



## Teacake Pumpkins

These little tender teacakes are dipped in a sweet orange glaze and made to look like mini pumpkins. Little goblins are sure to make them disappear!

**60 min.** **2:10**

prep time      total time

**4 dozen cookies**

### Cookie

- 2 cups** all-purpose flour
- 1 cup** Land O Lakes® Butter, softened
- 1 cup** finely chopped pecans, if desired
- 1/4 cup** sugar
- 1 teaspoon** vanilla
- 1/8 teaspoon** ground cinnamon

### Glaze

- 2 cups** powdered sugar
- 1 teaspoon** light corn syrup
- 3 to 4 tablespoons** water
- Red and yellow food color\*

### Decorations

- Orange decorator sugar
- Small green gumdrops, cut in half

## Directions

Heat oven to 325°F. Combine all cookie ingredients in large bowl. Beat at low speed, scraping bowl occasionally, until well mixed.

Shape dough into 1-inch balls. Place 1 inch apart onto ungreased cookie sheets. Bake for 18 to 22 minutes or until very lightly browned. Carefully remove from cookie sheets to wire cooling rack; cool completely.

Combine powdered sugar and corn syrup in medium bowl; beat at medium speed, adding enough water for desired glazing consistency. Add red and yellow food color, 1 drop at a time, until desired orange color.

Dip tops of cooled cookies into glaze, allowing excess to drip off. Place onto waxed paper. Sprinkle with decorator sugar. Immediately attach gumdrop half to cookie for stem. Allow glaze to harden; store in loosely covered container.

\*Substitute orange food color.

## Recipe Tip

- These cookies are tender, so handle them carefully and allow them to cool completely before dipping.

- Stir glaze frequently to prevent it from setting up. If glaze becomes set while dipping cookies, microwave on HIGH (100% power) 5 to 10 seconds until melted; stir until smooth.

- If combining red and yellow food color to create orange, start with 4 drops of yellow and 1 drop of red. Adjust as needed to get desired shade of orange.

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## Nutrition Facts (1 cookie)

Calories: 90	Fat: 5g
Cholesterol: 10mg	Sodium: 30mg
Carbohydrates: 10g	Dietary Fiber: 0g
Protein: 1g	

### How Did This Recipe Work Out for You?

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