



Snowmen

Make these cute snowmen to for example decorate cookies or cupcakes with. With these snowmen you can transform simple treats in to beautiful winter creations. In this recipe we will explain you how to make snowmen of icing.

Boodschappenlijstje



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95

Other materials:

- Water (60 ml for the royal icing)
- Cookies or/and cupcakes
- Bowls

Make royal icing by mixing 500 gram mixture with 60 ml water. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!) Cover the bowl with a wet towel, in order to ensure that it doesn't dry out. Colour a big tablespoon of icing pink with the icing colour, repeat this with the blue. Also colour a small piece black.

Place the tips with the adaptors in the decorating bags. Fill the bag with tip 12 with the white icing, fill the bag with tip 2 with blue and one with pink. The black icing will go in the bag with tip 1.

We start with piping the bodies. Hold the bag approx. 1 cm above your sheet and pipe while slowly moving upwards the bodies of approx. 1,5 cm. Let the harden in 15 minutes. Then hold the bag with the white icing a half cm above the body and pipe the heads.

Then pipe with the blue or the pink icing a dot on the heads. Pipe around it an edge of the hat and a scarf around the heads. Use the pink icing to make a nose on every snowman and use the black icing to make the eyes and the buttons. Let the snowmen dry.

Dilute the icing with a little water until it has the thickness of yogurt and put it on a cookie or cupcake. Place the snowmen in the middle. You can even decorate the edge with a layer of thick white icing, use tip 12 to do this.