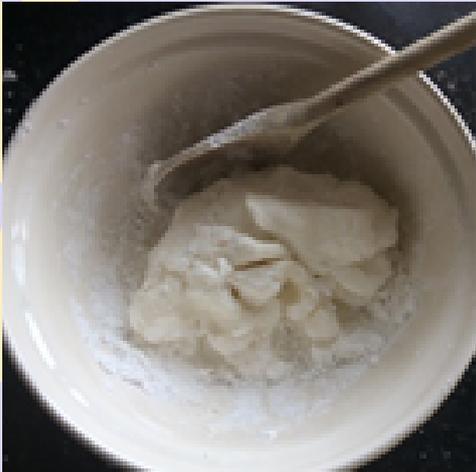


# Barnsley Museums Festival: Sugar Mice

Harvest mice like this one make their homes in the reed beds around Worsbrough Mill Country Park. Have a go making a cute harvest mouse out of sugar!



Place the egg white in the bowl. Add the water and mix with a fork until frothy.



Gently and gradually add all the icing sugar and Mix until stiff.



Add the cocoa powder to the bowl. Use your hands to combine all the mixture and continue squeezing and kneading until it is doughy in texture, the colour has changed with the cocoa and the mixture should be easy to mould. Roll into a sausage shape and then cut into discs using a butter knife.

You will need:

(makes up to 10 approx. depending on size.)

500g Icing Sugar

Icing sugar for dusting

2-3 tablespoons of Cocoa powder

3-5g of Powdered Egg White (up to One Sachet)

3 tablespoons Water (approx.)

Chocolate drops (or alternative for eye)

Chocolate button for ears (if you would like extra chocolate)

Strawberry Laces

Equipment

Large Bowl

Wooden spoon

Knife & Fork

Greaseproof paper

Allergies; Contains Egg and Milk unless using alternatives



To make a mouse..Roll into small ball. Use your fingers to pinch a nose and pinch the mixture on the top to create ears or use chocolate buttons. Add the extra detail of the eyes and the tail. Use extra icing sugar on your hands and your work surface or board if the mixture is too sticky.



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