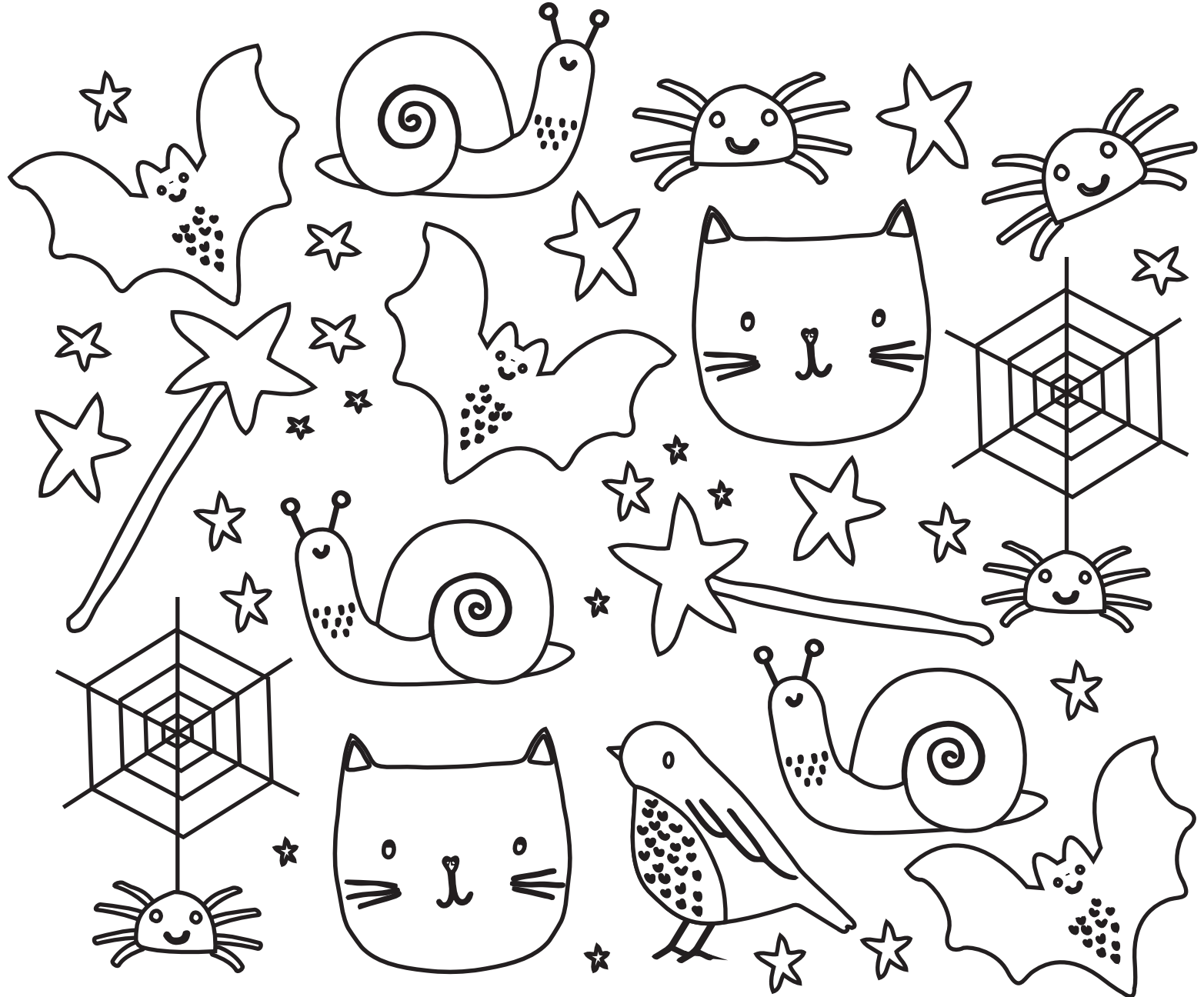




HAPPY HALLOWEEN

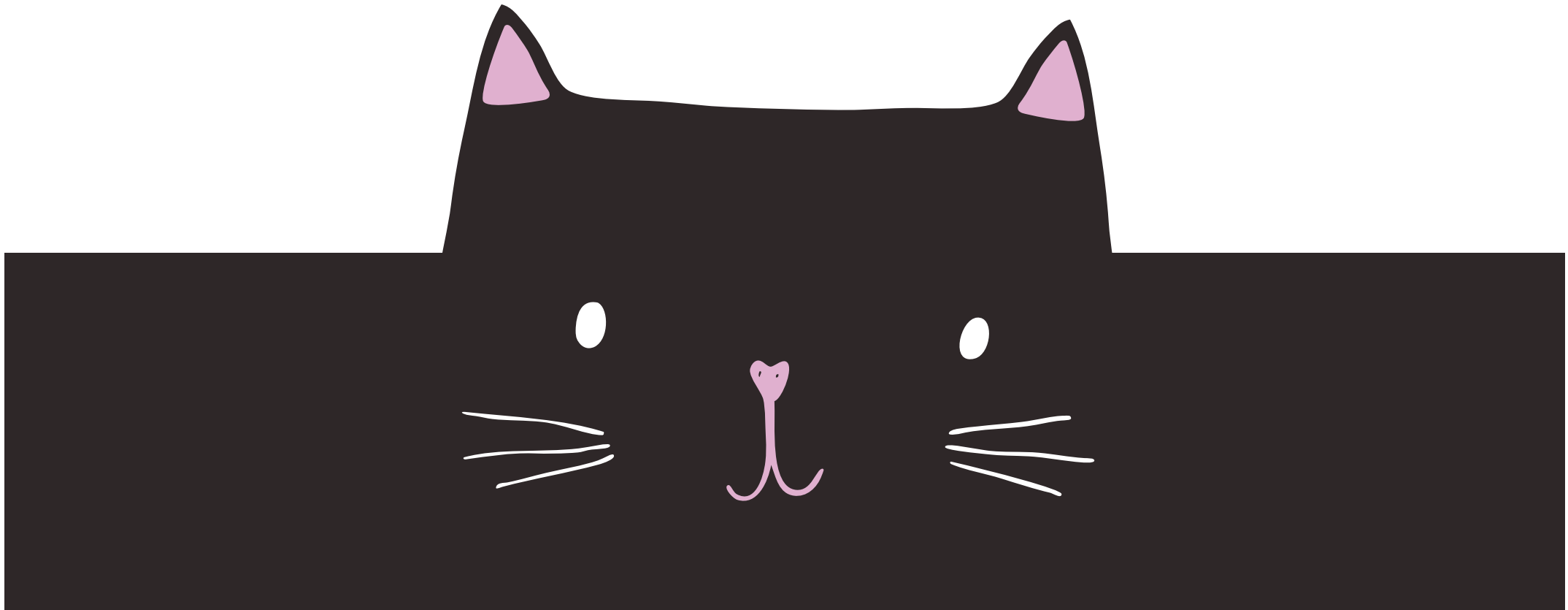


GREAT LITTLE HALLOWEEN MASK



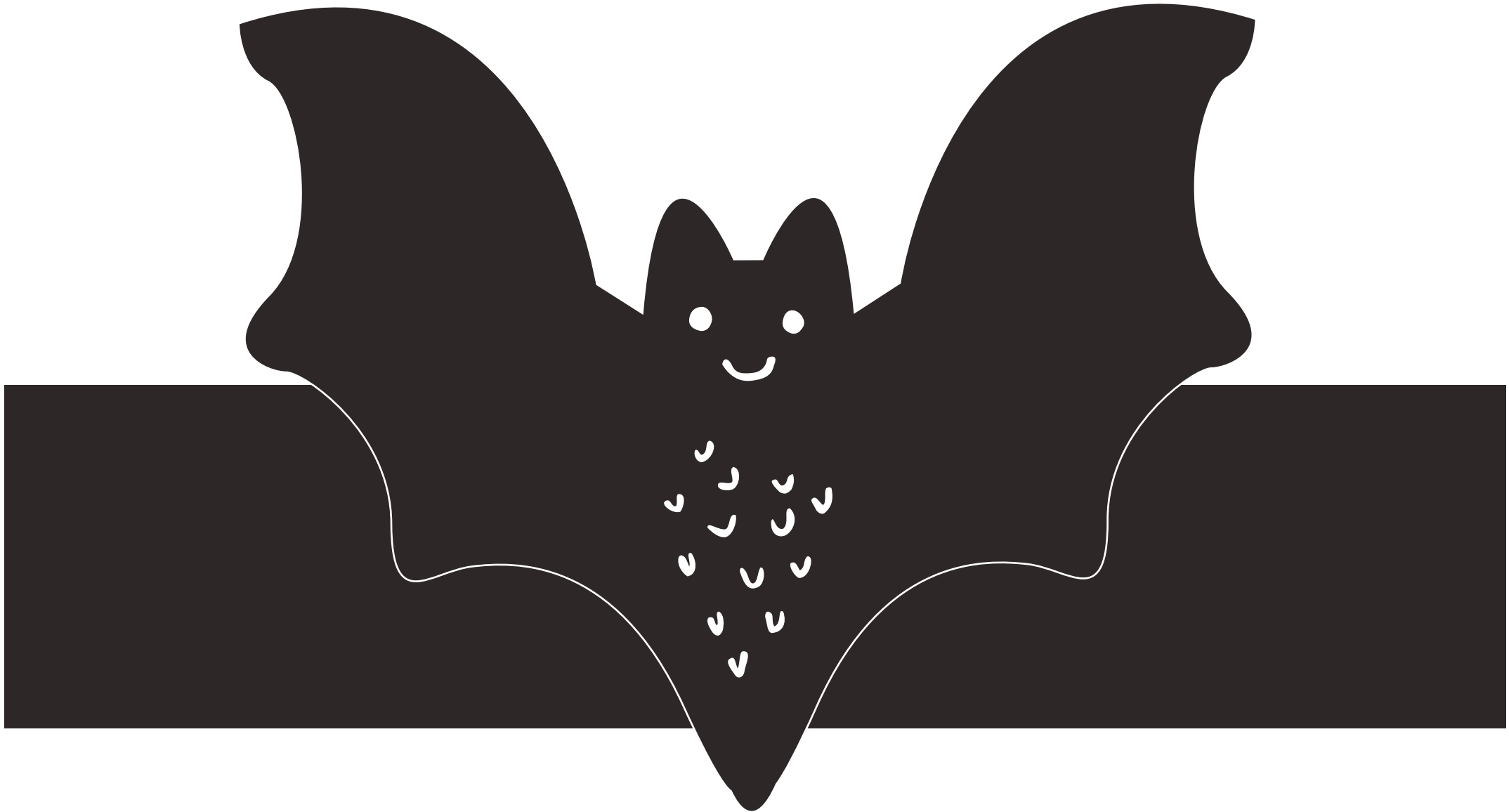
GREAT LITTLE HALLOWEEN HAT

Make a loop around your head with a long piece of card (black if you have it),
then cut and stick our black cat on the front of it.... purrfect!



GREAT LITTLE HALLOWEEN HAT

Make a loop around your head with a long piece of card (black if you have it),
then cut and stick our black bat on the front of it!



STAR SCREAMS CUPCAKES & TOPPERS

INGREDIENTS (for 12 cupcakes)

For the cakes:

175g butter, cut into large pieces
175g self-raising flour
175g caster sugar
½ tsp baking powder
3 large eggs
½ tsp vanilla extract

For the icing:

175g butter, cut up
½ tsp vanilla extract
2-3 tbsp milk
350g sifted icing sugar
Pink/blue food colouring

Cut these out
and pop onto
tooth picks
for shockingly
easy toppers

**GREAT
LITTLE IDEA**
Go wild with
extra sprinkles
if you dare!

Method:

Preheat the oven to 180C/gas mark 4.
Line a 12-hole muffin tin with paper
cases.

Put all the cake ingredients into a bowl
and beat until smooth and well mixed.
Divide the mixture evenly between the
paper cases.

Bake for 20-25 minutes, until the cakes
are risen. Transfer to a wire rack to cool.

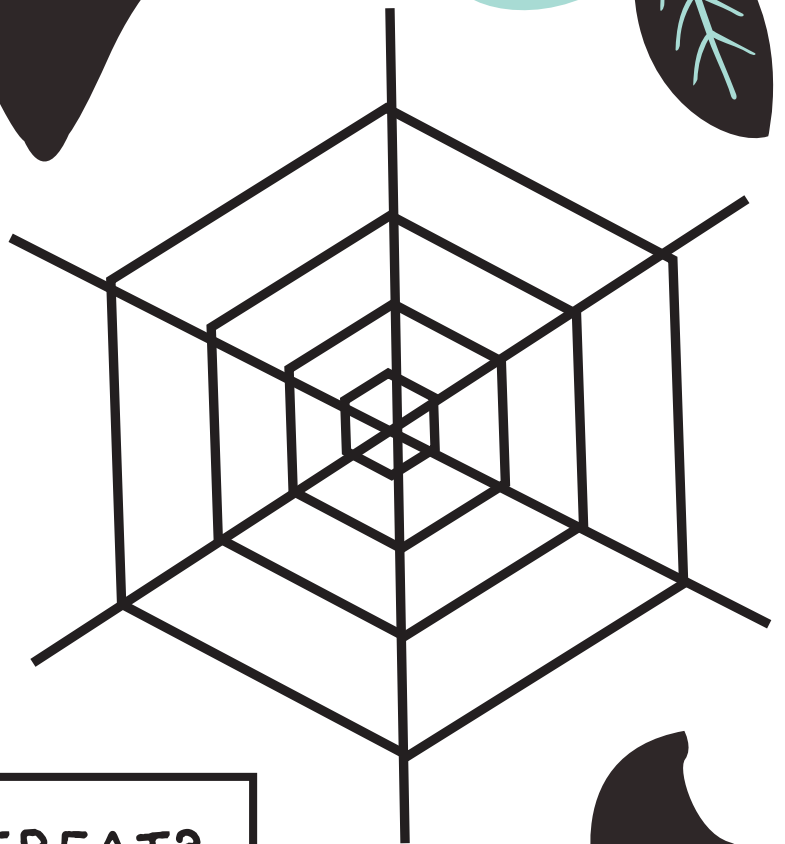
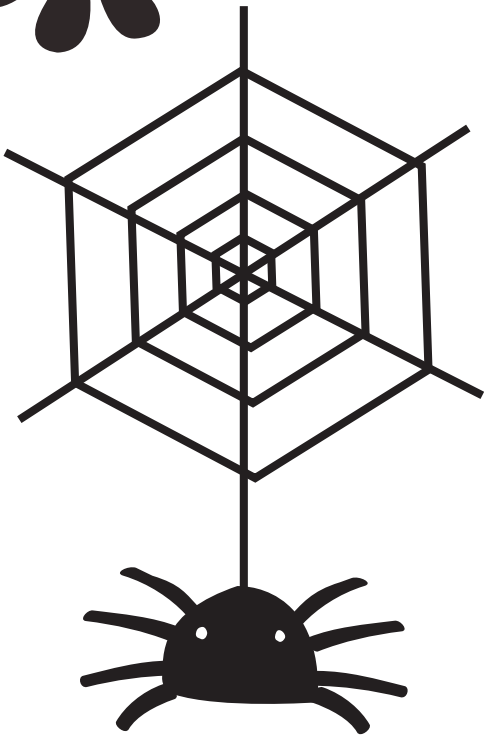
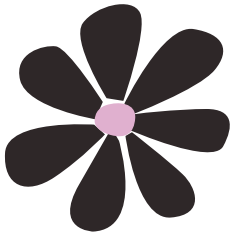
Make the icing:

Put the butter, vanilla extract, two
tablespoons of the milk
and half the icing sugar in a bowl and
beat until smooth. Beat in the remaining
icing sugar, and add the rest of the milk
if needed for the right consistency.

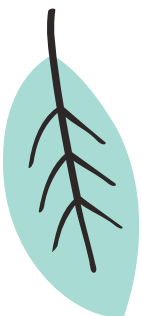
Mix in the food colouring of your
choice and pipe swirls on top of each
cupcake.



Cut out and
decorate your
Star Beans
Coffee shop
or your treat
stand to
display your
spooky treats!



TRICK OR TREAT?



BOO!

