



# **Eggless Chocolate Cookie Cups with Cold Coffee**



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## Introduction

If you're looking for a delightful treat that combines the richness of chocolate with the refreshing taste of cold coffee, look no further than eggless chocolate cookie cups with cold coffee. These delightful cups are perfect for serving as a dessert or a snack, and their unique presentation is sure to impress your guests. With a rich chocolate flavor and a creamy coffee filling, this recipe is both simple to make and decadently delicious.

## Detailed Ingredients with measures

1. All-purpose flour – 1 cup
2. Cocoa powder – 1/4 cup
3. Baking powder – 1/2 teaspoon
4. Baking soda – 1/4 teaspoon
5. Salt – a pinch
6. Sugar – 1/2 cup
7. Brown sugar – 1/4 cup
8. Vegetable oil – 1/3 cup
9. Vanilla extract – 1 teaspoon
10. Milk – 1/4 cup
11. Instant coffee granules – 1 tablespoon
12. Whipped cream – for topping

## Prep Time

15 minutes

## **Cook Time, Total Time, Yield**

Cook Time: 10 minutes

Total Time: 25 minutes

Yield: 6 cookie cups



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## Detailed Directions and Instructions

### Preparation of Cookie Cups

1. Preheat your oven to 180°C (350°F).
2. Grease a muffin tin to prevent sticking during baking.

### Mixing Dry Ingredients

3. In a mixing bowl, combine all-purpose flour, cocoa powder, baking soda, and salt. Whisk together to blend well.

### Creating the Wet Mixture

4. In a separate bowl, mix together the sugar, melted butter, and vanilla extract until well incorporated.
5. Gradually add milk to the wet mixture and stir until smooth.

### Combining Ingredients

6. Slowly add the dry mixture to the wet mixture, stirring until just combined and a soft dough forms.

See also [Blueberry Lemon Cookie Bars with White Chocolate Drizzle](#)

### Shaping the Cookie Cups

7. Take small portions of the dough and press them into the muffin tin, shaping them to create cups.

### Baking the Cookie Cups

8. Bake in the preheated oven for about 10-12 minutes or until the edges are set.

### **Cooling the Cookie Cups**

9. Once baked, remove the muffin tin from the oven and let it cool for a few minutes before carefully removing the cookie cups.

### **Filling the Cups**

10. Fill each cookie cup with cold coffee or your preferred filling.

### **Serving the Cookie Cups**

11. Serve immediately or refrigerate until ready to enjoy.

## **Notes**

### **Texture of Cookie Cups**

- Ensure the cookie cups are not overbaked to maintain a soft texture.

### **Variations**

- You can experiment with different fillings such as whipped cream, chocolate ganache, or even ice cream.

### **Storage Tips**

- Store any leftover cookie cups in an airtight container at room temperature for up to two days.



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## Cook techniques

### Preparing the Cookie Dough

Ensure that all ingredients are at room temperature for easier mixing. Use a hand mixer or a whisk to achieve a smooth dough.

### Shaping the Cookie Cups

Scoop the dough into a muffin tin and press it down using your fingers to create a cup shape. Make sure the sides are evenly thick.

### Baking the Cookie Cups

Bake in a preheated oven until the edges are golden brown. Use a toothpick to check for doneness; it should come out clean when inserted.

### Cooling the Cookie Cups

Allow the cookie cups to cool in the tin for a few minutes before transferring them to a wire rack. This prevents them from breaking.

See also [Mixed Berry Mini Trifles Recipe for Dessert Lovers](#)

### Filling the Cups

Once cooled, fill the cookie cups with your desired filling, such as cold coffee, and serve immediately for the best texture.

## FAQ

### **Can I use regular flour instead of all-purpose flour?**

Yes, you can use all-purpose flour for this recipe without any issues.

### **How do I store the cookie cups?**

Store the cookie cups in an airtight container at room temperature for up to three days.

### **Can I freeze the cookie cups?**

Yes, you can freeze the unfilled cookie cups. Just ensure they are completely cooled before wrapping them tightly.

### **What can I use as a filling besides cold coffee?**

You can use whipped cream, chocolate mousse, or any dessert sauce you prefer as a filling.

### **Are there any egg substitutes I can use?**

In this eggless recipe, you don't need substitutes, but you can use yogurt or flax seeds in other recipes if eggs are required.



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## Conclusion

The eggless chocolate cookie cups with cold coffee are a delightful treat that perfectly combines the rich taste of chocolate with the refreshing flavor of coffee. They are easy to make, satisfying, and can be enjoyed on various occasions. Whether you're hosting a gathering or simply indulging yourself, these cookie cups will surely impress and delight everyone.

## More recipes suggestions and combination

### **Coffee and Walnut Brownies**

Combine your love for coffee and chocolate in rich brownies loaded with walnuts. The nutty flavor complements the coffee perfectly.

### **Chocolate Chip Muffins**

Try your hand at making chocolate chip muffins that are soft, fluffy, and bursting with chocolate goodness, ideal for breakfast or a snack.

See also [Air Fryer Pizza Rolls](#)

### **Creamy Cold Coffee Milkshake**

Blend up a refreshing cold coffee milkshake to pair with your cookie cups, creating a perfect balance of flavors.

### **Chocolate Dipped Biscotti**

Serve chocolate-dipped biscotti alongside your cookie cups for a crunchy texture that contrasts with the softness of the cookies.

**No-Bake Chocolate Cheesecake**

Whip up a no-bake chocolate cheesecake for a rich and creamy dessert that complements the cookie's chocolatey flavors.

**Peanut Butter Cookie Cups**

Create peanut butter cookie cups for a nutty variation; adding a dollop of chocolate filling will elevate this treat even more.



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