



Melted Snowman Biscuits

6 pieces



Easy

up to 40 Min.



Ingredients:

For the Biscuits:

115 g Unsalted butter (softened)
65 g Caster Sugar
5 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)
200 g Plain Flour

To Decorate:

195 g Icing Sugar
30 ml Water (2 tbsps)
5 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)
Dr. Oetker Black Extra Strong Food Colour Gel
6 Marshmallows (large, white)
Dr. Oetker Rainbow Decorating Icing
6 Pretzel Sticks

1 For the Biscuits:

Line 2 large baking trays with baking parchment and set aside. Cream together the butter, Vanilla Extract and sugar until a smooth mixture is formed. Add the flour and mix to form a biscuit dough, if the dough is too crumbly add 1-2 tsp of milk to help bring the dough together.

2 Once the dough is formed, roll out to a thickness of approx. ½ cm on a surface lightly dusted with flour.

3 Cut out circles approx. 9-10cm in diameter and pop onto your prepared baking tray spaced slightly apart and leave in the fridge to chill for 30 minutes – this helps the biscuits retain their shape when baked.

4 10 minutes before the biscuits are ready to bake pre-heat your oven to 180°C/ 160°C fan/ Gas Mark 4. Place your biscuits in the oven to bake for 15-20 minutes, until they are golden brown in colour. Remove the biscuits from the oven and leave to cool on the tray for 10 minutes before transferring to a wire rack to cool completely.

5 To Decorate:

Whilst your biscuits are cooling, it is time to make the icing. Add the water and Vanilla Extract to the icing sugar and mix together until smooth and all combined.





- 6 Once your biscuits are cool, spoon over the icing and allow to drip off the sides of the biscuits. Mix the remaining icing with the Black Colour Gel and pop into a piping bag. Cut a small hole in the end of the bag, pipe the eyes, and mouth onto each marshmallow. Pop the marshmallows onto the biscuits.

- 7 Use the Rainbow Decorating Icings to add, a nose, buttons and a scarf onto each of your snowmen biscuits. Leave your icings to set and then you are ready to serve your melted snowman biscuits!

Tip from the Test Kitchen

- Your biscuits will keep for up to 5 days stored in an airtight container at room temperature.
- You can freeze your undecorated biscuits for up to 3 months well wrapped. Allow to defrost at room temperature before decorating.

