



# MUDDY LITTLE PIG BISCUITS

Make some yummy chocolate biscuits and then decorate them to look like a bunch of little muddy piggies.



## WHAT YOU'LL NEED BISCUITS

- ★ 250g butter, softened
- ★ 1 cup caster sugar
- ★ 1 teaspoon vanilla
- ★ 1 egg
- ★ 3 cups flour
- ★ ½ cup Cocoa
- ★ 1 teaspoon baking powder
- ★ ½ teaspoon bicarbonate of soda
- ★ Pinch salt

## ICING

- ★ A little water
- ★ Pink food colouring
- ★ 4 cups soft icing sugar mixture

## DECORATIONS

- ★ 36 pink Marshmallows
- ★ 72 Chocolate Chips
- ★ 100g Chocolate Melts, melted



## INSTRUCTIONS

### 1.

Cream the butter and sugar until light and fluffy and then stir in vanilla. Beat in the egg then stir in sifted flour, cocoa, baking powder and bicarbonate of soda. Turn onto a floured surface and gently knead together.

### 2.

Working with half of the dough at a time, roll out on a floured surface until ½ cm thick. Cut shapes with an 8 cm round biscuit cutter and place on greased baking trays. Gather together remaining dough, gently reroll and cut more shapes.

### 3.

Bake in a moderate oven 180°C for 10 minutes. Cool on a wire rack for 10 minutes before lifting off onto rack to cool completely. Store in an airtight container until required.

### 4.

Combine the icing mixture, a little water and pink food colouring to make a spreadable consistency. Spread or pipe each biscuit with the pink icing then top each with a marshmallow for the nose. Add Chocolate Chips eyes and pipe a chocolate mouth on each. Allow to set at room temperature and store in an airtight container.