

# ***DEMON EYE COOKIES***

- Tip a bag of cookie mix into a stand mixer bowl, add 1/2 the vanilla, 1/2 the bottle of oil and a small egg.
- Mix for 5 mins, then chill for 30 minutes.
- Roll into balls and dip in a bowl of sprinkles, then roll in 1/2 the bag of icing sugar.
- Place on greased cookie sheet
- Bake at 350 for 10-12 minutes.
- Add candy eyeballs while cookies are still warm. or you can glue them on, just add a few drops of water to the left over sugar, you can use it to make your cookies look more scary






# Trick or Treat

## ***SHORTBREAD SCARY COOKIES***

- TIP THE BAG OF COOKIE MIX INTO A STAND MIXER OR FOOD PROCESSOR
- CHOP UP 150G OF BUTTER AND ADD IT TO THE MIX, ADD THE VANILLA
- MIX FOR 4-5 MINS UNTIL IT LOOKS SMOOTH
- LEAVE TO CHILL FOR 1 HOUR THEN ROLL OUR TO 2.5CM, THEN USE COOKIE CUTTERS AND CUT OF YOUR SCARY COOKIES. IF THE DOUGH GET SOFT PLACE IT BACK IN THE FRIDGE FOR 20 MINS, IN THE MEANTIME PREHEAT THE OVEN TO 160C/150 FAN ASSISTED
- WHEN THEY ARE ALL CUT POP THEM IN THE OVEN FOR ABOUT 15 MINS, THEY SHOULD BE FIRM BUT A BIT SOFT IN THE MIDDLE
- LEAVE TO COOL BEFORE YOU ICE THEM
- YOU CAN COLOUR AND ROLL OUT YOUR FONDANT AND LEAVE IT TO DRY. TO GLUE FONDANT TO THE COOKIE, USE A FEW DABS OF THE ICING PEN YOU GOT AND STICK THEM TOGETHER
- TO MAKE THE ICING, TIP THE ICING AND A FEW DROPS OF WATER, ADD MORE IF ITS VERY HARD , ITS SHOULD FIRM BUT PIPEABLE. ADD YOUR COLOUR, STIR & FILL A PIPING AND DECORATE YOUR COOKIES



# **SCARY CUPCAKES**






PREHEAT THE OVEN 180c./170 fan assisted, GAS4. PREPARE YOUR MUFFIN TIN, FILL IT WITH CUPCAKE CASES.

Tip the bag of mix in a stand mixer bowl, add 3 eggs small, add the 50 mls bottle of oil, the vanilla and top the bottle up with water is using a 50ml, if its 100ml fill just half way through.

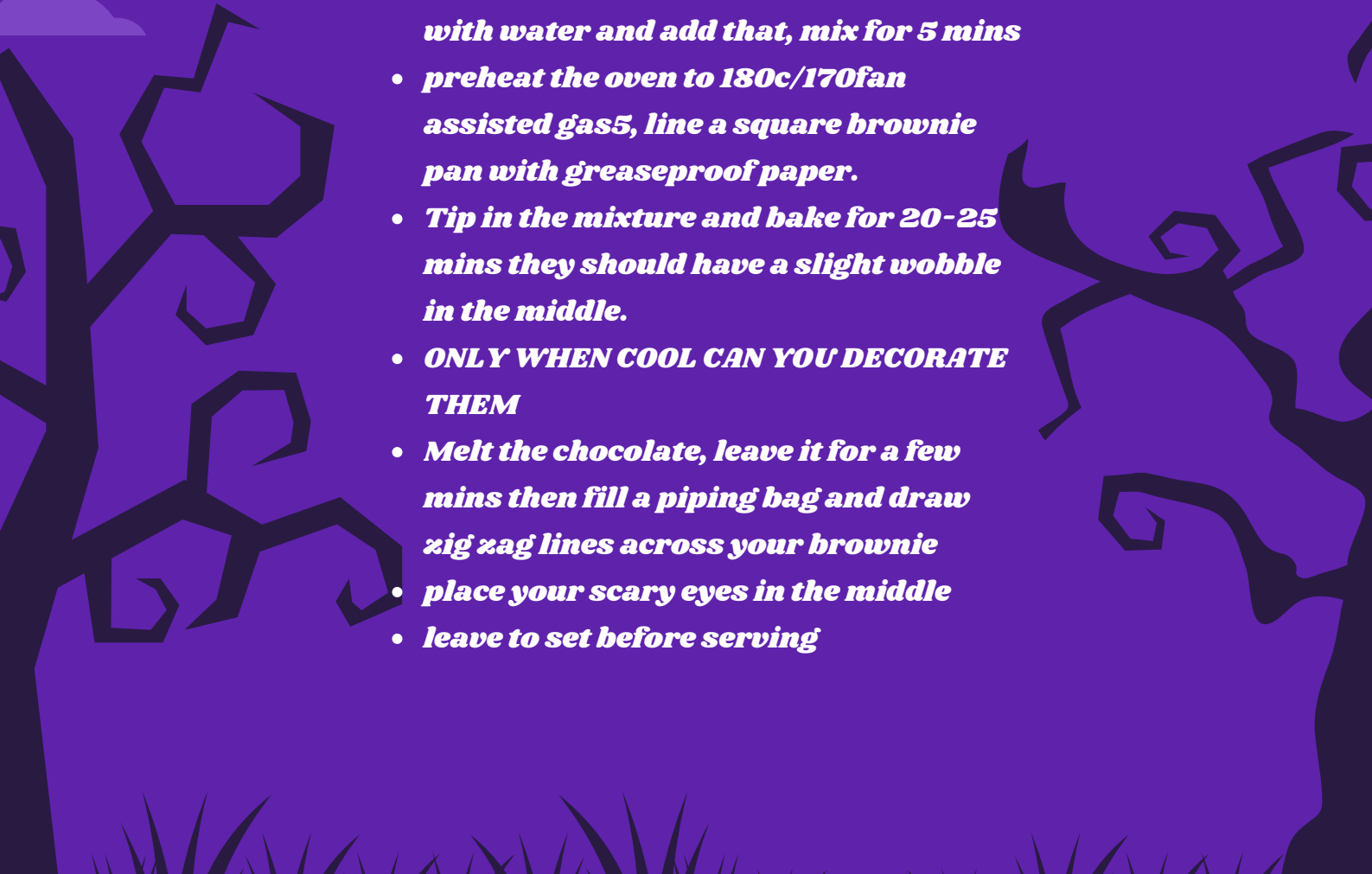


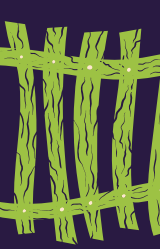
Mix for 4 mins until smooth, spoon the mixture into the cases, fill them 2/3's full or they will over flow when they rise. bake for 12-15 mins  
LEAVE TO COOL FULLY BEFORE ICING

Cut the top of the icing pouch, squeeze into a bowl and beat for a few mins to make it fluffy. Fill a piping bag and cut the bottom, pipe a swirl on each cupcake, then open the candy floss and place balls of it on each cup cake then add your eyes and spiders (YOU CANNOT EAT THEM)





## **mummy brownies**

- **tip the brownie mix into a stand mixer bowl, add the oil and fill the oil bottle with water and add that, mix for 5 mins**
  - **preheat the oven to 180c/170fan assisted gas5, line a square brownie pan with greaseproof paper.**
  - **Tip in the mixture and bake for 20-25 mins they should have a slight wobble in the middle.**
  - **ONLY WHEN COOL CAN YOU DECORATE THEM**
  - **Melt the chocolate, leave it for a few mins then fill a piping bag and draw zig zag lines across your brownie**
  - **place your scary eyes in the middle**
  - **leave to set before serving**
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## **scary chocolate bar**

MELT THE CHOCOLATE ON IN 20 SECOND BURSTS IN THE MICROWAVE

ONCE IT STARTS TO MELT, KEEP STIRRING UNTIL ITS ALL MELTED, YOU CAN DO 1/2 MILK 1/2 WHITE MELTED SEPARATELY, THEN ADD SOME OF THE ORANGE COLOUR TO THE WHITE

FILL TWO PIPING BAGS AND AT THE SAME TIME PIPE BOTH CHOCOLATES INTO THE MOULD DO NOT OVER FILL IT

TAP IT SO IT LEVELS OUT, LEAVE TO COOL FOR 5 MIN, THEN TOP IT WITH YOUR SCARY BITS YOU HAVE ENOUGH FOR 2 BARS. SET IN THE FRIDGE FOR 30 MINS .GENTLY UNMOULD AND ENJOY OR WRAP AND GIFT IT TO FRIEND

