

### You will need

#### Equipment:

- Large bowl
- Mixing spoon
- Saucepan (if heating ingredients on the stove)

#### Ingredients:

- 115g Butter
- 60g Icing sugar
- 2 tbs Milk
- 270g Desiccated coconut
- 100g White chocolate
- Sprinkles (to decorate)



#### Did you know?

Coconuts aren't actually nuts at all, but a type of fruit called a 'drupe'! Drupes are fleshy fruits with thin skin and a hard seed on the inside. Cherries and peaches are also drupe fruits.



### Instructions

1. Ask an adult to help you melt the butter in a microwave or on the stove.
2. Once melted and off the heat, stir in the icing sugar, milk and coconut.
3. Add the food colouring to make the mix green.
4. Shape your mixture into cone shapes. You can roll them into a ball and then pinch one side and stretch upwards, so it looks like a little tree!
5. Leave them to set in the fridge for around 2 hours.
6. Ask an adult to help you melt your white chocolate and then drizzle it onto the tops of the trees with a spoon so it looks like snow!
7. Decorate with sprinkles and enjoy!

