



Shark Bites

1 Box [Glutino Sugar Cookie Mix](#)

Vanilla frosting of your choice

Blue food coloring

Glutino [Frosted Blueberry Toaster Pastries](#)

Bake Time: 12 Minutes

Assemble Time: 10 Minutes

1. Prepare the [Sugar Cookie Mix](#) as directed and let them cool completely*.
2. Using a pastry bag, frost the cookies with your choice of vanilla frosting. I recommend using the pastry bag to make the waves look more realistic.
3. Add a few drops of blue food coloring onto a plate. Dip one end of a toothpick into the blue dye, and then use that to make the wave swirls.
4. Cut a Glutino [Frosted Blueberry Toaster Pastry](#) into small triangles, making sure the ends expose the blueberry inside (do not use the edge of the pastry).
5. Insert one triangle into the frosting of each cookie.
6. DON'T throw away those extra pieces of [Frosted Blueberry Toaster Pastry](#)! Here's an extra 3 ingredient recipe for that too - <http://allergyphoods.com/wp-content/uploads/2015/11/Frozen-Blueberry-Pie.pdf>

Serving sizes vary

* Are you egg free? Great news- the [Glutino Sugar Cookie Mix](#) can be made egg free! Add 2 teaspoons Ener-G Powdered Egg Replacer into the dry mix and stir. Then add 1- 4 oz. applesauce into the mix.



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