



No Bake Deluxe Hamburger Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



12

CALORIES



354 kcal

DESSERT

Ingredients

- 0.5 cup coconut or flaked
- 4 small rolls of apricot fruit leather
- 4 drops food coloring green
- 12 medium gumdrops green sliced
- 12 small nonpareils
- 2 tablespoons sesame seed
- 24 vanilla wafers

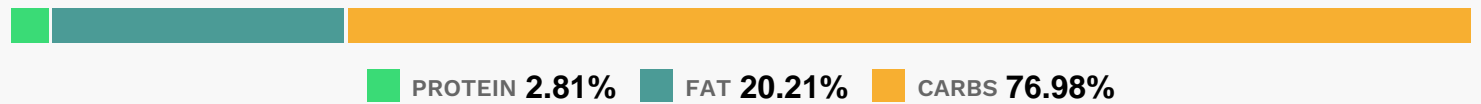
Equipment

- bowl
- baking sheet

Directions

- Place the coconut and the food coloring in a bowl with a lid. Shake till all coconut is covered. Set aside.
- Place 12 of the vanilla wafers flat side up on a cookie sheet. After unwrapping all of the peppermint patties, place them on top of the wafers.
- Unwrap the fruit roll-ups (optional) and cut into squares.
- Place on top of the all of the patties to look like cheese. Then place the sliced gumdrops on the top of that.
- Add the coconut.
- Place the other half of the wafers over the top of the coconut. With a small kitchen brush lightly paint a VERY small amount of water on the tops of the cookies. Finally shake or sprinkle a small amount of sesame seeds over the wafers.

Nutrition Facts



Properties

Glycemic Index:15.83, Glycemic Load:9.92, Inflammation Score:-4, Nutrition Score:4.488695629265%

Nutrients (% of daily need)

Calories: 353.71kcal (17.69%), Fat: 8.27g (12.72%), Saturated Fat: 4.68g (29.28%), Carbohydrates: 70.88g (23.63%), Net Carbohydrates: 66.71g (24.26%), Sugar: 50.83g (56.48%), Cholesterol: 0.55mg (0.18%), Sodium: 71.09mg (3.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.59g (5.18%), Fiber: 4.17g (16.67%), Copper: 0.2mg (9.78%), Vitamin A: 456.13IU (9.12%), Manganese: 0.17mg (8.55%), Iron: 1.19mg (6.61%), Vitamin K: 6.91µg (6.58%), Potassium: 216.99mg (6.2%), Vitamin B1: 0.08mg (5.42%), Vitamin B3: 0.98mg (4.91%), Vitamin B2: 0.07mg (4.18%), Vitamin C: 3.35mg (4.06%), Phosphorus: 38.76mg (3.88%), Magnesium: 15.41mg (3.85%), Folate: 15.17µg (3.79%), Calcium: 26.28mg (2.63%), Vitamin B6: 0.05mg (2.27%), Zinc: 0.31mg (2.06%), Selenium: 1.15µg (1.64%)