



Easter Egg Cups

INGREDIENTS:

Cookie Cup:

- 2 sticks (1 cup) butter, softened
- 1 1/2 cups sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2/3 cup unsweetened cocoa powder
- 3 cups flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1 bag of Wilton's dark chocolate candy melts.

Filling:

- 3/4 cup light Karo syrup
- 12 tablespoons of butter (softened)
- 2 tablespoons vanilla
- 4 cups powdered sugar
- 1 to 2 tablespoons of water (for consistency)

DIRECTIONS:

Preheat oven to 350F degrees.

- Add butter, sugar, eggs, vanilla and cocoa together in large mixing bowl.
- Blend on medium speed with a mixer until smooth.
- Gradually add dry ingredients and mix until smooth (use clean hands at the end, to knead into a soft ball of dough)
- Divide dough into 24 balls of equal size, and place each one in a muffin cup.
- Press an indentation into each ball using a tart shaping tool (or the end of a wooden spoon)
- Bake at 350F degrees for 8-10 minutes. Press tart shaping tool into center again, to reshape cups.
- Allow the cups to cool for about 5 minutes in pan, then run a small paring knife around edge to pop cup out of pan.
- Cool completely on counter.
- Melt Wilton's candy melts in microwave in 30 second increments, stirring between until completely melted and smooth. Dip tops of cups into melted chocolate and allow them to harden completely.
- Make filling by adding all of the filling ingredients together except for the water and sugar.
- Beat these on high until smooth and creamy.
- Add sugar and beat on high until creamy
- Add water until it is a nice spreadable, but not runny, consistency.
- Beat until very smooth.
- Take about 1/4 out and color with yellow food color gel.
- Pipe white filling into cups 1st and then add a fun yellow "yolk" on top.
- Enjoy!!