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How To Make...

Yummy Melting Snowman Biscuits



Making these cute biscuits will keep you
busy on a snowy afternoon!



You will need...



Ingredients



200g white fondant icing

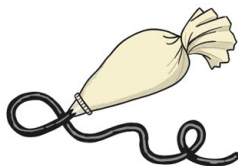
6 white marshmallows

6 large cookies

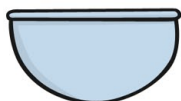
24 mini chocolate beans

6 pretzel sticks

Black writing icing



Equipment



Small bowl

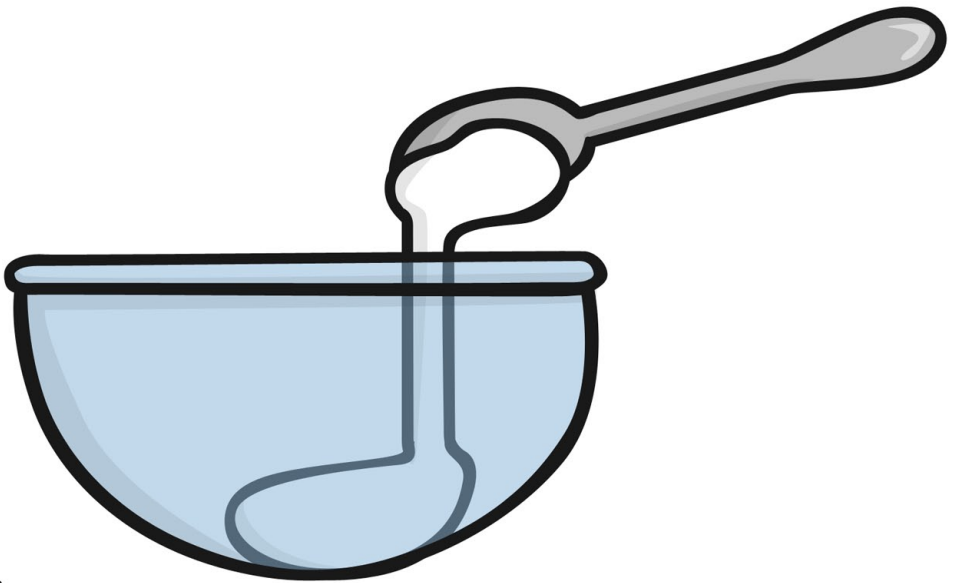
Teaspoon

Scissors



Step 1

Put the icing sugar in a bowl and add cold water a teaspoon at a time until the mixture is runny. It should be runny but thick enough to coat a spoon.



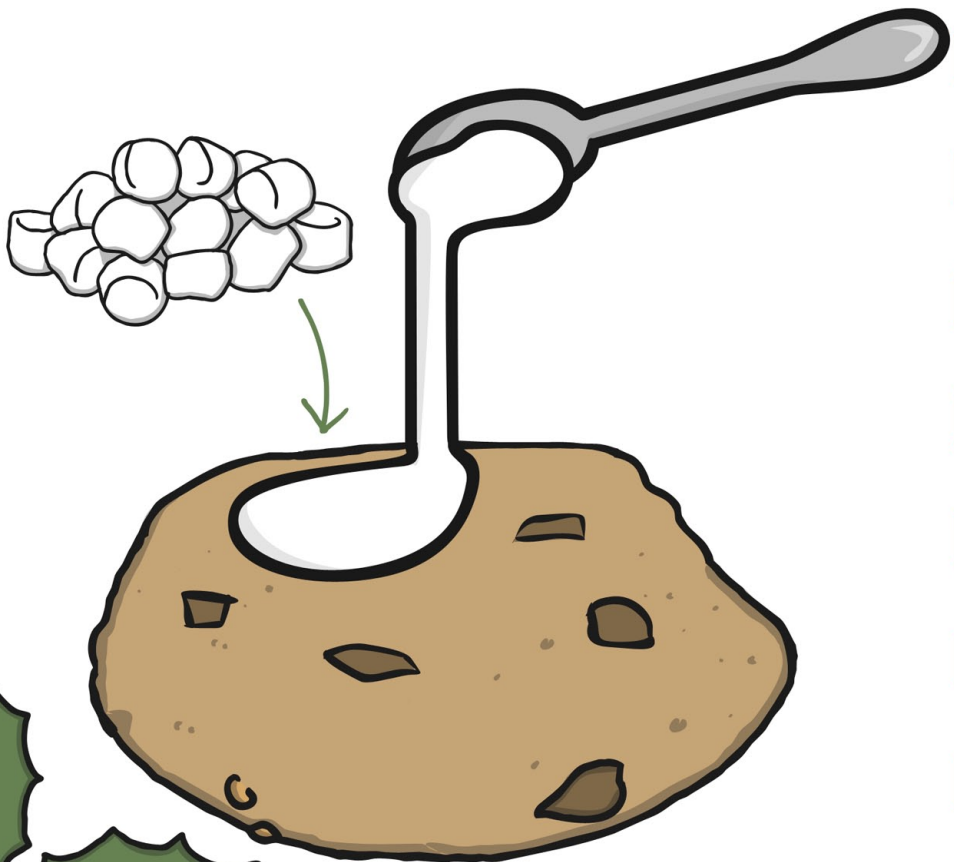
Step 2

Wet your scissors and snip each marshmallow in half.



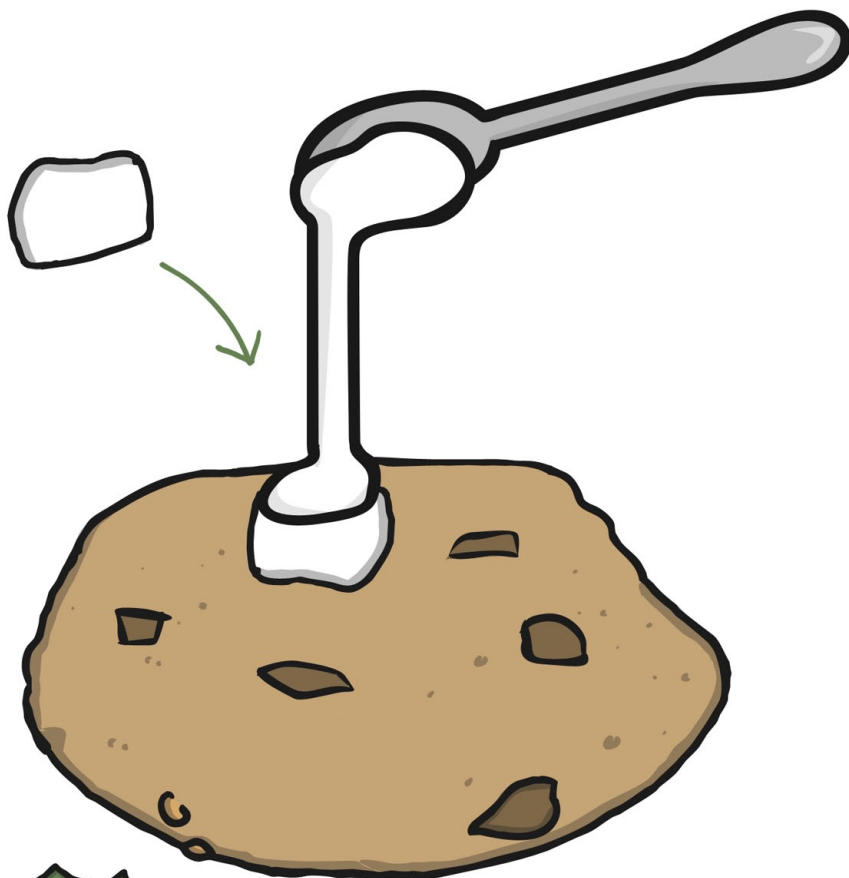
Step 3

Spoon a little bit of icing onto each cookie and attach half a marshmallow.



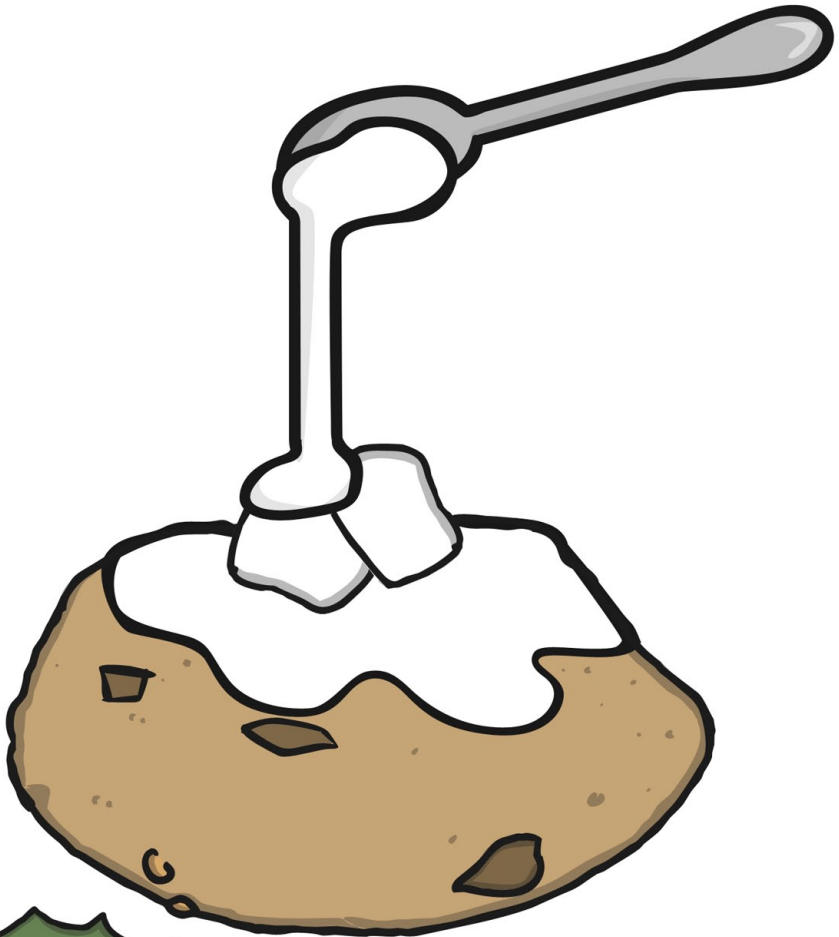
Step 4

Drizzle a little bit of icing on the marshmallow and stick the other half on at an angle. It should look like it's slipping off.



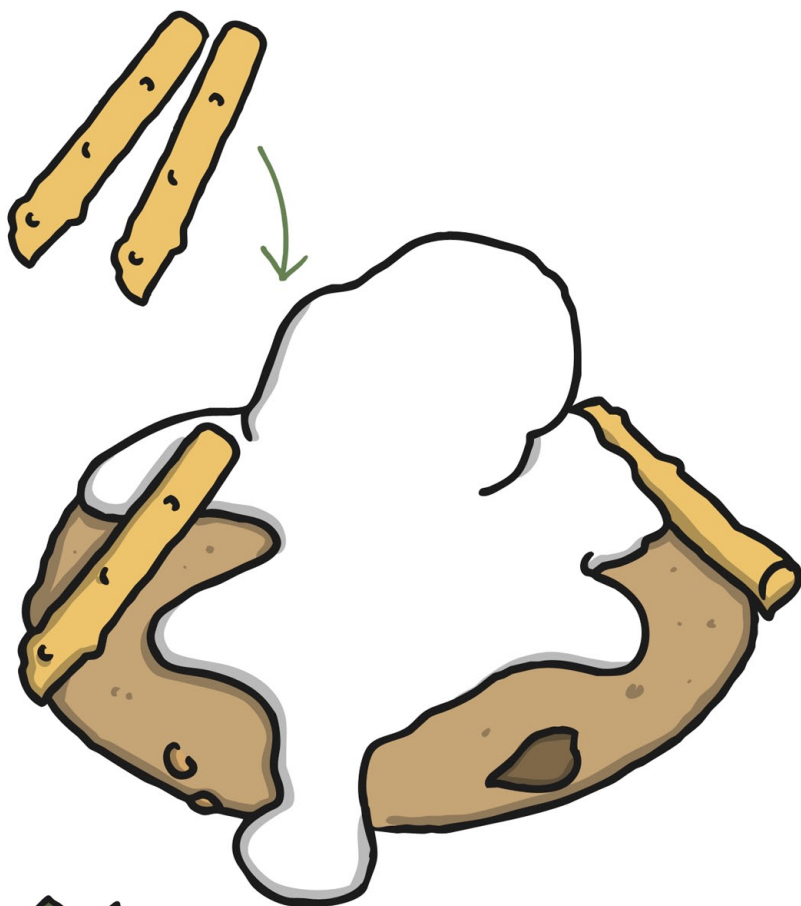
Step 5

Spoon more icing onto the cookie to make a puddle of melting snow.



Step 6

Break the pretzel sticks in half and place on the cookie and icing. These are your melted snowman's arms!



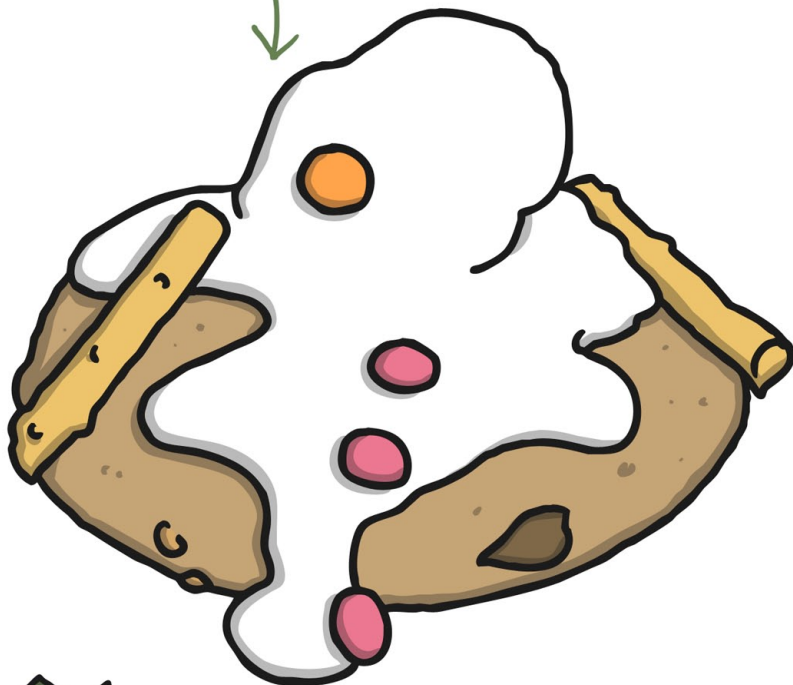
Step 7

Stick chocolate beans on the marshmallows for noses. How about using orange chocolate beans to look like carrots?



Step 8

Stick three chocolate beans on each cookie in the icing puddle. These are your melted snowman's buttons.



Step 9

Using the black writing icing, give your snowman some eyes and a mouth.



Step 10

Leave the icing to set and then dig in to your jolly yummy cookies!

