

Mini French Silk Cookie Pies

- 1 (16.5 ounce) roll Pillsbury™ refrigerated chocolate chip cookie dough
- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 1/4 teaspoon kosher salt
- 3 ounces semi-sweet baking chocolate, melted and cooled
- 1 teaspoon pure vanilla extract
- 2 large pasteurized eggs, at room temperature

Whipped cream and chocolate shaving

Directions

Prepare the Crust: Place a rack in the center of the oven and preheat oven to 350°F. Grease a 24-cup mini muffin tin. Divide chocolate chip cookie dough into 24 pieces and roll each piece into a ball. Place dough in prepared muffin tin cups.

Bake dough until deep golden brown and set, about 15 minutes. Remove from oven and use the bottom of a shot glass to make an impression in each cup. Let cool in pan for 10 minutes. With a butter knife, gently remove each cookie cup from the tin and transfer to a rack to cool completely.

3 Prepare the Filling: In the bowl of a standing mixer fitted with the paddle attachment or a large mixing bowl, cream the butter until smooth. Gradually beat in the granulated sugar, continuing to combine until the mixture is light-colored and very well blended. Beat in the salt. Once the melted chocolate is completely cooled, beat in the chocolate and vanilla extract. If using a standing mixer, switch to the whisk attachment. Add the eggs, one at a time, beating for a full five minutes on high speed after each addition. (Don't cheat!)

Spoon the French silk pie filling into each of the cooled cookie cups. Refrigerate until set, about 30 minutes. Serve topped with whipped cream and chocolate shavings.

Submitted by Beth Fearing