

National Baking Week Recipe of the Day - Halloween Biscuits

Brought to you by Sleaford Quality Foods



Follow us for the latest news, trends and recipe ideas!



[company/sleaford-quality-foods](https://www.linkedin.com/company/sleaford-quality-foods)



[@Sleaford_QFoods](https://twitter.com/Sleaford_QFoods)



[@sleaford_qf](https://www.instagram.com/sleaford_qf)



SLEAFORD
QUALITY FOODS

Halloween Biscuits

Ingredients

200g unsalted butter, softened

200g golden caster sugar

1 large egg

½ tsp vanilla extract

400g plain flour, plus extra for dusting

White, black and grey icing sugar pens or
fondant icing

Optional edible silver balls and popping candy

Method

- 1.) Heat oven to 200C/180C fan/gas 6 and line a baking sheet with baking parchment.
- 2.) Put the butter in a bowl and beat with electric beaters until soft and creamy. Beat in the sugar, then the egg and vanilla, and finally the flour to make a dough. Wrap in cling film and put in the fridge for half an hour.
- 3.) Heavily flour a surface and roll out one half to 5mm thickness. Using a cookie cutter in the shape of a ghost (or any spooky shaped cutter you have!), cut out 24 shapes. Put the cut biscuit shapes on a baking tray lined with baking paper and put back in the fridge.
- 4.) Bake the biscuits in the oven for 10-12 mins, until pale but cooked through. Transfer to a wire rack to cool. Once all the biscuits have cooled completely,
- 5.) Decorate the biscuits with icing sugar pens or fondant icing, and sprinkle over with optional edible silver balls and popping candy.

