

CHESHIRE CAT TAILS (GF)

INGREDIENTS

- 2 GF chocolate twists
- Pink gel food colouring
- Purple gel food colouring
- 6 Tbsp icing sugar
- Glass of water

EQUIPMENT

- 2 Piping bags (optional)
- Parchment lined baking tray
- 2 Small bowls
- 2 Forks

METHOD

1. Place your chocolate twists on the parchment lined baking trays.
2. In each small bowl, place 3 tbsps of icing sugar. Add your food colouring to each bowl, one pink and one purple. Then, a very small amount at a time (half a teaspoon), add a tiny bit of water to the icing sugar and mix with your fork. You are looking to create the consistency of thick toothpaste. Add additional food colouring if needed until you reach the desired colours.
3. Place your icing into separate piping bags and pipe zig zags of icing over your chocolate twists. Alternatively, drizzle the icing, using your fork. Set to one side until the icing has dried. Enjoy cold or...
4. Just before you are ready to eat them, preheat your oven to 160 degrees (fan) and warm your pastries for a couple of minutes before enjoying!