

## Red Velvet Cookie Cups

### **Ingredients:**

#### Cookie Cups

1 pouch (1 lb. 1.5 oz) Betty Crocker™ sugar cookie mix  
1 tablespoon unsweetened baking cocoa  
½ cup butter, softened  
2 teaspoons red food color  
1 egg

#### Filling

5 oz cream cheese  
2 tablespoons butter, softened  
¼ teaspoon vanilla  
1 ¾ cups powdered sugar

### **Directions:**

1. Heat oven to 375° F. In large bowl, stir Cookie Cup ingredients until soft dough forms. Shape into 36 (1 ¼-inch) balls (about 1 tablespoon each); place in ungreased mini muffin cups.
2. Bake 8-10 minutes or until set when lightly touched in center. Cool in pan 5 minutes; press indentation into center of each with end of wooden spoon, cleaning off end with paper towel when needed. Remove from pan to cooling rack; cool completely.
3. Meanwhile, in medium bowl, beat cream cheese, 2 tablespoons butter and vanilla with electric mixer on low speed about 1 minute or until well combined. Slowly add powder sugar, beating on low speed until well blended. Increase speed to medium; beat 1 minute.
4. Spoon filling into resealable food-storage plastic bag. Snip off corner of bag. Gently insert cut corner of bag into indentation in each Cookie Cup. Squeeze bag to fill opening, about 2 teaspoons per cookie cup. Store covered in refrigerator.

**Submitted by Wanda Benson**