



Mini Burger Cookies

 Dairy Free

READY IN



100 min.

SERVINGS



16

CALORIES



347 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 3 tablespoons flour
- 0.3 cup butter softened
- 1 eggs
- 16 oz vanilla frosting
- 1.5 oz nonpareils
- 2 tablespoons coconut flakes green flaked
- 6.4 oz chocolate icing red yellow canned

- 1 teaspoon honey
- 1 teaspoon water
- 2 sesame seed

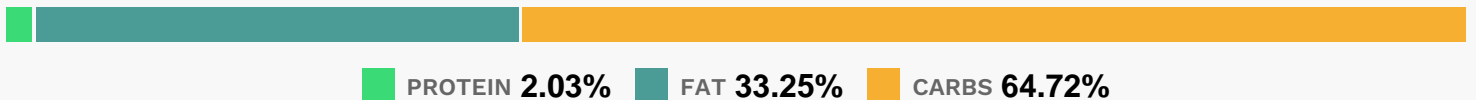
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- In medium bowl, combine cookie mix, flour, butter, and egg until soft dough forms. Shape dough into 32 (1-inch) balls. On ungreased cookie sheets, place balls 1 inch apart.
- Bake at 375° F for 10 to 12 minutes or until set and edges are light golden brown. Cool 1 minute; remove to cooling rack. Cool completely.
- Spread about 1/2 teaspoon vanilla frosting on bottom of each cookie. Top 1 cookie, frosted side up with 1 peppermint pattie and 1/2 teaspoon green coconut. Pipe red and yellow icing on peppermint pattie for mustard and ketchup; top with remaining cookie, frosting side down. Repeat with remaining cookies.
- In small bowl, combine honey and water.
- Brush on top of each cookie; sprinkle with sesame seeds.

Nutrition Facts



Properties

Glycemic Index:15.52, Glycemic Load:12.56, Inflammation Score:-1, Nutrition Score:1.8939130214731%

Nutrients (% of daily need)

Calories: 347.16kcal (17.36%), Fat: 12.84g (19.76%), Saturated Fat: 2.54g (15.87%), Carbohydrates: 56.23g (18.74%), Net Carbohydrates: 56.02g (20.37%), Sugar: 41.55g (46.16%), Cholesterol: 10.26mg (3.42%), Sodium: 211.17mg (9.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.77g (3.53%), Vitamin B2: 0.15mg (8.99%), Vitamin E:

0.79mg (5.24%), Vitamin K: 5.17µg (4.93%), Vitamin A: 184.21IU (3.68%), Folate: 12.24µg (3.06%), Vitamin B1: 0.04mg (2.44%), Selenium: 1.52µg (2.18%), Iron: 0.35mg (1.97%), Phosphorus: 17.29mg (1.73%), Manganese: 0.03mg (1.55%), Vitamin B3: 0.31mg (1.54%)