



Easy Daisy Cookies!

INGREDIENTS

1 box of Anna's Swedish Ginger Thins (I found mine at Walmart)

1 box of Nilla wafers

Wilton's Candy Melts in a variety of colors (I used up some of my half-filled bags with this recipe!)

Sugar Sprinkles as desired

DIRECTIONS:

Melt Wilton's candy melts (in the center color- I used yellow!) in the microwave in 30 second increments, stirring between until smooth.

Dip Nilla Wafers into the melted candy, lifting them up with a fork and tapping the fork on the side of the bowl to allow excess chocolate to drain away.

Pull bottom of cookie along edge of bowl to remove excess candy melts and slide coated cookie off fork onto parchment paper.

Sprinkle with jimmies or sugar to give it that "rough" center-of-a-flower look, and allow these to harden.

Melt candy melts in other colors, using the same technique. Dip an Anna's cookie in whatever color you are using and use a similar technique to tap excess off and slide bottom against edge of bowl.

Place coated Anna's cookie on parchment paper and before it hardens, place a "center" on it.

Allow cookie to harden up before serving.

Enjoy!