, graham-cracker-rimmed shot glasses.

Top each shot generously with a swirl of whipped cream.

Finish with a light dusting of cinnamon on the whipped cream for the perfect spicy aroma.

Serve immediately!

**Tips for Success:**

**Chill Your Liqueurs:** While shaking with ice makes it cold, starting with pre-chilled liqueurs ensures the smoothest, creamiest result and prevents over-dilution.

**Fine Crush the Graham Crackers:** Use a food processor or place them in a zip-top bag and smash them with a rolling pin until they are a fine crumb. Larger chunks won't stick well to the rim.

**Use a High-Quality Shaker:** Shaking is key here. The goal is maximum chill and emulsion for that rich texture. Shake until the shaker tin is frosty to the touch.

**Serving Suggestions and Pairings:**

**Savory Appetizer Pairing:** A perfect contrast to the sweet heat is the salty, savory flavor of a warm, melted cheese dish. Try serving these alongside my recipe for this Baked Brie Appetizer. The fruit and jam notes in the brie complement the cinnamon beautifully.

**Sweet Dips:** If you want to keep the dessert train rolling, serve these shots with a spoonable dessert dip like my Brownie Batter Dip—it's a decadent chocolate overload.

**Beverage Contrast:** Offer guests a refreshing non-alcoholic option like a Blueberry Lemonade to balance the richness.

? **Nutritional Information (Per Serving):**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

## DIRECTIONS

1. Making these shots is as easy as shake, strain, and serve!
2. Step 1: Prep the Shot Glasses for the "Crust": Pour a small amount of honey onto a shallow plate.
3. Spread the crushed graham crackers onto a second shallow plate.
4. Dip the rim of each shot glass first into the honey, ensuring the entire rim is coated.
5. Immediately dip the honey-coated rim into the crushed graham crackers, gently twisting to create a thick "cheesecake crust" effect. Set the glasses aside.
6. Step 2: Shake the Cocktail Base: Fill a cocktail shaker halfway with ice cubes.
7. Add the : Fireball Whiskey (1.21 oz), vanilla vodka (1 oz), cream cheese liqueur (2 oz), and simple syrup or honey (2.1 oz).
8. Secure the lid tightly and shake vigorously for 15-20 seconds. You want the mixture to be extremely cold and slightly frothy, which helps create that creamy mouthfeel.
9. Step 3: Strain and Garnish: Strain the chilled mixture evenly into the prepared, graham-cracker-rimmed shot glasses.
10. Top each shot generously with a swirl of whipped cream.
11. Finish with a light dusting of cinnamon on the whipped cream for the perfect spicy aroma.
12. Serve immediately!
13. **Tips for Success:** Chill Your Liqueurs: While shaking with ice makes it cold, starting with pre-chilled liqueurs ensures the smoothest, creamiest result and

prevents over-dilution.

14. **Fine :** Crush the Graham Crackers: Use a food processor or place them in a zip-top bag and smash them with a rolling pin until they are a fine crumb. Larger chunks won't stick well to the rim.
15. **Use a :** High-Quality Shaker: Shaking is key here. The goal is maximum chill and emulsion for that rich texture. Shake until the shaker tin is frosty to the touch.
16. **Serving Suggestions and Pairings:** These shots are the ultimate dessert finish, but they also pair wonderfully with savory appetizers that offer a contrast to the sweetness and spice.
17. **Savory :** Appetizer Pairing: A perfect contrast to the sweet heat is the salty, savory flavor of a warm, melted cheese dish. Try serving these alongside my recipe for this Baked Brie Appetizer. The fruit and jam notes in the brie complement the cinnamon beautifully.
18. **Sweet :** Dips: If you want to keep the dessert train rolling, serve these shots with a spoonable dessert dip like my Brownie Batter Dip-it's a decadent chocolate overload.
19. **Beverage :** Contrast: Offer guests a refreshing non-alcoholic option like a Blueberry Lemonade to balance the richness.
20. **? Nutritional Information (Per Serving):** Please note: Nutritional information is an estimate based on the ingredients listed and may vary depending on specific brands and measurements.
21. **Export to :** Sheets
22. **Storage and Leftover Tips:** Because these are meant to be consumed very cold, I don't recommend storing the mixed liquid. The garnishes will also get soggy quickly.
23. **Best :** Practice: Only mix what you plan to serve immediately.
24. **If you happen to have a small amount of the mixed liquid leftover,** you can store it in an airtight container in the refrigerator for up to 24 hours, but you will need to give it a very vigorous shake with fresh ice before serving again to re-emulsify the ingredients and achieve the creamy texture.
25. **More Recipes You Will Love:** If you enjoyed the sweet, boozy, and indulgent nature of these Fireball Cheesecake Shots, you have to try some of my other favorite dessert hacks and celebratory drinks:

## SWAPS & NOTES

Fireball Whiskey 121 oz The star of the show!

Vanilla Vodka 1 oz Enhances the dessert flavor.

Cream Cheese Liqueur 2 oz Or substitute with Irish Cream (like

Baileys) for a similar creamy texture.

Simple Syrup or Honey 21 oz Adjust to your preferred sweetness.

## TIPS FOR SUCCESS

**Chill Your Liqueurs:** While shaking with ice makes it cold, starting with pre-chilled liqueurs ensures the smoothest, creamiest result and prevents over-dilution.

**Fine Crush the Graham Crackers:** Use a food processor or place them in a zip-top bag and smash them with a rolling pin until they are a fine crumb.

Larger chunks won't stick well to the rim.

**Use a High-Quality Shaker:** Shaking is key here.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/fireball-whiskey-cheesecake-shots-the-ultimate-spicy-sweet-party-starter/>