

## pudding Planter Box Cookies



### What you will need:

- Chocolate Pudding (optional)
- Chocolate cookies, crushed
- Graham Crackers
- Green gel frosting (optional)
- Orange Mike & Ike candy
- Chocolate Chips, Melted
- Plastic Knife\*\*

**\*\*Use caution when handling a knife with young children. Use a plastic knife, supervision, or do the cutting for them, as needed. \*\***

### Directions:

1. Take one sheet of graham crackers and break it into 4 pieces. Using a knife, cut one of the pieces into two pieces for the end of the planter box.
2. Using melted chocolate in a piping bag or zip lock bag with a small corner cut off, pipe a bit of chocolate onto the seams of one cookie (this will be the bottom of the box). Press each of the side pieces to the base and hold for 5-10 seconds to allow it to set. Alternatively, you can spread the chocolate with a plastic knife.
3. Repeat this process for the two end pieces of graham crackers.
4. Refrigerate for 10-15 minutes to allow the chocolate to set completely.
5. Fill each “box” with chocolate pudding leaving  $\frac{1}{4}$  inch gap from the top. (optional step; continue to #6 if skipping)

6. Cover pudding with crushed chocolate cookies (If you skipped #5, fill the entire flower box with crushed oreos). Place 3 pieces of orange Mike & Ike candies into pudding, narrow end down.
7. Dab the tops of orange candy with green gel icing. (optional)
8. Refrigerate for 10 minutes before serving.

**Ways to increase difficulty:**

- Make a larger graham cracker “box” and plant more carrots inside.
- Decorate the “ box” with pudding and green gel frosting.

**Ways to decrease difficulty:**

- Print the visual steps from the link to serve as a guide
- Use crushed cookies for planting and leave out the pudding.

**Retrieved from:**

<https://heavenlysavings.net/2016/02/11/pudding-planter-box-cookies-perfect-spring-time-treat/#JHkJvIbW2RXFzRM.32>