



Melting Snowman Cookies

'Tis the season for festive sweets & treats!

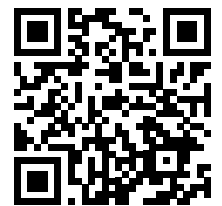


Ingredients:

- 2 Sugar cookies
- 2 tbsp. Frosting
- 2 Marshmallows
- 8 M&M's
- Food gel (orange & black)
- 1 Plastic knife

Instructions:

1. Set sugar cookies on a plate. Use a plastic knife to spread 1 tbsp. frosting evenly over each cookie.
2. Stick a marshmallow in the frosting near the top of each cookie with the flat side of the marshmallow facing down. This will be the snowman's head.
3. Place 2 M&M's per cookie in a line coming down from the marshmallow to look like buttons.
4. Use the black food gel to make eyes on the marshmallow and to draw twig arms and hands. Start near the marshmallow on both sides and extend about halfway down the cookie, slightly angled.
5. Use the orange food gel to draw a carrot nose between the eyes on the marshmallow.



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