



HALLOWEEN BISCUITS



INGREDIENTS

150g white self raising **flour**

50g wholemeal plain **flour**

50g caster sugar

75g **margarine**

25g **chocolate** drops

1 **egg**

1/2 teaspoon vanilla essence (optional)

TO DECORATE:

100g icing sugar

4-5 teaspoons cold water

25g **chocolate** drops

EQUIPMENT

mixing bowl, weighing scales, table knife,
measuring jug, fork, teaspoon, rolling pin,
pastry cutter or paper templates,
baking trays, cooling rack, small bowl

MAKES: 6-8

PREP TIME: 20 minutes

COOK TIME: 12-15 minutes

ALLERGENS: cereals containing gluten,
milk, egg

- 1 Heat the oven to 180°C/Gas 4.
- 2 Place the flour and sugar into a mixing bowl. Add the margarine and using your fingertips rub the ingredients together until you create fine breadcrumbs. Finally mix in the chocolate drops and make a well in the centre of the bowl (ready for the egg to be added).
- 3 Crack the egg into a jug and add the vanilla essence (if using). Then beat together and add half to the mixing bowl. Gently combine the ingredients together until you make a soft dough (add a little more egg if the mixture is still dry).
- 4 Transfer the dough to a lightly floured surface and knead lightly it is coated all over with flour. Then with a rolling pin, roll out the dough to a thickness of 5mm (1/2 cm) thick.
- 5 Cut the dough into your chosen shapes, using the cutter or paper templates. Once cut, place the shapes on a lightly floured baking tray, then re-roll and cut out any leftover dough.
- 6 Bake the biscuits in the oven for 10-12 minutes until golden brown. Once cooked, transfer the biscuits to a cooling wire and leave to cool for 15-20 minutes.
- 7 Once cooled, mix the icing sugar with 4-5 teaspoons of water until you create a runny icing. With a teaspoon, drizzle the icing over the biscuits, moving your spoon in different directions to create a cobweb effect over the biscuits.
- 8 Finally, add 2 chocolate drops to each biscuit for the eyes, then the icing to set for 10 minutes before serving.



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Halloween Biscuits

STAGE 1

- * Heat the oven to 180°C/Gas 4.
- * Weigh the dry ingredients into mixing bowl:
 - * 150g self raising flour
 - * 50g wholemeal flour
 - * 50g sugar
 - * 50g margarine
- * Weigh 25g chocolate drops into a small bowl.
- * Crack the egg into a small bowl, add the vanilla essence (if using), then beat together. Remember to wash your hands!

STAGE 2

- * With your fingertips rub the dry ingredients together until it resembles breadcrumbs.

REMEMBER - 5 rubs then turn the bowl!

STAGE 3

- * Make a well in the centre of the bowl.
- * Add half the egg, then using a table knife combine everything together to make a soft dough (Add some more egg if the mixture is still dry)
- * Transfer the dough to a floured surface, knead lightly until it is all coated with flour.
- * Roll out the dough to thickness of 5mm.

STAGE 4

- * Using the templates provided, carefully cut the dough into the shapes using a table knife.
- * Once cut, place the shapes on a floured baking tray, then re-roll the dough and cut out more shapes.
- * Bake the biscuits in the oven for 10-12 minutes until golden brown.
- * Once cooked, transfer to a cooling wire and leave to cool for 15 minutes.

STAGE 5

- * Mix the icing sugar with water to make a smooth icing.
- * With a spoon, drizzle the icing over the biscuits, moving the spoon in different directions to create a cobweb effect.
- * Finally add 2 chocolate drops for the eyes.

BISCUIT TEMPLATES

