

# *Snowman Party Treat Directions*



## *Gather your materials*

- *1 yellow baked cake*
- *1 chocolate tub of frosting*
- *Mini peanut butter cups-cut in half for hat tops*
- *Devil's food soft chocolate cookies- cut in half for hat bottoms*
- *2 bags of white vanilla candy melts*
- *Mini chocolate pieces for buttons-small bag*
- *Mini chocolate chips for eyes and mouth-small bag*
- *Mike-Ike candy-orange for nose and other colors for scarves.*

## *Snowman Treat Directions*

*Bake a yellow cake and let it cool. Cut it into fours and crumble it finely over a bowl. Add  $\frac{3}{4}$  of a tub of chocolate frosting and mix well until all the crumbs are coated. Use a metal spoon. It should be able to mold with your fingers.*



*Chill in the freezer for about 45 minutes-1 hour. Scoop out spoonfuls of the mixture into snowman cookie molds and press firmly into all of the corners. Flip over and press out onto a wax-papered covered cookie sheet.*



*Melt the candy melts in the microwave for about 1 min 30 seconds until melted. Stir in a teaspoon of vegetable oil. Drizzle spoonfuls of the chocolate over each snowman...but work fast to decorate, the chocolate hardens quickly!*



*Decorate with the candies as shown in photo. You can use a spoon and clean up the edges if you like around the snowman.*

