

# Hot Wing Mini Cakes

## Description

Until now, I have never had a hot wing sauce quite like the one used to make these. It's literally mouthwatering....spicy...and tangy, which is everything you want in a hot wing bite. Definitely a step above the rest, and the reason why I have been craving this taste since I had it last.

## Ingredients

- 3 skinless boneless chicken thighs finely diced
- 1 cup Hot Wing Sauce - Saucy Mama if you can find it
- 8 oz cream cheese, room temp
- 8 oz blue cheese crumbled
- 3 cup panko bread crumbs
- 1 cup Butter Melted
- 1 1/2 cup parmesan cheese
- 4 tbsp fresh chives

## Instructions

In a large bowl, combine chicken, hot wing sauce, cream cheese and 4 oz of the blue cheese.

If the cream cheese is room temperature, this will be really easy.

Set aside.

Preheat oven to 350 degrees.

Spray mini muffin pan with nonstick spray.

Toss panko, Parmesan and chives in a bowl.

Drizzle melted butter over, crumb mixture, tossing with a fork until evenly moistened.

Press 1 rounded Tablespoon panko mixture into bottom of each muffin cup (make a well with



## Summary

**Yield:** 48

**Source:** Noble Pig

**Prep Time:** 1 hour

**Category:** Appetizers

**Cuisine:** American

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your thumb), forming crust.

Spoon 1 generous Tablespoon chicken mixture into each cup.

Sprinkle more panko mixture over each.

Bake hot wing cakes until golden on top and set, about 20 minutes.

Cool in pan 15 minutes, do not rush this, they will fall apart if you try to move them too soon.

Gently lift each crab cake out of the pan with a small fork onto a serving platter.

Sprinkle with the last 4 ounces of blue cheese and diced celery.