

GENERATIONS IN FAITH TOGETHER



# ANGEL BISCUITS

## You will need:

Milk Arrowroot biscuits  
 Icing sugar  
 Food colouring  
 Marshmallows  
 Pretzels  
 Various sprinkles  
 or Hundreds and Thousands  
 Tube of Writing Icing  
 (pink is a good colour to use)



## What to do:

1. Make up some different coloured icings  
(see below for icing instructions if you need them)
2. Cut the marshmallows in half through the middle so you end up with 2 round circles with sticky backs.
3. Turn a biscuit upside down and spread a thin layer of icing on the bottom – cover the whole biscuit
4. Stick on one of the  $\frac{1}{2}$  marshmallows at the top for the head
5. Stick a pretzel on each side with bumps outwards as wings
6. Sprinkle the body with sprinkles before icing dries.  
(You could use coconut if trying to lower sweetness)
7. You can then leave it to dry and then add the face features when it is dry and easier to handle. Use the tube of writing icing for this. We add eyes, mouth and halo.
8. Enjoy them with a friend.

### To make a simple icing...

Put a couple of heaped scoops of icing sugar in a bowl and add about 2 drops of a selected food colouring to give it colour or add none if you want white icing. Add a little bit of water and stir. Keep adding a little bit of water every now and then until you get a spreadable consistency without being too runny. If you add too much water you will need to add more icing sugar or you may need to start again. Once it is mixed you need to use it straight away as it will start to go hard if left sitting too long.