

# Melted Snowman Biscuits



## Ingredients

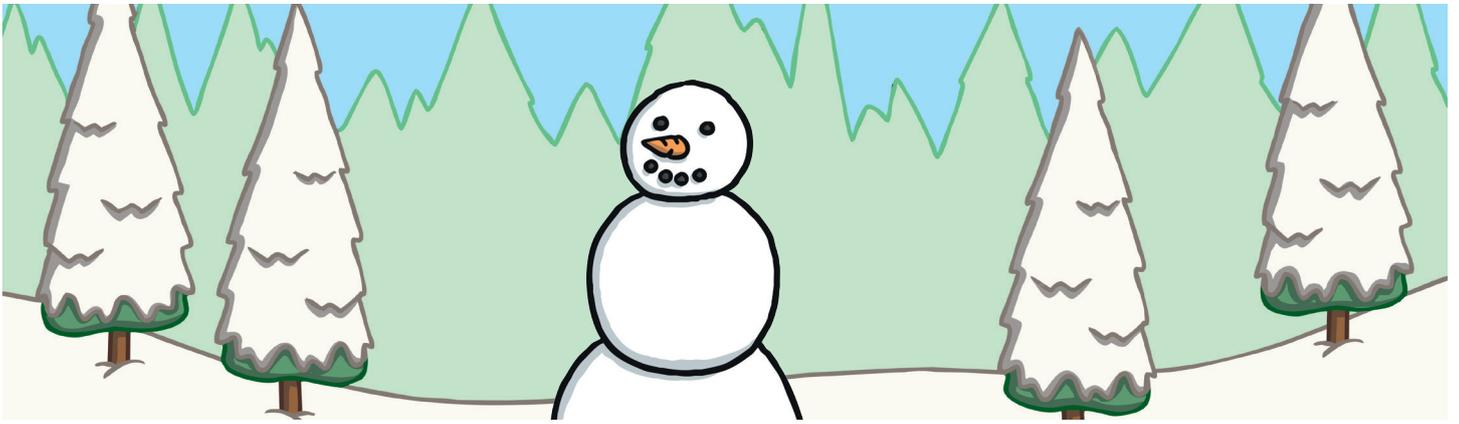
6 digestive biscuits  
6 marshmallows  
mini sugar-coated  
chocolate sweets  
5 tbsp. icing sugar  
black food colouring  
water

## 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.



We hope you find the information on our website and resource useful. The description of any food or drink preparation or consumption activity contained within this resource is intended as a general guide only. It may not fit your specific situation. You should not rely on the resource to be right for your situation. It is your responsibility to decide whether to carry out the activity at all and, if you do, to ensure that the activity is safe for those participating. You are responsible for carrying out proper risk assessments on the activities and for providing appropriate supervision. We are not responsible for the health and safety of your group or environment so, insofar as it is possible under the law, we cannot accept liability for any loss suffered by anyone undertaking the activity or activities referred to or described in this resource. It is also your responsibility to ensure that those participating in the activity are able to do so and that you or the organisation you are organising it for has the relevant insurance to carry out the activity. It is also your responsibility to note that ingredients or materials used might cause allergic reactions or health problems and to ensure that you are fully aware of the allergies and health conditions of those taking part. If you are unsure, always speak to a suitably qualified health professional.