

chocolate BISCUIT DECORATING KIT

Just add
butter, milk
and water!



Have fun baking and decorating chocolate biscuits, make them look like people or reindeer.

510g



All you need to make and decorate your own chocolate flavoured biscuits.

Kit includes: Biscuit Mix, Royal Icing Mix, Sugar Sachet, Pearl Balls, Piping Bag, Cardboard Template and Instructions.

You will need: 100g Butter (softened), 25ml Milk, 35ml Cold Water and Flour or Corn Starch (for rolling).

Equipment required: Lined Baking Tray, Rolling Pin, Pan, Bowl, Cooling Rack.

Ingredients

BISCUIT MIX: CAKE WHEAT FLOUR, Cocoa Powder (12.5%), Raising Agents (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn starch, Calcium Carbonate), Salt.

ROYAL ICING MIX: Sugar, Corn starch, Free Range **EGG** Albumen, Flavour (Vanillin).

SUGAR SACHET: Caster Sugar.

PEARL BALLS: Dextrose, Sugar, Rice Flour, Glucose Syrup, Colourants (E100, E120, E132, E153, E171) Glazing Agents (Shellac, Bees Wax White, Carnauba Wax), Flavouring, Citric Acid, Salt, Vegetable Fat (Coconut, Rapeseed).

For all allergens including cereals containing gluten, see ingredients in **BOLD CAPITALS**.

May contain **SOYA** and cows **MILK**.

Nutritional Values

Typical Values	Per 100g
Energy	1400 kJ 335kcal
Fat	14.1g
of which Saturates	9.0g
Carbohydrate	69.4g
of which Sugars	50.4g
Protein	4.8g
Salt	0.67g

Store in a cool, dry place. Once opened, use immediately.

Made for and imported by Lakeland.
Made in South Africa.