



Backwoods biscuits

Recipe card

Step one: prepare

- Weigh out 100g butter and 200g icing sugar.
- Mix the butter and sugar in a mixing bowl to make buttercream, and set aside.
- Roughly crush one biscuit in a separate bowl, and set aside.
- Cut Flake chocolate bars into pieces between three and four centimetres long. Some pieces of chocolate should break off – pour these into the bowl with the crushed biscuit in.
- Snap pretzel sticks into pieces about two centimetres long.

What you need

Tick off everything as you collect it

Equipment

- Small mixing bowls
- Spoons
- Kitchen scales

Ingredients (for one person)

- 100g butter
- 200g icing sugar
- Pretzel sticks
- Flake chocolate bars
- Biscuits (for example, digestives)
- Chocolate covered raisins
- Red, yellow, or orange sweets

Step two: create

- Spread a spoonful of buttercream on top of a biscuit.
This is the sand/soil base for the fire – the sand helps stop the fire travelling, because it doesn't burn.
- Make a circle of chocolate covered raisins around the edge of the biscuit.
These make their fire circle – for a real fire, non-porous rocks, stone, or bricks would help stop the fire travelling beyond the circle.
- Put three pieces of Flake chocolate on top of the biscuit, so they meet in the middle.
These are the wooden logs for the fire.
- Put a pinch (or two) of the biscuit crumb and chocolate mixture under the Flake pieces.
This is the tinder.
- Put one end of some snapped pretzel sticks into the buttercream base. Angle the sticks so they meet in the middle, over the 'wood logs', and make a cone shape.
This is the kindling and sticks.
- Put red, yellow, or orange sweets under the pretzel sticks.
This is the fire.