

Sugar Cookie Easter Baskets

Ingredients:

1 cup butter, at room temperature
3/4 cup sugar
2 cups flour
1 tsp vanilla
colored sugar
vanilla icing
1/2 cup flaked, sweetened coconut
green food coloring
licorice ropes
jelly beans



Directions:

Preheat oven to 350 degrees.
In a mixing bowl, add butter and sugar.
Beat together until fluffy.
Add flour and mix until combined.
Add vanilla and mix until combined.
Using a cookie scoop that holds 1 1/2 tablespoons, roll the dough into balls and place onto parchment paper.
Spray a mini muffin pan with non-stick cooking spray.
Roll each cookie dough ball into colored sugar and place into the mini muffin pan.
Bake in the oven for about 15 minutes or until the edges are slightly golden brown.
Remove from oven and place onto a wire rack.
Let the cookies cool down some until you are able to touch them.
Press your thumb or finger down into the center of each cookie.
Let the cookies cool completely.
Place some vanilla icing into the indent of each cookie.
Place coconut into a ziplock bag.
Add some green food coloring.
Zip up the bag and toss together until the coconut is evenly coated.
Repeat until you get the color you like.
Place some of the green coconut onto the icing of each cookie and slightly press down.
To make the decorative handles, take 4 inches of licorice rope and press each end down into the icing.
The handles are for decoration only. You will not be able to lift the cookie basket by the handle.
Press some jelly beans into the green coconut.
Recipe makes about 17 cookie baskets.