

Cookie Cup Shot Glasses

Ingredients:

Cookie shot glass pan (or see note)

3 cups flour

1 Tsp baking powder

2 eggs

1 Tsp vanilla

$\frac{2}{3}$ cup chocolate chips

1 cup brown sugar

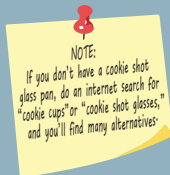
$\frac{1}{3}$ cup white sugar

$\frac{1}{2}$ Tsp salt

1 $\frac{1}{2}$ sticks butter
(melted and cooled)

1 cup melting wafers
(available at craft stores; your choice, color and flavor)

Liquor or liqueur of your choice, or milk



"A laugh-out-loud whodunnit..."
— Woman's World Magazine

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instructions
on back!

Cookie Cup Shot Glasses

Instructions:

- Pre-heat oven to 350 degrees.
- Mix the flour, sugar, salt, and baking powder together in a large bowl and set aside.
- In another large bowl, beat the butter, vanilla, and eggs together well.
- Slowly add the flour mixture to the butter, stirring each addition to incorporate into the batter.
- Gently mix the chocolate chips into the dough. Chill for about 10-15 minutes. (This helps make the dough more manageable.)
- Take about two or three tablespoons of the dough, roll it into a ball about the size of a golf ball and place the ball into one of the molds in the cookie shot glass pan. Push down the dough with the metal insert, making sure the dough is pretty even all the way around.
- Leave the metal insert in place and trim the excess dough from the sides of the insert.
- Repeat with the rest of the molds. (As an alternative to pushing down into the ball of dough, you can try building a cup by putting a flat disk of dough on the bottom of the cup, building up the sides with more dough, and placing the metal insert into the dough, pressing a bit to seal.)
- Bake the cookie cups around 15 minutes. Remove the cookie cups from the oven.
- While they're warm, you can gently trim any excess dough from around the edges of each cookie – or not. Let the cookies cool. Extract them from the mold and repeat until you've used up all the dough.
- Melt the wafers using the melting directions on the package. When the cookie cups have cooled, use a small spatula or a new, clean brush to coat the inside of each cookie with the melted chocolate. Use extra chocolate to seal any hole. Let the chocolate cool and harden.