

RECIPE

Wine Jelly Cookie Cups



Ready in **2 hours 14 minutes**

Makes **24 cookies**

Ingredients

Cookie Cups:

- 1 1/4 cups all-purpose flour
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1/4 cup unsalted butter room temperature
- 1/4 cup granulated sugar
- 1/2 cup light brown sugar packed
- 1 large egg room temperature
- 1 tsp vanilla extract

Wine Jelly Mousse Filling:

- 1/2 cup heavy whipping cream cold
- 3 oz cream cheese softened
- 1/4 cup granulated sugar
- 1/2 cup wine jelly: Sangria, Ginger Rosé, Lavender Chardonnay, Peach Bellini or Cabernet

Other:

- Additional 1/2 cup wine jelly. Same flavor.
- Edible glitter (optional)

Preparation

Cookie Cups:

1. Preheat the oven to 350°F. Spray mini sized muffin tins with cooking spray.
2. Whisk together flour, baking soda, and salt, set aside.

3. Beat butter until smooth.
4. Add sugars and beat on med-high until pale and fluffy (approx. 2-3mins). Reduce speed and add egg and vanilla. Beat until combined.
5. Add flour mixture and mix until just combined.
6. Using a large cookie scoop (3 Tbsp), scoop dough into muffin tins, press down to flatten slightly.
7. Bake for 10-12 mins or until lightly browned and mostly set.
8. Remove from oven and immediately use a small jar or container to press firmly down in the center to create a well. Cool in pans for 10 mins, then place on wire rack to cool completely.

Wine Jelly Mousse:

1. Whip heavy cream until stiff peaks (ideally with a cold whisk and in a cold bowl).
2. In a separate bowl, beat cream cheese and sugar until smooth. Add 1/2 cup wine jelly and mix until smooth.
3. Add whipped cream to the wine jelly mixture 1/2 cup at a time and beat until combined.

Assembly:

1. In a microwave safe bowl, heat the additional 1/2 cup wine jelly to thin out. Do this in 20 second intervals. Or heat over low heat on stovetop in non-stick sauce pan. Spoon wine jelly into each cookie cup, filling cup half way. Chill for 20 mins.
2. Pipe wine jelly mousse on top of wine jelly. Refrigerate until set (approx. 2 hours).
3. Top with a drizzle of additional wine jelly and/or edible glitter if desired.
4. Serve cold and eat within 2-3 days. Or freeze for up to 4 weeks