

Cordial Cups

Ingredients

1/2 cup butter, softened
1 (3-ounce) package cream cheese, softened
1/3 cup [sugar](#)
3/4 cup [all-purpose flour](#)
1/4 cup [unsweetened cocoa powder](#)
2 ounces [unsweetened chocolate](#)
2 tablespoons butter
1/2 cup [sugar](#)
1 large egg
1 teaspoon [vanilla](#)
1 tablespoon chocolate or coffee liqueur (ie. Kahlua, or any of your favorite liqueurs such as Frangelico (hazelnut), Grand Marnier (orange), or Chambord (raspberry) for a different flavor)
2 tablespoons [milk chocolate chips](#)

Directions

Beat the 1/2 cup butter and the cream cheese in a mixing bowl with an electric mixer on medium to high speed for 30 seconds. Beat in the 1/3 cup sugar. Add flour and cocoa; beat until well combined. Cover and chill about 2 hours or until easy to handle. Divide mixture into 24 balls. Press each ball into the bottom and up the sides of an ungreased mini-muffin cup. Pre-heat oven to 325 F. Melt unsweetened chocolate and the 2 tablespoons butter in the top of a double boiler over hot (not boiling) water. Remove from heat. Stir in the 1/2 cup sugar, egg, vanilla and liqueur. Divide mixture evenly among muffin cups. Bake about 25 minutes or until set. Cool slightly; remove from pans. Cool completely. Melt milk chocolate pieces in the top of a double boiler over hot (not boiling) water. Spoon about 1/4 teaspoon of melted chocolate on top of each cup.