

Vibrant veggies for little vampires

There's no tricks needed to make these spook-tacular vegetables appealing! Try some of our eerie arrangements for show-stopping centrepieces and tasty lunchbox snacks.

Cute carrot mini pumpkins

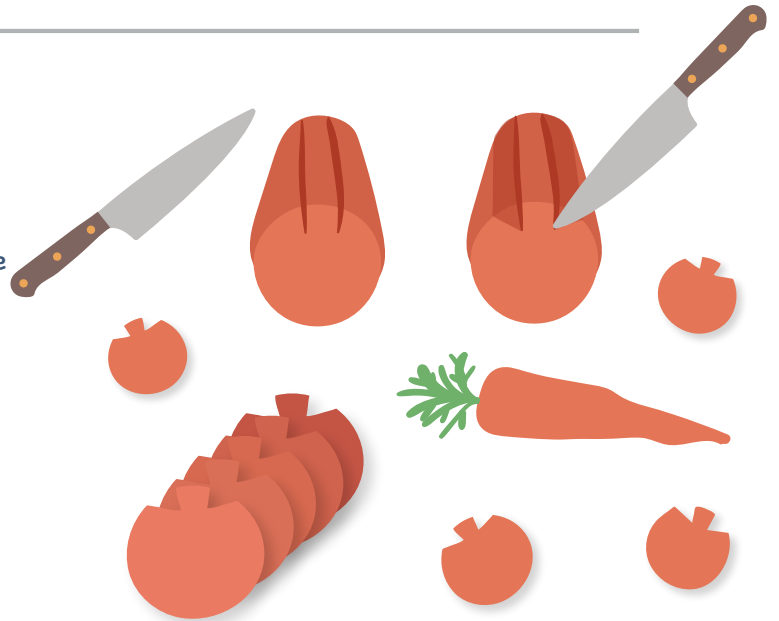
Step 1: Top, tail and peel your carrots.

Step 2: Carefully, with a knife, slice two slits along the length of the carrot. Then cut two more slits to create small triangle shapes on each side.

Step 3: Repeat, creating a second triangle cutout a small distance from the first.

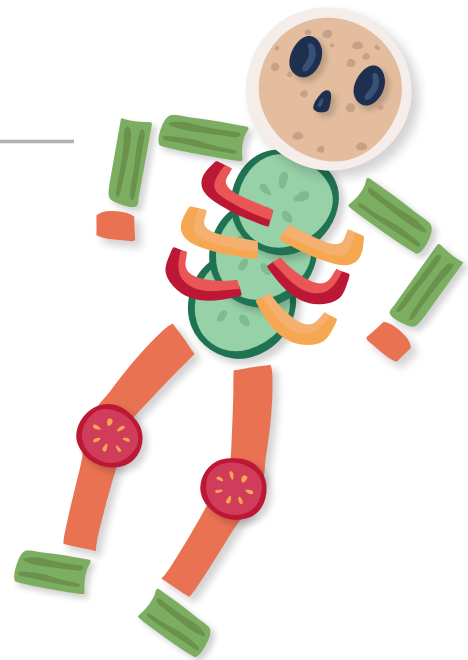
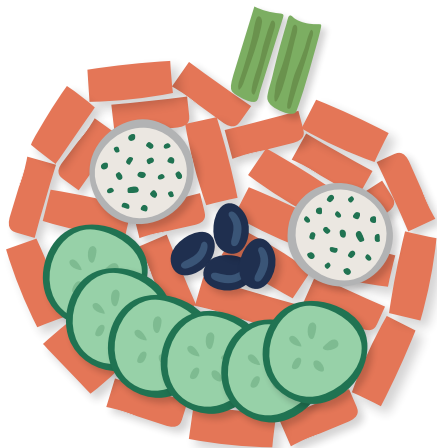
Step 4: Remove the triangles from the carrot.

Step 5: Slice the carrot to a thickness of your choice and discover your mini pumpkins!



Spine-tingling veggie platters

Create and customise your very own spooky veggie skeleton! Start with the spine and rib cage, we think curly peppers and cucumber slices are great for this. For arms and legs, try carrot slices and celery. Cherry tomatoes are a great option for sockets, and we love using a dip for the skull. Bring your skeleton to life with a friendly or frightening expression using olives or seeds.



Use carrot batons or thin slices to form the shape of your pumpkin, and add celery sticks for the stalk. You can customise your 'carvings' however you like using different veggies to give different expressions. Dips are a super tasty option for the eyes and are also a great way to finish off your dish.

Fancy something sweeter? Try transforming a fruit salad into a terrifying treat.