



FAUX CHEESEBURGER TREATS

SUPPLIES & TOOLS

- Nilla Wafers
- Grasshopper Cookies (Keebler fudge/mint cookies)
- White Frosting
- Food Coloring set - yellow, red and green or Wilton Icing colors (red, yellow)
- Shredded Coconut
- Shoestring Potato Stick Snacks
- Small mixing cups
- Spoons or stirrers
- Sandwich size Zip Loc bag
- Small paper Luau boat or cupcake liners
- Food grade disposable gloves
- Serving Tongs or chopsticks
- **Optional** - fruit roll-ups in green and red



INSTRUCTIONS



1. Making the condiments:

Scoop some white frosting into three smaller dishes. In one dish, add a couple of drops of yellow food coloring and mix in the color. Add more drops as needed until the color looks like cheese. Take the second dish and add a few red drops of red. Add more coloring as needed until the mixture looks like ketchup. The plain white will be mayonnaise. Set on the side.



5. Add the yellow "cheese" frosting. Make sure you have some drip on the sides of the burger so it will look like melted cheese.

Add some red "ketchup" frosting if you like.



2. Making the Lettuce (Optional):

Take some of the shredded coconut and place inside of the sandwich Zip Loc bag. Add 2-3 drops of green food coloring. Close bag and shake. Let the food coloring color the coconut evenly. Add more coloring as needed.

Close and seal the bag. Shake the bag. Let the green food coloring coat the coconut evenly. Add more coloring as needed.



6. If you like coconut, add some shredded "lettuce".

Optional - cut tiny circles of red fruit rollup for tomatoes and tinier green circles for pickles. Have them come out over the edges.



3. Building the Burgers:

Place a Nilla wafer upside down. Spread on a layer of white frosting for "mayonnaise".



7. Top off with another Nilla wafer for the top "bun". Press down slightly so that the toppings spill out on the sides of the burger.

Add more "mayonnaise" if needed to hold the top bun in place.



4. Next, place a Grasshopper cookie on top for the "burger". The white frosting should help keep the burger on top of the bun.



8. Place your "burgers" in a small lu'au boat or cupcake liner. Finish by adding some shoestring potato stick "fries" on the side.