

# DESSERT SLIDERS



## Ingredients

- 22 vanilla wafers
- 2 Tbsp powdered sugar
- dash of salt
- 3 Tbsp milk chocolate chips
- 1 Tbsp milk
- 2 Tbsp sweetened coconut
- 1/8 teaspoon water
- 2 drops green food coloring
- Red and yellow decorating gels
- Small pat of butter, melted
- Sesame Seeds



## Cooking Instructions

- ☞ Reserve 12 wafers for the bun tops and bottoms.
- ☞ Place the remaining wafers in a large resealable bag. Crush into small pieces using a rolling pin.
- ☞ Combine wafer crumbs with powdered sugar and salt in a medium bowl.
- ☞ Microwave chocolate chips and milk in a medium microwave safe bowl on medium power for 30 seconds. Stir until smooth.
- ☞ Pour chocolate mixture into wafer mixture, stir until combined. Cool for 3-5 minutes.
- ☞ Line a baking sheet with wax paper. Roll mixture into 6 (1 inch) balls. Place each ball on prepared sheet. Flatten each ball slightly to form a burger patty.
- ☞ Combine coconut, water, green food coloring in a small resealable plastic bag. Seal bag and shake to coat evenly with color.
- ☞ Place 6 wafers, rounded side down, on a prepared baking sheet. Top each wafer with 1 burger, colored coconut, decorating gel to look like ketchup and mustard, and top with a wafer.
- ☞ Brush a small amount of melted butter on the top of each slider and sprinkle with sesame seeds