

Halloween biscuits

Ingredients:

250g unsalted butter

200g of sugar

1 large egg

550g of plain flour

½ tea spoon baking powder.

METHOD:

In a mixer, or with a fork, mix the butter with the sugar until you have a pale paste.

Add the egg and mix well.

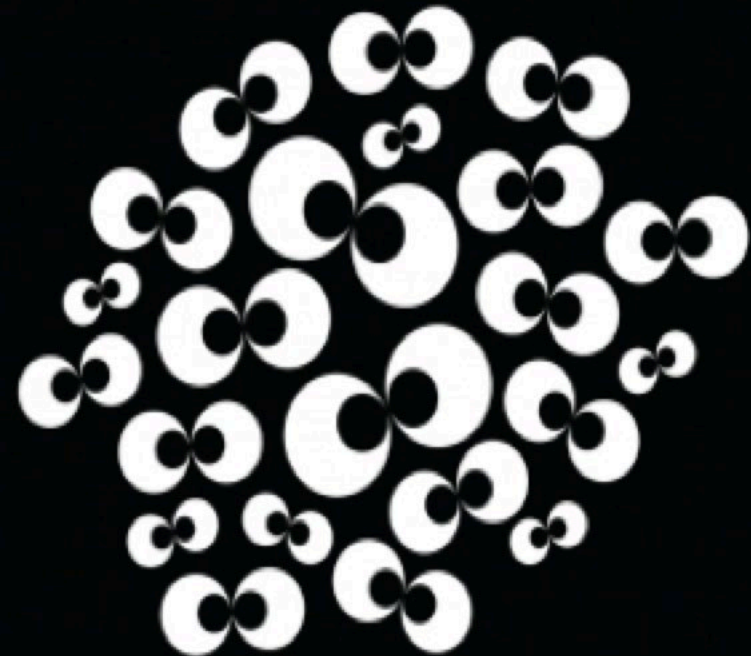
Incorporate the flour and baking powder, work the dough until you have a nice ball.

Roll it with a rolling pin and cut it into the shapes you want.

Place on a baking tray that's lined with baking paper. Bake them in the oven at 160C for about 10 minutes until they are golden.

Remove from the oven and let them cool before Decorating.

Tips: Use extra flour if you need to work the dough, it doesn't have to be sticky!



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Icing and Decorating

Ingredients:

250g icing sugar

125ml water

1 teaspoon vanilla essence

Food colouring

Sprinkles



METHOD:

In a bowl, put the icing sugar and start adding the water little by little until you have a nice texture: not too hard not too liquid.

Add the vanilla essence, and split into 2 or 3 small bowls and add food colouring to each bowl (green, orange and black could be a good option). Cover your cookies with a layer of one plain colour, let it set and make a face, or a spider web with another colour, or simple add sprinkles. Let your imagination fly!
And enjoy!!



Sweet Carolina

