



Chocolate Cut-out Cookies

INGREDIENTS:

- 1 box of yellow cake mix (plus oil, water and eggs to make according to package)
- 1 tub of lemon frosting
- 1 packet of Dream Whip
- 1/3 cup cold milk
- 1 tablespoon of powdered sugar
- 1 teaspoon vanilla
- 1/4 cup of raspberry preserves (more or less, to taste)

DIRECTIONS:

- Preheat oven to 350F degrees.
- Make yellow cake mix according to package.
- Grease 4 Wilton fillable mini cake pans, and fill each one about 2/3 full. This will use about 1/2 of the batter- so you will fill these pans again once the 1st set is through baking.
- Bake at 350F degrees for 20-30 minutes, until a toothpick inserted comes out clean.
- Tip cakes onto a cake rack to cool. Trim bottoms flat, if needed.
- Spoon tub of frosting into a microwave safe bowl and heat in microwave for about 30 seconds. Stir.
- Spoon melted lemon frosting into each cake “cup”, filling each to the top.
- Place remaining frosting into a small zip top bag.
- Place Dream Whip, milk, powdered sugar and vanilla into a large mixing bowl and beat on high for about 2 minutes, until a thick, whipped consistency.
- Fold raspberry preserves in, and place into a zip top bag that has been fitted with a decorator tip.
- Pipe whipped topping on top of each cake.
- Clip a small corner off the bag of remaining frosting and drizzle liberally over the top of each cake.
- Top with a fresh raspberry if desired.
- Keep these chilled until serving- and ENJOY!!!