



Cheeseburger Desserts



Step 1: Gather ingredients

For the burgers

1 package vanilla wafer cookies
1 package Keebler™ Fudge N Caramel or Grasshopper Cookies
2 cups powdered sugar
1-2 Tbsp. milk
Few drops of yellow and red food coloring
1 cup shredded coconut
Several drops of green food coloring

For the glaze

¼ cup powdered sugar
1 Tbsp. milk
Sesame Seeds

Step 2: Combine burger ingredients

Combine two cups of powdered sugar with the milk and red and yellow food coloring. This orange frosting should be the color of cheese. Place the coconut in a small bag and add a few drops of green food coloring. Close the bag and shake well to color evenly. This will be the “lettuce”.

Step 3: Assemble cheeseburgers

To assemble cookies, use 2 vanilla wafers (the bun), and one Keebler™ cookie (the burger). The orange frosting works as the cheese and glue. The coconut is the lettuce. Place a vanilla wafer flat side up on work surface. Place a little dab of “cheese” on the cookie and then a Keebler™ cookie. Sprinkle a little coconut on the burger, then some more cheese and the top bun, flat side down.

Combine the remaining powdered sugar and milk. You should have a thin glaze. Brush this lightly on the top of the finished “burgers” and sprinkle with a few sesame seeds.

This recipe makes about 2 dozen cookies.

Recipe by Judi Strauss.