

Santa Hat Sugar Cookie Cups

Submitted By: Sherri Kirbis / Customer Support Specialist

Ingredients:

- 1 pouch (17.5 oz) Betty Crocker sugar cookie mix
- Flour, butter, and egg called for on cookie mix pouch for cutout cookies
- 36 whole medium strawberries
- 1 container Betty Crocker Rich & Creamy vanilla frosting

Instructions:

Step 1: Heat oven to 375 degrees Fahrenheit. In large bowl, mix cookie mix, flour, melted butter, and egg with spoon until soft dough forms. Shape into 36 (1.25-inch) balls. Place in 36 ungreased mini muffin cups. Press indentation in center of each with end of wooden spoon. (A tip: I think cookie scoops are wonderful for getting the right amount every time to make your cookie balls.)

Step 2: Bake eight to 11 minutes or until light golden brown. Immediately repeat indentation into center of each cookie with end of clean wooden spoon to create one-inch opening, cleaning off end with paper towel when needed. Cool in pans 10 minutes. Remove to cooling rack. Cool completely, at least 30 minutes.

Step 3: Using small paring knife, for each strawberry, carefully cut around stem into pale flesh underneath, and remove. Place strawberry stem-end down on paper towel-lined cookie sheet to dry. Repeat with remaining strawberries.

Step 4: Spoon frosting into large resealable food-storage plastic bag; partially seal bag. Cut off tiny corner of bag. Insert cut corner of bag into indentation in each cookie cup. Squeeze bag to fill opening, about one generous tablespoon per cookie cup. Place stem end of strawberry on each frosting-filled cookie cup, and press down slightly so frosting becomes a brim for hat. Pipe a small dab of frosting on tip of each strawberry for pom-pom. Serve immediately, or store loosely covered in refrigerator.