

Cupcake Cookies



Cookies

3 tablespoons butter, softened

2/3 cup granulated sugar

- 1 egg
- 1 teaspoon vanilla extract
- 1 (3.9 ounce) single-serve container unsweetened applesauce
- 1 package Yummee Yummee Dreamees mix

Frosting

1 cup butter, softened

5 to 6 cups powdered sugar

1/4 cup plus 2 tablespoons milk

2 teaspoons vanilla extract

In a large bowl, beat butter and sugar until light and fluffy. Add egg and vanilla. Mix well. Add applesauce and mix well. Add Yummee Yummee Dreamees mix to liquid mixture. Mix well, scraping sides of bowl often. Drop dough by teaspoonfuls on parchment lined baking sheets.

Bake at 375 degrees for 10 minutes. Allow cookies to cool for 2 minutes. Remove cookies from baking sheets and cool completely on wire racks.

In a large bowl, beat butter until light and fluffy. Add powdered sugar, milk, and vanilla extract. Mix well. Transfer frosting to a piping bag fitted with a small tip. Pipe frosting on top of each cooled cookie. Decorate with decorative sprinkles and colored sugars.

Makes 20 to 22 cookies



Cook's Note: Electric mixer required. Store baked cookies in the refrigerator.