



Melted Snowman Biscuits



Ingredients

6 digestive biscuits
6 marshmallows
mini sugar-coated
chocolate sweets
5 tbsp. icing sugar
black food colouring
water

Equipment

teaspoon
bowl
cocktail stick or very
small piping bag

Method

1. Sift the icing sugar into the bowl and add water, a teaspoon at a time, to make a thick glacé icing.
2. Add a good teaspoon of icing to the top of the digestive biscuit.
3. Place the marshmallow into the icing.
4. Place 3 sugar-coated chocolate sweets into the icing, in a row in front of the marshmallow. These will look like buttons floating in a puddle.
5. Repeat this for each of the digestive biscuits.
6. Allow the icing to dry and set a little.
7. Add black food colouring to the left over icing in bowl (or make up a little more icing if you have used it all up). You will only need a small amount.
8. Using a cocktail stick or a very small piping bag, add dabs of black icing to make eyes and a mouth to the front of each marshmallow.
9. Use the black icing to draw stick arms onto the white glacé icing on the biscuit.



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