

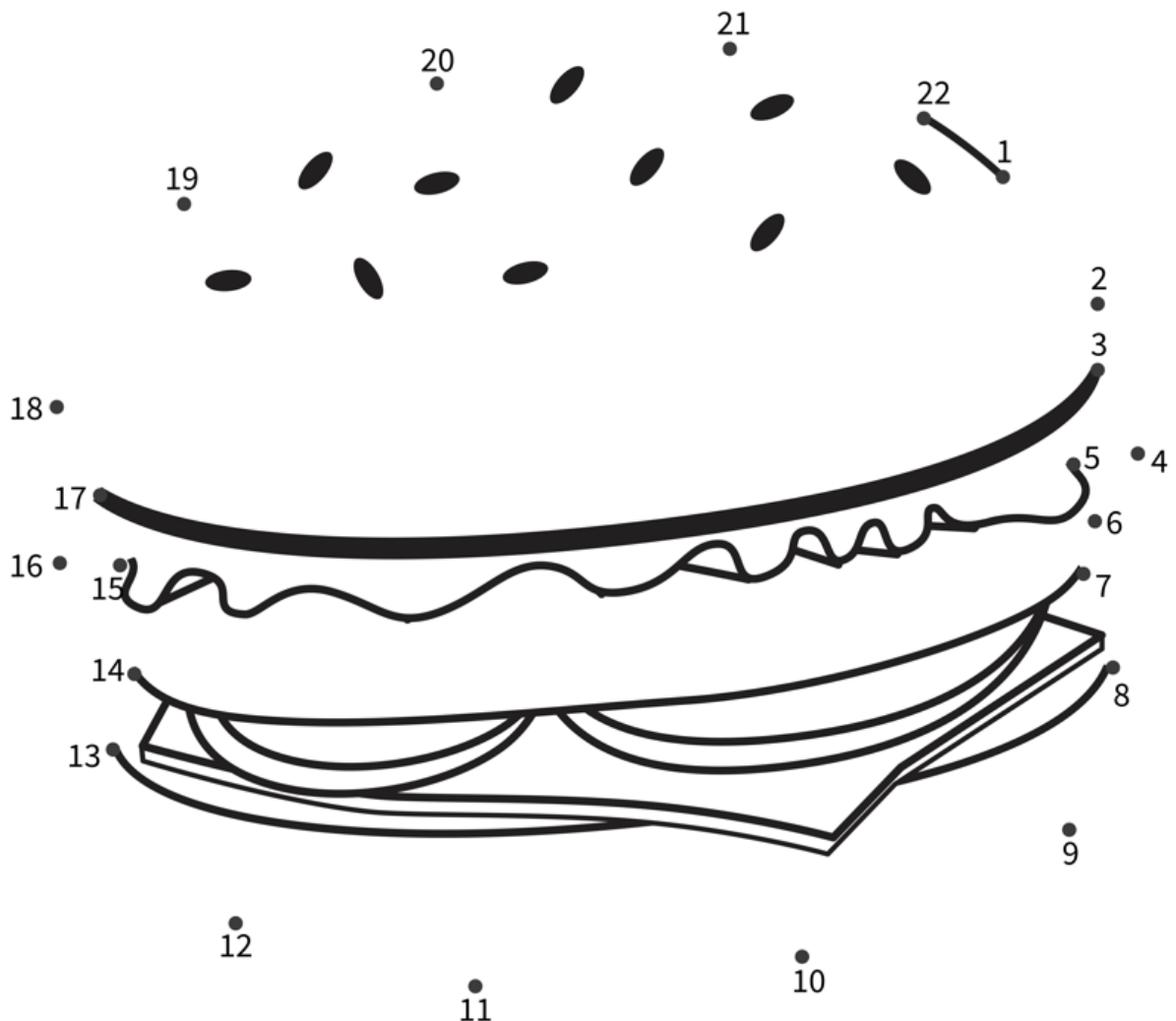
HAMBURGER COOKIES

INGREDIENTS

- 24 vanilla wafers (for the buns)
- 12 chocolate cookies (for the hamburger)
- 1 yellow squeeze frosting (for the mustard)
- 1 red squeeze frosting (for the ketchup)
- 1 vanilla squeeze frosting (for the mayonnaise)
- 1 cup flaked coconut (dyed green, this will be the lettuce)
- Green food coloring
- 4 small rolls of apricot fruit leather (optional - for the cheese)

DIRECTIONS

1. Place the coconut and green food coloring in a large freezer bag. Shake until all the coconut is covered. Set aside.
2. Place 12 of the vanilla wafers flat side up on a cookie sheet.
3. Place a cookie on each wafer.
4. Unwrap the fruit roll-ups (optional) and cut into small squares. Place on top of all the patties to look like cheese.
5. Squeeze yellow, red and vanilla frosting on each "sandwich."
6. Sprinkle the green coconut on top of each frosted "sandwich."
7. Place the other half of the wafer over the top of each "sandwich" and enjoy!



My favorite hamburger toppings are: _____, _____ and _____.