Ingredients:

- – 1 box yellow cake mix
- – 2 large eggs
- – 1/2 cup vegetable oil
- – 1 (3.4 oz) package instant vanilla pudding mix
- – 1 1/2 cups cold milk
- – 1 cup semisweet chocolate chips
- – 2 tablespoons heavy cream or milk

Directions:
1. Preheat your oven to 350°F and lightly grease a mini muffin tin.
2. In a large mixing bowl, combine the yellow cake mix, eggs, and vegetable oil until a soft dough forms.
3. Use a small cookie scoop or spoon to drop dough into each cup of your mini muffin tin. Press into the bottom to form a small well.
4. Bake for 10-12 minutes until the edges are light golden brown and the centers are set.
5. While the cookies are baking, whisk together the instant vanilla pudding mix and cold milk in a medium bowl until smooth. Let it set in the fridge for about 5 minutes to thicken.
6. Once the cookies are done, remove them from the oven and, using the back of a teaspoon, press down the center of each cookie to make a more defined well for the filling. Let cool in the pan for 5 minutes before transferring to a wire rack to cool completely.
7. When the cookie cups are cool, fill each well with the vanilla pudding.
8. For the glaze, melt the chocolate chips and heavy cream together in a microwave-safe bowl, in 20-second intervals, stirring until smooth and glossy.
9. Spoon or drizzle the chocolate glaze over the filled cookies. Let it set for a few minutes.
10. Refrigerate the bites for about an hour to let the pudding set before serving.
Variations & Tips:
– Go for a richer cookie base by using butter instead of oil.
– If you’re tight on time, use a pre-made chocolate ganache or frosting in place of the homemade glaze.
– For a fun twist, sprinkle the tops with chopped nuts or colored sprinkles before the chocolate sets.
– Storage tip: Keep your Boston Cream Pie Bites in an airtight container in the fridge to prevent the pudding from spoiling.
– Making ahead? Prep your cookie cups in advance and store them at room temperature. Fill with pudding and glaze just before serving to keep everything super fresh!

And just like that, you’ve got an irresistible homemade treat with all the charm of Boston Cream Pie rolled into one perfect bite. Enjoy every creamy, dreamy nibble, and don’t be surprised if these become a new favorite at your house, just like they are at mine! Happy baking, my sweet friends!