



[Pumpkin Basket Sugar Cookie Cups Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time:15 minutes

Cook time:10 minutes

Sugar Cookie Cup Ingredients:

- 2 $\frac{3}{4}$ cups Flour
- 1 tsp Baking Soda
- $\frac{1}{2}$ tsp Baking Powder
- 1 cup Butter, softened
- 1 $\frac{1}{4}$ cup Sugar
- 1 Egg
- 1 tsp Vanilla Extract

Sugar Cookie Cup Directions:

- Preheat oven to 350°.
- Grease mini muffin pans (for 48 cups).
- In a small bowl combine flour, baking soda and baking powder; set aside.
- Beat sugar and butter with a mixer until light and fluffy, about 3 minutes. Scrape the bowl sides at least once during mixing.
- Beat in egg and vanilla.
- Slowly add flour mixture to the sugar mixture until well blended.
- Roll into 1" balls, place in muffin tin and using a [pastry tart shaper](#), push into tins. If you don't have a tart shaper, you can use the back of a "half circle" tablespoon.
- Bake 8-10 minutes at 350°, until cookies are golden brown.

Makes 48 Sugar Cookie Cups

How to make the Pumpkins and Gourds:

Pumpkin and Gourd Ingredients:

- Tootsie Fruit Rolls

Green = stem

Orange = Pumpkin

Vanilla/White = White Pumpkin

Yellow = Gourd

- Cutting Board
- Sharp Knife
- Toothpick

Pumpkin and Gourd Directions:

- Unwrap the ends of 2-3 tootsie rolls, but leave the wrapper on, and microwave for 5-10 seconds to soften. Once soft, unwrap completely.
- Cut an orange tootsie roll in half and shape into a round pumpkin. Insert a hole in the top with a toothpick and set aside.
- Cut a sliver off of a green tootsie roll and roll into a length like a snake. Trim and place in the orange pumpkin to create a stem; set aside.
- Repeat this process with the white pumpkin using the vanilla tootsie roll.
- To make a gourd, shape half of a yellow tootsie roll into a “comma” shape.
- Place finished pumpkins and gourds in prepared, completely cooled sugar cookie cups. Make certain the cookie cups are completely cooled before you add the tootsie roll pumpkin and gourds.