

Hot Cocoa Cups

Yield: 2 dozen cookies

Ingredients:

½ cup (1 stick) unsalted butter, at room temperature
¾ cup light brown sugar, packed
¼ cup white sugar
1 large egg, at room temperature
6 ounces semisweet chocolate chips, melted
1 ¼ cups all purpose flour
¼ cup cocoa powder
½ teaspoon baking powder
¼ teaspoon kosher salt

For the Cups:

⅓ cup heavy cream, warmed
6 ounces semi-sweet chocolate chips
1 cup mini marshmallows
24 mini candy canes, cut right before the curved top so you have candy straws



Steps

- Step 1:** Preheat oven to 375°F. Get two mini-muffin tins ready.
- Step 2:** In a large bowl of a stand mixer, cream together the butter and sugars until light and fluffy.
- Step 3:** Beat in the egg, then add the melted chocolate chips and beat well to incorporate.
- Step 4:** Using a strainer, sift in the flour, cocoa powder, baking powder and salt. Beat until just combined.
- Step 5:** Scoop a rounded tablespoon of cookie dough into each cup of the mini-muffin tin. Use your fingers to spread the dough evenly across the bottoms and up the sides of the cups, being careful not to spill over the edges.
- Step 6:** Bake for 8 minutes, until the cookies have slightly puffed up. Let cool completely. If the centers have puffed up, use the back of a spoon to press down and re-shape.
- Step 7:** For the decorations: using a microwave-safe small bowl or measuring cup, heat the heavy cream for about 1 ½ minutes. Add the chocolate chips and stir until fully melted and smooth.
- Step 8:** Pour the ganache into the cooled cookie cups smoothing out the tops. Let sit for about 10 minutes before adding the cut candy canes and marshmallows. Then let the cups completely cool for an hour before serving.