



Easy Boston Cream Pie Cookie Bites

Introduction

If you love Boston cream pie, you'll adore these bite-sized cookie treats that offer the same

classic flavors in a fun and easy format. Easy Boston Cream Pie Cookie Bites combine the rich taste of vanilla cream, chocolate, and soft cookie dough for an irresistible dessert. Perfect for parties or a sweet snack at home, these cookie bites will impress everyone with their delightful taste and simple preparation.

Detailed Ingredients with measures

- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 1 large egg
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1/2 cup vanilla frosting
- 1/2 cup semi-sweet chocolate chips

Prep Time

The preparation of these delicious cookie bites takes approximately 15 minutes. This quick prep time makes it easy for anyone to whip up a batch whenever a sweet craving strikes.

Cook Time, Total Time, Yield

The cook time for these cookie bites is about 10 minutes, allowing them to bake to a perfect golden brown. In total, you'll be looking at about 25 minutes from start to finish. This recipe yields approximately 24 cookie bites, making it a perfect treat for sharing with family and friends.



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Detailed Directions and Instructions

Step 1: Prepare the Oven and Baking Sheet

Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper to prevent sticking.

Step 2: Mix the Cookie Dough

In a large mixing bowl, combine butter, granulated sugar, and brown sugar. Cream these ingredients together until the mixture is light and fluffy.

Step 3: Incorporate the Eggs and Vanilla

Add the eggs one at a time, mixing thoroughly after each addition. Then, stir in the vanilla extract until well combined.

Step 4: Combine Dry Ingredients

In another bowl, whisk together flour, baking soda, and salt. Gradually add the dry ingredients to the wet mixture, blending well until a smooth dough forms.

Step 5: Form the Cookie Bites

Using a cookie scoop or tablespoon, drop bite-sized amounts of dough onto the prepared baking sheet, spacing them about 2 inches apart.

Step 6: Bake the Cookies

Place the baking sheet in the preheated oven and bake for about 10-12 minutes or until the edges are lightly golden. Remove from the oven and let cool on a wire rack.

Step 7: Make the Pastry Cream

In a medium saucepan, whisk together the milk, granulated sugar, and egg yolks. Heat the mixture over medium heat until it begins to thicken, stirring constantly. Remove from heat and mix in vanilla extract and butter.

Step 8: Cool the Pastry Cream

Transfer the pastry cream to a bowl and cover with plastic wrap, pressing it directly onto the surface to prevent a skin from forming. Refrigerate until completely chilled.

Step 9: Assemble the Cookie Bites

Once the cookies have cooled, cut a small hole in the center of each cookie and pipe in the chilled pastry cream.

Step 10: Prepare the Chocolate Ganache

In a small saucepan, heat the heavy cream until it just begins to simmer. Pour the hot cream over chopped chocolate in a bowl and let it sit for a few minutes before whisking until smooth.

Step 11: Drizzle the Ganache

Once the ganache has cooled slightly, drizzle it over the filled cookie bites. Allow the ganache to set before serving.

Notes

Storage Suggestions

Store the cookie bites in an airtight container in the refrigerator for up to 3 days.

Serving Tip

For the best flavor and texture, serve the cookie bites chilled, so the pastry cream and ganache are nice and firm.

Variations

Feel free to add a pinch of espresso powder to the ganache for a mocha twist or use white chocolate to create a different flavor experience.



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Cook techniques



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