



Gingerbread Cookie Shots

Want to make something a little different than regular cookies? These Cookie Shot Glasses are super fun to bake and even more fun to eat. Crispy, festive and extra delicious with the butterscotch milkshake you pour inside!

Boodschappenlijstje



FunCakes Mix for Gingerbread 500 g

F11140
€4.24



FunCakes Nonpareils Christmas 80 g

F51620
€2.25



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€5.82



Wilton Candy Melts® 125g - White

04-0-0509
€2.34



Wilton Cookie Shot Glass Pan

03-0-0095
€3.95



Patisse Wooden Brush -1.5cm-

P02420
€1.78

Ingredients

- FunCakes Gingerbread Mix 500 g
- Wilton Candy Melts® 125 g – White
- FunCakes Christmas Nonpareils 80 g
- 720 ml vanilla ice cream
- 60 ml butterscotch sauce
- 120 ml milk
- Whipped cream

Necessities

- Wilton Cookie Shot Glass Pan
- Wilton Recipe Right Non-Stick Cooling Grid – 40x25 cm
- Patisse Wooden Brush – 1.5 cm

Step 1: Make the dough

Preheat the oven to 175°C. Spray all cavities and inserts of the Shot Glass Mold with baking spray. In a small bowl, combine the flour, salt and spices. Melt the vegetable shortening in a microwave-safe bowl, let it cool slightly, then transfer to the bowl of a mixer. Add the sugar, molasses and egg and mix well. Add the dry ingredients and mix until a firm dough forms.

Step 2: Shape the dough

Roll balls of about 4.5 cm and place one ball into each cavity (about halfway full). Press the dough firmly down and up the sides using the insert. Keep the insert in place during baking.

Step 3: Bake the cookie shots

Bake for 15-17 minutes, until the top edges feel firm and dry. Let them cool in the mold for 10 minutes on a cooling rack. Gently twist the insert to release the cookie and remove it. Allow the cookies to cool completely. Repeat with the remaining dough.

Step 4: Add the Candy Melts coating

Melt the Wilton Candy Melts in the microwave at 50% power: first for 1 minute, then in 30-second intervals at 50%, stirring in between until fully melted.

Brush the inside of the cookie shot glasses with the melted candy, covering the sides and bottom and sealing any small cracks.

Dip the top rim of each cookie shot into the melted Candy Melts, then into the nonpareils. Let them set completely.

Step 5: Make the milkshake filling

Blend the vanilla ice cream, butterscotch sauce and milk in a blender until smooth and creamy. Divide the milkshake evenly among the cookie shot glasses.

Top with whipped cream and an extra drizzle of butterscotch if desired.



This recipe was made possible thanks to Wilton.