

Snacky Stuff

Witches Favorite



Halloween Black Cat Cookies:

Ingredients:

M&Ms
125g unsalted butter
115 self raising flour
100g plain flour
80g caster sugar
2 tbsp milk
Black Food colouring

Equipment:

Oven
Glass
Mixing Bowl
Grease proof paper
Fork

Method:

1. Line a tray with grease proof paper and preheat the oven to 180° / Gas Mark 5.
2. Beat the butter, food colouring and sugar in a medium bowl, until combined and the butter has a fluffy like consistency.
3. Sift the self-raising and plain flours together into a separate bowl. Add half the sifted flours to the butter mixture and use a wooden spoon to fold in the flour until combined. Add the milk and mix well.
4. Add the remaining flour and fold in. When the mixture becomes difficult to mix with the wooden spoon, use your hand.
5. Form the mix into 1-inch balls and place on the grease proof paper. Dip the bottom of a glass into sugar and flatten the balls using the glass.
6. Pinch out 2 ears at top of cookie. Add M& M's for the eyes and nose and press fork into dough to form whiskers.
7. Bake in the oven for 8 - 10 minutes until golden brown.



Witches Fingers and Eyeballs with Brain Dip:

Ingredients:

Carrots
Cucumber
Red pepper
Green pepper
Celery
Baby sweet corn
Cherry tomatoes
Different flavored hummus dips
Salsa
Guacamole

Equipment:

Chopping board
serving Dishes
Knife
Large plate

Method:

1. Slice the peppers, carrots, cucumber, and baby sweet corn length ways into crudités.
2. Prepare the cherry tomatoes by removing any stalks.
3. Transfer the dips into serving bowls and place in the middle of a round plate, around the edges place the "witches' fingers" and "eye balls" dip and enjoy.