



Boston Cream Cookie Cups

INGREDIENTS: (makes 48 cookie cups)

One tube of refrigerated sugar cookie dough
1 box (3.3 oz.) of instant Jell-O brand white chocolate pudding (plus milk to make according to box)
2 sticks of butter (divided)
1 cup of semi-sweet chocolate chips
1 cup of powdered sugar
1 teaspoon vanilla
Red Sixlets candy or sprinkles

DIRECTIONS:

Preheat oven to 350F degrees and liberally spray a mini muffin tin with cooking spray.

Roll cookie dough into 48 small balls (about 1 heaping teaspoon in size)

Place balls into mini muffin cups and bake for 8-10 minutes.

Use a tart shaper or a wooden spoon to press centers of baked cookie into a cup.

Cool just slightly and then run a small knife around edges to free cup from tin. Cool completely.

Make pudding according to box and place into a large zip-top bag. Clip a corner and pipe evenly into all 48 cups.

Melt 1 stick of butter and chocolate chips in a microwave in 30-second increments, stirring until smooth.

Spoon into a zip-top bag, clip a corner and pipe over top of pudding.

Allow chocolate to harden.

Place stick of butter, powdered sugar and vanilla into a mixing bowl and beat on high until light and fluffy.

Spoon into a small zip-top bag that has been fitted with a decorating tip, and pipe a dollop of icing on top of each cookie cup.

Top with a Sixlet candy and ENJOY!!!