**How To Make Sugar Mice**

How to make sugar mice - a super simple kid friendly recipe!

Prep Time: 30 minutes

Drying Time: 12 hours

**Equipment**

* A baking tray
* Baking parchment

**Ingredients**

* 350 g icing sugar sifted
* 1 egg white
* 1 tsp lemon juice
* pink food colouring
* Strawberry laces these are usually, but not always, vegetarian – check the label
* small chocolate drops/sprinkles

**Instructions**

* Sift the icing sugar into a large bowl
* Whisk the egg white until white and foaming
* Stir evenly into the icing sugar
* Add the lemon juice and combine
* Get your hands in and bring the icing mixture together into a ball
* Turn onto a work surface lightly dusted with icing sugar and knead until it’s pliable (if it’s too dry add a little more lemon juice but go easy, if it’s too wet add more icing sugar)
* Divide the mixture into two and add a few drops of pink colouring to one half, kneading until it is evenly combined
* Break off walnut sized pieces of icing dough and roll into a mouse shape (fat at the bottom, pointy at the nose)
* Pinch ears with your thumb and forefinger (or snip them in with the tips of a pair of scissorand shape – some of ours were a bit nibbled looking but it doesn’t matter!
* Add chocolate sprinkles for eyes and noses and a piece of strawberry lace for a tail.
* Place them on the baking parchment on the baking tray and leave overnight to dry