



Sandals on the Beach

1 Box Glutino [Decadent Chocolate Cake Mix](#)

Glutino [Chocolate Covered Pretzels](#) (ground or crushed)

Vanilla frosting of your choice

Glutino [Lemon Wafers](#)

[Surf Sweets Sour Worms](#)

Bake Time: 12-18 minutes

Assemble Time: 5 Minutes

1. Prepare your Glutino [Decadent Chocolate Cake Mix](#) as directed in a cupcake tin and let cool completely.
2. In a mini chopper, add your [Chocolate Covered Pretzels](#) and pulse until you reach desired texture
3. Frost each cupcake with your choice of vanilla frosting
4. Sprinkle the crushed [Chocolate Covered Pretzels](#) onto each cupcake and set aside
5. Using a cutting board, cut one Glutino [Lemon Wafers](#) in half (1 wafer will provide 4 sandals)
6. Using a sharp knife, gently carve out a sandal shape
7. Very gently cut the sandal shape in half, keeping the wafer texture side up
8. SAVE those extra [Lemon Wafer](#) pieces! I have an extra recipe for those too! Go [here](#)
9. Take one [Surf Sweets Sour Worm](#) and cut it lengthwise in half
10. Leaving the top intact, begin to cut each half in half as well
11. Place each on one sandal, trimming the top and side of the [Surf Sweets Sour Worm](#) to fit on each sandal but still wrap around to the back
12. Place each sandal onto your frosted cupcake
13. *Optional*- top with a small umbrella

Makes approximately 12 cupcakes



Do you prefer to watch & learn? Click [here](#) for a short video tutorial to prepare this recipe ☺