Ganache Filled Cookie Cups

Cookie Dough

1 cup butter

1 1/2 cup brown sugar

1/3 cup sugar

2 eggs

2 teaspoons vanilla

3 cups flour

1 teaspoon baking soda

3/4 teaspoon baking powder

1/2 teaspoon salt

2 cups chocolate chips

Ganache

1 cup chocolate chips

2 Tablespoons heavy cream

Beat together butter and sugars until light and fluffy.

Beat in eggs and vanilla.

Add flour, baking powder, baking soda and salt until just combined.

Stir in chocolate chips.

Press balls of dough into greased mini muffin pan and press down in center.

Bake 9-11 minutes at 325.  Gently press cookie centers to make a well.  Cool.

Melt chocolate and cream for ganache.

Pipe or spoon ganache or into cookie.