



MELTING SNOWMAN BISCUITS

INGREDIENTS:

- 200g Icing Sugar
- Cold Water
- 6 White Marshmallows
- 6 Coupland's Jumbo or Family Cookies
- 24 Mini M&M's
- 6 Pretzel Sticks
- 1 Tube of Black Icing for Writing

METHOD:

1. Put the icing sugar in a bowl and add cold water a teaspoon at a time until the mixture is runny but thick enough to coat a spoon.
2. Ask an adult to snip the marshmallows in half using wet scissors.
TIP - Using wet scissors helps stop the marshmallows sticking.
3. Spoon a little icing onto each Jumbo Cookie and attach half a marshmallow. Using a little icing, stick the other half on top at an angle.
4. Drizzle a little more icing onto the Jumbo Cookie to make melting snow.
5. Break the pretzel sticks in half and place on the cookie for arms. Stick M&M's on for the nose and then stick three M&M's on each Jumbo Cookie to represent the buttons.
6. Using the black writing icing, pipe small blobs for the eyes and mouth.
7. Leave to set.
8. Enjoy!

**Recipe taken from BBC Good Food*

<https://www.bbcgoodfood.com/recipes/melting-snowmen>