

Halloween recipes



Witches Hats

- Packet of Toffeepops, caramel digestives or fudgey biscuits
 - 25g of any chocolate
 - Hershey's Kisses
 - Yellow writing icing
- 1) Lay out the Toffeepops on a tray
 - 2) Melt the chocolate: break into small pieces and microwave for 10 second intervals until melted
 - 3) Paint the chocolate onto the bottom of the Kisses and stick
 - 4) Decorate using the icing
 - 5) Repeat
- Easy!*



Spooky Fingers

- 1 1/3 cup warm water (100-110°F)
 - 2 teaspoons active, dry yeast
 - 2 teaspoons brown sugar
 - 1 egg
 - 3 cups flour
 - Cream cheese
 - Almond slices, slices red and green pepper
- 1) Combine water, yeast and sugar. Add flour by the cup to make dough. Knead
 - 2) Roll the dough a bit to give it a finger shape. Lay it on a baking sheet.
 - 3) Using your thumb, press down on the narrowest tip of each breadstick. If using almonds, press a sliced almond onto each tip. If using bell peppers, add AFTER baking. Bake for 20 minutes.
- Medium*



Mummy Sausages

- Bread from spooky fingers
 - Frankfurters/veggie/vegan sausage
 - 1 egg, lightly beaten
 - 4 tsp soft cheese, to decorate
 - 1 tsp chopped black olives, to decorate
- 1) Preheat oven 200°C/fan 180°C/gas mark 6.
 - 2) Roll the bread thin to make a rope
 - 3) Wrap each frankfurter to create a mummy-wrap effect. Brush with the beaten egg, then put on a lined baking tray.
 - 4) Bake for 18-20 minutes, until the bread is puffed and golden, and the sausages cooked through. Use blobs of soft cheese for the eyes, then top with a small piece of black olive.
- Medium*