



Serves	12
Prep (min)	20
Cook (min)	12-15

MELTED MR. FROSTY BISCUITS!

When it's cold outside, you can enjoy making these fun and festive tasty treats!

Free from

Dairy
Egg
Gluten
Nuts
Peanut
Soya
Sesame
Shellfish
Fish

Ingredients

1 grown-up
100g dairy and soya free margarine
50g caster sugar
150g gluten free plain flour
grated lemon zest (optional)

For the icing

225g egg free icing sugar
2 tbsp water
gold & silver cake pearls
black, red, blue, and yellow natural food colouring

PLEASE ALWAYS CHECK EVERY LABEL

Product ingredients and manufacturing processes change frequently. Always check the label for allergens when buying pre-packaged foods.

Method

1. Take one grown up and put them in charge. Preheat the oven to 160°C/325°F/gas mark 3 and line a baking tray with greaseproof paper ready for later.
2. In a large bowl beat the margarine and sugar until light and fluffy. Sieve in the flour, add the lemon zest (if using) and combine to make one huge dough ball. (The mixture will look very dry at first, but keep mixing. It'll work, I promise!)
3. Lightly dust a work surface with flour and roll out your dough to a thickness of 5mm. Use a round cutter to cut out 12 biscuits and place them on your lined baking tray. Bake for 12-15 minutes until lightly browned.
4. Leave the biscuits to cool completely on a wire rack, while you make your icing. In a small bowl, mix 175g of the icing sugar with 2 tablespoons of water. Then spread onto the biscuits to make a 'melted snowman splodge'.
5. Use the silver and gold pearls to make buttons for the snowmen. Add the remaining 50g of icing sugar to any leftover icing, to make a very thick paste. You may need to add a few drops of water to get a dough-like consistency.
6. Divide the icing 'dough' into three parts. Add your choice of food colouring to each part and mix. Then make carrot noses, eyes and woolly hats to complete your 'melted snowman' biscuits! **Tip:** Store biscuits in an airtight container to stop your snowmen going soft.

IMPORTANT INFORMATION

Even though we have made every effort to check all product ingredients are free from listed allergens, please always make sure to double check product labels before consuming. Product ingredients and manufacturing processes change frequently. Therefore Allergy Adventures® cannot be held responsible for any consequences that may arise from any information listed on this page.

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A world of serious fun