

# SCRUMMY SNOWMEN

Make them with Mixer!

SERVES 6



Wash your hands before you start!

## You need:

- 3 eggs • 170g (6oz) caster sugar • a few currants and raisins or sultanas • mixed peel • glacé cherries • icing sugar
- soft fruits such as raspberries, blueberries and strawberries (fresh, or tinned in natural juice) • low-fat creme fraiche **and...**
- 2 rectangular baking trays • non-stick baking paper • safe scissors
- small sharp knife • plate • butter knife • 2 small bowls • mixing bowl
- hand whisk • tablespoon • teaspoon • sieve • serving tray



Carefully cut two rectangles of baking paper a little smaller than your baking trays. Put one piece on each tray and put the trays to one side while you make your snowmen.



Choose currants, raisins or sultanas, and pieces of peel and glacé cherry to make eyes, noses, mouths and buttons. Cut triangles from the peel for noses and half moons from the cherries for mouths. Put them all on a plate.



Ask an adult to help you crack three eggs and separate the yolks. To do this, pass each yolk from one half of the shell to the other and let the white drop into a bowl. Put each yolk in another bowl (you don't need it).



Wash your hands. Pour the egg whites into the mixing bowl. Whisk them quickly until they look like snow! They should be stiff. Stir in the caster sugar with your tablespoon a little at a time.



On a baking tray, make snowmen with no faces or buttons. Use a teaspoonful of egg white mixture for a head and a tablespoonful for a body.



On the other baking tray, make the same number of snowmen but with faces and buttons. Put the two trays in the oven at the **LOWEST** possible heat for **FOUR HOURS!**



Ask an adult to take the snowmen out of the oven and carefully peel off the paper. Turn the plain snowmen upside down and spoon on some soft fruit mixed with creme fraiche.



Put a snowman with a face on top of the fruit to make a snowman sandwich. Sieve a little icing sugar over it to make a sprinkling of snow!