

# ***Spooky Halloween Cookies***

**By Kathy Moore**

Fabulous fun for everyone with these Halloween cookies. The cutters indent the design superbly well on the biscuits allowing them to be used as they are or decorated in the brightest and spookiest of colours! Simple cut out shapes or piped decoration can be added according to skill level. This "How To" is perfect for a rainy afternoon with the Kids or the biscuits could be placed in Trick-or-Treat bags for Halloween Parties! Above all, have fun and see how spooky can you make them!!



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Equipment and Materials for Making Cookies			
	✓		✓
1 Cup Butter or Margarine		1 tsp Cinnamon (or Ginger/Nutmeg)	
1 Cup Sugar		2 tsp Baking Powder	
1 Large Egg		3 Cups Plain Flour	
		Little Flour for dusting	
Mixing Bowl			
Rolling Pin			
Spooky Cookie Cutters/Metal Cookie Cutters			
Baking Tray, lightly greased			
Cooling Tray			

It is worthwhile reading through the method before you start to ensure you have everything to hand.

## Method

Place the butter and sugar in the mixing bowl and cream until light and fluffy.  
Add the egg and beat well.  
Add the flour and bring to a very stiff paste.

Dust the worktop with plain flour and place cookie paste on worktop.  
Roll out the cookie paste to approximately  $\frac{1}{4}$  to  $\frac{1}{2}$ cm.  
Cut out the different cookie shapes and make a hole in the tops for hanging (optional - see image)

Transfer to a lightly greased baking sheet.  
Bake at 180°C to 200°C (Gas 4 or 5) for 7 to 10 minutes or until light brown.  
(Keep an eye on the biscuits when in the oven as these temperatures and times are for guidance only as the function and performance of different ovens varies)

Remove from the oven when baked and transfer to a cooling tray.

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Materials used to Decorate all Cookies		
	✓	✓
White Regallce		Orange Regallce
Poppy Red Regallce		Bottle Green Regallce
Black Regallce		Frosted Christmas Sparkles
Orange Designer Icing		Supercook Writing Icing Colours
Gold Glitter Flakes		Black Glitter Flakes
Rainbow Glitter Flakes		Gold Scintillos
Green Scintillos		Red Scintillos
Gold & Silver Dragees (balls)		3mm wide ribbon (optional)

## Pumpkins

Roll out the orange sugarpaste on a board lightly dusted with sieved icing sugar, and cut out a pumpkin shape using the cookie cutter.

Transfer to the pumpkin cookie.

Roll two balls of black paste for the eyes and flatten slightly.

Moisten the sugarpaste with cooled boiled water and attach the eyes.

Make two tiny balls of paste in another bright colour and attach to the centre of the eyes.

Paint over the eyes with the Scintillos to give a scary look!

**Plump Pumpkin:** Simply add small amount of sugarpaste to the cookie before attaching the rolled out shape.

## Bats

Place small mounds of sugarpaste on the cookie.

Roll out black sugarpaste and cut out the bat shape using the cookie cutter.

Place on the cookie covering the mounds underneath.

Moisten the wings and sprinkle with black glitter.

Make two 'slimy' eyeballs using white sugarpaste painted with red scintillos.

## Witches

Cut out different colours of sugarpaste to decorate the cookie and complete with a long black pointed nose made from a cone of sugarpaste attached to the face.

Paint the Witches hair, nose and eyes with scintillos for a truly spooky feel!

## Spiders

Using the Writing Icing, pipe along the indent of the spider cookie.

Make two tiny balls of black paste and place over the indent of the eyes.

Place a dragee in the centre of each eye.

Decorate the other cookies in similar ways using different colours. Attach ribbon to some to hang up on Halloween night.