

Wine Jelly Cookie Cups

Peanut Butter Cookie Cups:

- 1 1/4 cups all-purpose flour
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1/2 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, Rosé, Lavender Chardonnay, or Cabernet

Other:

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

Cookie Cups:

1. Preheat 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.

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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. Spoon 1 to 1 1/2 tsp of wine jelly into each cookie cup. Chill for 20mins.
2. Pipe wine jelly mousse on top of wine jelly. Refrigerate until set (approx. 2 hours).
3. Top with additional wine jelly and edible glitter if desired.
4. Serve cold and eat within 2-3 days. Or freeze for up to 4 weeks