



# Easy Christmas biscuits

## All Ingredients

### Reindeer Biscuits

- 20 mini star-shaped pretzels
- 10 red M&M's
- 20 candy eyes
- 10 Tim Tam biscuits (see note)
- 50g dark chocolate, melted, cooled

### Bauble Biscuits

- 90g dark chocolate, melted, cooled
- 3 rainbow sour straps, cut lengthways into thin strips
- 10 Venetian biscuits
- M&M's and M&M's minis, to decorate

### Pudding Biscuits

- 90g white chocolate, melted, cooled
- 10 milk chocolate digestive biscuits (see note)
- 20 mini red M&M's
- 2 watermelon cloud lollies, thinly sliced

## Instructions:

**Step 1** Make Reindeer Biscuits: Using picture as a guide, attach pretzels, M&M's and candy eyes to Tim Tam biscuits using melted chocolate (90g dark chocolate, melted, cooled). Refrigerate until set.

**Step 2** Make Bauble Biscuits: Place melted chocolate in a small snap-lock bag. Snip off 1 corner. Using picture as a guide, fold sour strap pieces into small bows, securing with a little chocolate. Pipe chocolate onto biscuits. Attach bows, M&M's and mini M&M's to biscuits. Refrigerate until set.

**Step 3** Make Pudding Biscuits: Place melted chocolate into a small snap-lock bag. Snip off 1 corner. Using picture as a guide, pipe chocolate over top of each biscuit to form 'custard'. Decorate with mini M&M's and cloud lollies. Refrigerate until set.

**Step 4** To gift, pack biscuits into boxes or cellophane bags and secure with ribbon.

### RECIPE NOTES

*Allow additional time for refrigeration.*

*Tip: Place the Tim Tam biscuits and chocolate digestives in the fridge before decorating, this will help the chocolate set quicker.*

