

Bite-Sized Boston Cream Pie Cookies with Chocolate Glaze

Boston Cream Pie Cookie Bites - A Classic Dessert in Perfect Mini Form



OVEN
350°F

TIME
12 min

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INGREDIENTS

For the Cookie Cups:

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract

For the Cream Filling:

- 1 cup vanilla pudding (prepared and chilled)

For the Chocolate Topping:

- 1/2 cup semi-sweet chocolate chips
- 1/4 cup heavy cream

DIRECTIONS

1. Preheat : OvenPreheat oven to 350°F (175°C). Lightly grease a mini muffin tin.
2. Mix : Dry IngredientsIn a small bowl, whisk together flour, baking powder, and salt.
3. Cream : Butter and SugarBeat butter and sugar together until light and fluffy.
4. Add : Egg and VanillaMix in egg and vanilla extract until smooth.
5. Combine : Wet and DryGradually add dry ingredients to wet mixture, mixing until just combined.
6. Form : Cookie CupsRoll dough into small balls and place into mini muffin tin cavities. Press gently to create a shallow well in the center.
7. Bake: Bake for 10-12 minutes until edges are lightly golden. While still warm, use the back of a spoon to press down the centers if needed. Cool completely.
8. Fill with : CreamSpoon or pipe chilled vanilla pudding into each cookie cup.
9. Make : GanacheHeat heavy cream until just steaming. Pour over chocolate chips and let sit 1 minute, then stir until smooth.
10. Top with : ChocolateSpoon ganache over each filled cookie cup.
11. Chill: Refrigerate for 20-30 minutes until chocolate sets.

SWAPS & NOTES

and Swaps Shortcut tip: Store-bought vanilla pudding works

beautifully.

From scratch option: Make homemade pastry cream for an extra rich filling.

Chocolate swap: Use dark chocolate for a deeper flavor.

Extra flair: Add a tiny sprinkle of powdered sugar before serving.

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

Original recipe: <https://chefmaniac.com/bite-sized-boston-cream-pie-cookies-with-chocolate-glaze/>