



## Snowman Snowcakes recipe

### Ingredients:

100g margarine  
100g caster sugar  
2 eggs  
100g self raising flour



### How to make it

- Cream together the butter and sugar then crack in the eggs. Then fold in the flour.
- Divide the mixture between 6 bun cases.
- Bake in a pre-heated oven at gas mark 4 (180°C) for 15 minutes until firm. Leave to cool.
- Tip some icing sugar into a small dish and add cold water,  $\frac{1}{2}$  a teaspoon at a time, until the mixture is thick but slightly runny.
- Spread over the buns and decorate.
- Post photos of your creations to our Facebook page @MyMansfieldUK.