



Mini Burger Cookies

 Dairy Free

READY IN



100 min.

SERVINGS



16

CALORIES



258 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons flour
- ☐ 0.3 cup butter softened
- ☐ 2 tablespoons coconut flakes green flaked
- ☐ 1 eggs
- ☐ 1 teaspoon honey
- ☐ 6.4 oz chocolate icing red yellow canned
- ☐ 1.5 oz nonpareils
- ☐ 2 sesame seed

- ☐ 1 pouch sugar cookie mix
- ☐ 0.5 cup vanilla frosting (from 16 oz container)
- ☐ 1 teaspoon water

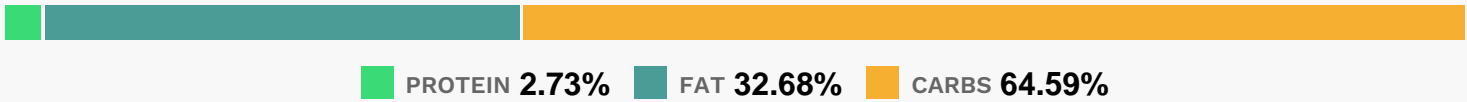
Equipment

- ☐ 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:6.34, Inflammation Score:-1, Nutrition Score:1.4339130377478%

Nutrients (% of daily need)

Calories: 258.15kcal (12.91%), Fat: 9.39g (14.45%), Saturated Fat: 1.91g (11.91%), Carbohydrates: 41.77g (13.92%), Net Carbohydrates: 41.56g (15.11%), Sugar: 28.11g (31.23%), Cholesterol: 10.26mg (3.42%), Sodium: 171.98mg (7.48%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.77g (3.53%), Vitamin B2: 0.09mg (5.2%), Vitamin A: 184.21IU

(3.68%), Vitamin E: 0.46mg (3.07%), Folate: 10.53µg (2.63%), Vitamin K: 2.41µg (2.29%), Vitamin B1: 0.03mg (2.29%), Selenium: 1.5µg (2.14%), Iron: 0.32mg (1.78%), Manganese: 0.03mg (1.55%), Phosphorus: 13.46mg (1.35%), Vitamin B3: 0.26mg (1.3%)