



Fudge Stripe Cookie Cups

INGREDIENTS: (makes 44-48 mini cookie cups)

- 1 stick (1/2 cup) butter, softened
- 3/4 cup of granulated sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/3 cup of unsweetened cocoa powder
- 1 1/2 cups flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- One box of Keebler Mini Fudge Stripe cookies
- One tub of vanilla frosting.
- A little bit of melted chocolate to drizzle on top, if desired

DIRECTIONS:

- Preheat oven to 350F degrees.
- Make cookies by combining butter, sugar, egg, vanilla and cocoa powder and beating until completely combined.
- Add other dry ingredients gradually, mixing with beaters until too heavy to beat. Use clean hands to knead dough into a soft ball.
- Use a small cookie scoop (I used a scoop that holds 1/2 Tablespoon of batter) to portion out your dough into mini muffin tins that have been sprayed with non-stick spray.
- Use a tart shaper or a wooden spoon to press the dough into a cup shape (really, the tart shaper works best for this and you will use it again- I use mine all the time!)
- Bake at 350F degrees for 7 to 8 minutes and remove from oven.
- Press centers in a second time with the tart shaper and allow them to cool for just a couple of minutes.
- Use a small paring knife to pop each cup out and allow them to cool completely on the counter.
- Place one mini Fudge Stripe Cookie to each cup
- Spoon frosting into a small bowl and microwave for 20-30 seconds, until soft. Stir until smooth.
- Spoon frosting into a sturdy zip-top bag and clip a corner off. Pipe frosting over cookie to the top of each cup
- Pipe chocolate stripes on top to decorate.
- Allow frosting to firm up.
- Enjoy!