

# Recipe

## Hamburger Cupcakes



Imagine rolling up to a tailgate picnic with these little cuties! Don't let the extra steps fool you — these adorable hamburger cupcakes are really easy and fun to make... you can even get the kids to help assemble them. For just a few dollars and a dollop of creativity, your cupcakes are sure to be the half-time hit!

### Shop at Dollar Tree – Here's What You'll Need:

- Yellow Cake Mix
- Devils Food Cookies (or other soft chocolate cookie)
- Shredded Coconut
- Sesame Seeds
- Sugar
- Vanilla Frosting
- Red, Green, and Yellow Food Coloring
- Plastic Zip-Seal Bags
- Cupcake Pan
- Fancy Toothpicks

### Easy Step-by-Step Directions:

1. Make and bake the yellow cake into cupcakes. Skip the cupcake liners and just use cooking spray on the pan... they'll look more bun-like this way.
2. Divide the frosting into 2 zip-seal bags. Color one yellow (for mustard) and one red (for ketchup).
3. Measure about a cup of shredded coconut into a third bag and shake with a couple drops of green food coloring until well mixed (for lettuce).

4. Cut the tops off of the cupcakes. Dissolve 2T sugar into 1T water (you may need to heat a bit in the microwave to do this completely). Brush the syrup on each cupcake top and sprinkle on the sesame seeds. Set aside.
5. Place a devils food cookie on the top of each cupcake bottom. Snip a small hole in the bags of yellow and red frostings and pipe over the cookie — remember that the edges are what will show, so extend icing over the sides a bit. Top with a sprinkle of the green coconut.
6. Set the cupcake tops on and hold together with a fancy toothpick.