

HOW TO MAKE COCONUT MICE



250g icing sugar, 200g tin of condensed milk, 175g desiccated coconut milk, 175g desiccated coconut, red food dye, cocoa powder, sweets for ears, silver cake-decorating balls, liquorice bootlaces.



Sift the icing sugar into a mixing bowl. Be careful not to get it everywhere like I normally do!



Add the condensed milk and mix with the sugar.



Next add the coconut and mix it together well. Then put the mixture into two bowls.



Add a few drops of red dye to one bowl to make pink mice. Mix well. Add a sprinkling of cocoa powder to the other bowl, to make brown mice



Dip a clean tablespoon into some water and it drip. Then lift out a big spoonful of your mixture and smooth the top flat. Turn the spoon over onto a piece of plastic foodwrap.



Pinch a nose at the thinner end of the spoon shape. Then, add sweets for ears and silver balls for eyes.



Push a piece of liquorice under the shape, as a tail. Leave the mouse to harden on a plate. Make more mice. To make baby mice, use a teaspoon instead of a tablespoon.