**Under the Sea Cookies**

* Sugar cookies, baked  and cooled\*
* vanilla buttercream frosting, colored blue
* [**chocolate rocks**](https://amzn.to/23f6wSQ)
* Swedish fish/ [**blue shark gummy candies**](https://amzn.to/1YvcvlV)
* Dory fish candy {I found ours at Michael’s craft store}
* 1 crushed graham cracker

Vanilla Buttercream Frosting: [**Whisk**](https://amzn.to/22a6FoB) ½ cup butter with an [**electric mixer**](https://amzn.to/1q47NOp) for 1 minute. Add 3 cups of powdered sugar, 1 cup at a time. Add in 1 tsp vanilla and 2 TBSP milk. Mix until smooth. I added 20 drops of blue food coloring.

Spread frosting on cooled cookies. Arrange a few [**chocolate rocks**](https://amzn.to/23f6wSQ) near the bottom. Sprinkle a little crushed graham cracker over and around the rocks, trying to stick to the bottom of the cookie. Place 1 [**shark gummy**](https://amzn.to/1YvcvlV) and/or Swedish fish on each cookie, as well as a Dory fish candy and a few other [**tiny fishy candies**](https://amzn.to/1XYK5lJ).

That’s it! Enjoy your under the sea dessert!