



Marshmallow Snowman Treats

Ingredients

Circular biscuits

Marshmallows

Icing sugar

Writing icing

Sweets to decorate (pick your favourite)

Jelly sweets

Fizzy laces

Chocolate buttons

Method

1. First, mix the icing sugar with a little bit of water to make a thick paste and then spoon some on to the biscuit.
2. Then, spoon this onto the biscuit and spread it evenly.
3. Now, stick another marshmallow on top with some more icing.
4. Place a chocolate button on top of the marshmallow for its hat.
5. Now, place a jelly sweet on top.
6. Stick another jelly sweet on for its nose.
7. Add a fizzy lace scarf.
8. Draw 2 eyes with the writing icing. Then, leave them in the fridge to set and get ready to eat them!



Try wrapping the finished treats up in cellophane and tying with ribbon to use as gifts or items to sell at Christmas fairs.

Disclaimer:

We hope you find this resource useful. These recipes are intended as general guide only and involve the use of knives and kitchen appliances. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is also your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products – noting potential allergens included in the ingredients.