



Coconut Cream Pie Cookie Cups

Description

Ingredients

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For the Cookie Cup:

- 1 box of vanilla cake mix
- 2 eggs
- 1/3 cup of vegetable oil

For the Coconut Cream Filling:

- 1 package 3.25 oz. of instant vanilla pudding mix
- 1 cup of heavy whipping cream
- 1/2 cup of milk or coconut milk for a richer coconut flavor
- 1/4 to 1/2 teaspoon of coconut extract adjust according to taste preference
- 1/2 cup of sweetened coconut flakes

For the Toasted Coconut Topping:

- 1 1/2 cups of sweetened coconut flakes

Instructions

Preparing the Cookie Cups:

- **Initial Preparation:** Preheat the oven to 350 degrees Fahrenheit. Generously spray each cup of a mini muffin pan with non-stick cooking spray.
- **Making the Dough:** In a medium-sized bowl, whisk or sift the vanilla cake mix to eliminate lumps. Add vegetable oil and eggs to the cake mix. Combine using a hand mixer until the dough achieves a thick and sticky consistency.
- **Forming the Cups:** Employ a small cookie scoop or measure out approximately 1/2 tablespoon to transfer a portion of cookie dough into each muffin cup. Press down each mound of dough to create a level cookie surface.
- **Baking:** Bake the cookie cups in the preheated oven for 9 to 11 minutes. Avoid overcooking; the cups will firm up as they cool.
- **Shaping the Cups:** After baking, run a knife around the edge of each cookie cup to loosen it (an offset butter knife is recommended). Use a tart shaper or the end of a wooden spoon to press down the center of each cookie cup, creating a well for the filling. Transfer the cups to a cooling rack and let them cool completely. If necessary, repeat the baking process for the remaining dough.

Preparing the Coconut Cream:

- **Combining Ingredients:** In a medium bowl, combine the instant vanilla pudding mix with heavy cream and milk. Using a mixer or a whisk, mix until the mixture thickens.
- **Adding Flavor:** Incorporate the coconut extract and sweetened coconut flakes into the mixture, blending until fully combined.
- **Filling the Cups:** Transfer the coconut cream into a pastry bag or a Ziploc bag. Pipe a generous amount of the cream into the indentation of each cooled cookie cup. If using a spoon, ensure the coconut does not obstruct the bag's opening.

Toasting the Coconut:

- **Toasting Process:** Place 1 1/2 cups of sweetened coconut in a microwave-safe bowl. Microwave on high for 4 minutes, stirring every 30 seconds. Monitor closely, as the coconut can toast rapidly.
- **Finishing Touch:** Once toasted, sprinkle a generous amount of coconut on top of the coconut cream in each cookie cup. Press lightly to ensure it adheres to the cream.

Serving and Storage:

- Serve the Coconut Cream Pie Cookie Cups immediately, or store them in an airtight container in the refrigerator for up to 4 days.

Category

1. Oven Recipes

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