



CHOCOLATE CHIP PEPPERMINT CUPS



Ingredients

- 1 cup softened butter
- 1 cup white sugar
- 1 cup light brown sugar
- 2 eggs
- 2 tsp vanilla extract
- 1 tsp baking soda
- 2 tsp of water
- 1/2 tsp salt
- 3 cups all purpose flour
- 2 cups chocolate chips

Directions

1. Preheat the oven to 350 degrees F.
2. Cream together the butter, white sugar and brown sugar until smooth. Beat in eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to the batter along with salt. Stir in flour and chocolate chips
3. Scoop out batter onto a mini muffin tin
4. Press in the batter to each cavity to create cups
5. Bake for 10 to 12 minutes in the preheated oven. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.
6. While cooling make the frosting (see next page for recipe)





CHOCOLATE CHIP PEPPERMINT CHIP CUPS



Ingredients

- 1 cup chilled heavy whipping cream
- 8 oz cream cheese
- 1/2 cup white sugar
- 1/4 tsp peppermint oil
- Red color gel

Directions

1. Place bowl and whisk attachment in fridge for 30 mins
2. Whip heavy cream until stiff peaks
3. In a separate bowl, beat cream cheese, sugar, and peppermint oil until smooth.
4. Add whipped cream into cream cheese mixture and beat until combined.
5. Using a small food-safe paintbrush, paint three stripes on the inside of a piping bag fitted with a large star tip. Carefully fill with cheesecake filling.
6. Pipe a swirl onto cooled cookie cups

