

Boston Cream Pie Cookie Bites That Are Creamy, Chocolatey, and Irresistible

Boston Cream Pie Cookie Bites



Boston Cream Pie Cookie Bites
you will need
1/2 cup butter (softened)
3/4 cup sugar
1 egg

OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Cookie Bites:

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

For the Cream Filling:

- 1 (3.4-ounce) package instant vanilla pudding mix
- 1 cup cold milk
- 1/2 cup whipped topping or whipped cream

For the Chocolate Topping:

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

DIRECTIONS

1. Preheat the oven. Set your oven to 350°F and lightly grease a mini muffin pan.
2. Make the cookie dough. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg and vanilla extract.
3. Add the dry ingredients. In a separate bowl, whisk together the flour, baking powder, and salt. Add the dry ingredients to the wet mixture, alternating with the milk, and mix until a soft dough forms.
4. Shape and bake. Scoop the dough into the mini muffin pan, filling each cup about two-thirds full. Bake for 10 to 12 minutes, or until the edges are lightly golden.
5. Create the centers. As soon as the cookie bites come out of the oven, use the back of a spoon or a small rounded tool to gently press down the center of each one to create a well for the filling. Let them cool completely.
6. Make the filling. In a bowl, whisk the pudding mix with the cold milk until thickened. Fold in the whipped topping until smooth and creamy.
7. Fill the cookie bites. Spoon or pipe the vanilla cream filling into the cooled cookie centers.
8. Make the chocolate topping. Heat the heavy cream until warm, then pour it over the chocolate chips. Let it sit for a minute, then stir until smooth.
9. Finish and chill. Spoon a small amount of chocolate topping over each filled cookie bite. Let them set in the refrigerator until the topping is firm enough to serve.

SWAPS & NOTES

A soft vanilla cookie base works best here because it mimics the cake element of classic Boston cream pie while still holding its shape as a cookie bite.

If you want an even richer flavor, you can use vanilla bean pudding instead of standard vanilla pudding.

Whipped topping makes the filling extra stable and easy, but homemade whipped cream also works if you plan to serve the bites the same day.

For the chocolate topping, semi-sweet chocolate gives a nice balance, though dark chocolate can be used if you want a slightly deeper finish.

TIPS FOR SUCCESS

Pressing the centers while the cookie bites are still warm is one of the most important steps.

If you wait too long, the cookies may firm up too much and crack when shaped.

A gentle press is all you need to create enough room for the filling.

Be sure the cookie bases are fully cooled before adding the cream.

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

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