

Creamy Blueberry Cookie Cups

Hazel Blue Acres

Cookie Cups: 1 cup + 2 Tbsp. all-purpose flour ¼ tsp. baking soda ¼ tsp. salt ½ cup unsalted butter, room temp. ¾ cup granulated sugar 1 large egg, room temperature 1 tsp. vanilla extract Makes 10 Servings	Blueberry Filling: ½ cup heavy whipping cream, cold 4 oz. cream cheese, softened ¼ cup granulated sugar ¼ cup blueberry puree (1/2 cup whole blueberries, pureed) About ½ cup blueberries for topping
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Cookie Cups:

1. Preheat oven to 350 degrees. Spray a regular sized muffin tin with cooking spray or line the tin with 10 cupcake papers.
2. Set blueberries out to thaw if frozen. Mash with a fork when thawed.
3. Whisk together flour, baking soda, and salt. Set aside.
4. Beat butter and sugar on med-high until pale and fluffy (approx. 2-3 minutes).
5. Reduce speed and add egg and vanilla. Beat until combined.
6. Add flour mixture and mix until just combined.
7. Using a large cookie scoop (2-3 Tbsp.), scoop dough into muffin tins, press down to flatten slightly.
8. Bake for 10-12 minutes or until lightly browned and mostly set.
9. 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 minutes, then place on wire rack to cool completely.

Blueberry Filling:

1. Whip heavy cream until stiff peaks form (ideally with cold beaters and in a cold bowl).
2. In a separate bowl, beat cream cheese and sugar until smooth.
3. Fold cream cheese mixture and blueberry puree into whipped cream. Pipe or scoop mixture into cooled cookie cups. Refrigerate until set (approx. 2 hours). Top each cup with 3 blueberries when ready to serve.
4. Serve cold and eat within 2-3 days. Or freeze up to 4 weeks.

Source: livforcake.com