

**Ingredients**

1. 6 tbsp icing sugar
2. 6 Rich Tea biscuits (or make your own biscuits)
3. Edible black pen, or black writing icing
4. 6 medium-sized white marshmallows
5. Writing icing, for the faces and buttons (we used orange and yellow).
6. Matchmaker chocolate sticks for arms

**Method**

1. Make the icing by mixing the icing sugar with 2tbsp water in a bowl - if the mixture looks too thick, add more water. If it is too thin, add more icing sugar.
2. Lay six Rich Tea or your own made biscuits on baking paper. Spoon the icing onto each biscuit, letting it ooze over the edges of the biscuit.
3. Using an edible black pen, draw faces onto the marshmallows. Use orange writing icing to create the carrot nose.
4. Place the marshmallows on top of each biscuit.
5. Draw or add stick arms onto the icing with the edible pen or chocolate sticks. Use yellow writing icing to create the buttons.
6. Leave to set or serve straight away for a melting effect.