

Scary Biscuit Recipe

Make these delicious biscuits at home, and decorate them with scary characters!

Source: https://www.bbc.co.uk/food/recipes/scary_halloween_cookies_86970

Method

Beat together the butter and sugar in a large bowl until the mixture is light and fluffy. Beat in the eggs and vanilla extract. (If the mixture looks a little curdled, add a spoonful of the flour.) If you're using food colouring, add a few drops to the mixture.

Sift together the flour and baking powder in a separate bowl. Stir the flour into the butter mixture and work into a dough using floured hands. Turn onto a floured work surface and knead into a ball (the dough will be quite wet). Divide the dough into two portions, wrap in cling film and leave to chill in the fridge for at least one hour.

Preheat the oven to 170C/325F/Gas 3. Line two baking trays with greaseproof paper.

Roll the dough out to a 0.5cm/¼in thickness on lightly floured work surface. (It's best to roll out one portion of the dough at a time, leaving the remainder in the fridge.) Cut shapes out with the Halloween cutters.

Place the cookies onto the baking tray, leaving a gap between them in case they spread a little.

Bake for 12-15 minutes, leave on the tray for 10 minutes and then move to a wire rack to finish cooling.

Once cool, let your imagination run wild! For the skeletons and mummies, roll the fondant icing out to a 0.5cm/¼in thickness on a work surface dusted with icing sugar and cut out shapes using the same cutters as the cookies. Brush the cookies with the warmed apricot jam and stick the icing onto the cookies. Decorate with the white and black writing icing.

Preparation time: 1-2 hours

Cooking time: 10 to 30 mins

Makes 20 cookies

Ingredients

- 250g/9oz unsalted butter, softened
- 250g/9oz golden caster sugar
- 2 free-range eggs, lightly beaten
- ½ tsp vanilla extract
- 500g/1lb 2oz plain flour
- Red and black food colouring (optional)
- 1 tsp baking powder
- Halloween-themed cookie cutters
- Red, white and black writing icing
- 200g/7oz ready-to-roll fondant icing
- 1 tbsp apricot jam, warmed with 1tsp water



SQUIRES
GARDEN CENTRES

