



Hamburger Cookies

INGREDIENTS:

- 11 box of Nilla Wafers
- 1 bag of York Peppermint Patties
- 1/3 cup each of red, green and yellow Wilton's candy melts.

DIRECTIONS:

- Preheat the oven to 350F degrees
- Unwrap all of your peppermint patties. (Usually there are 24-26 of them per bag)
- Count out twice that many Nilla Wafers (choose the pretty unbroken ones!)
- Place half of the Nilla Wafers, flat side up, on a cookie sheet.
- Set one peppermint patty on each Nilla wafer.
- Carefully place the cookie sheet in the oven for 1 to 2 minutes, just long enough to melt the out chocolate coating on the peppermint patty. (This will melt the bottom of the peppermint to the Nilla wafer).
- In 3 small bowls, melt the Candy Melts in the microwave in 30 second increments, stirring between until completely melted and smooth.
- Place each of the 3 melted colors in separate zip-top bags.
- Clip one corner and drizzle one color across tops of each peppermint. Repeat this with other two colors.
- Gently press a Nilla wafer, flat side down, on top of the drizzled candy melts. Press to gently squeeze the "ketchup, lettuce and cheese" colors out at the edge of the cookie "bun".
- Allow cookies to harden completely.