

# Recipes:

## Black Cat Biscuits:

These easy to make biscuits are not only sweet to look at, they taste sweet as well!



### What you will need:

- 1 <sup>1</sup>/<sub>2</sub> cups all-purpose flour
- <sup>3</sup>/<sub>4</sub> cup unsweetened cocoa powder
- 1 <sup>1</sup>/<sub>4</sub> teaspoons baking powder
- Pinch of salt
- <sup>3</sup>/<sub>4</sub> cup butter, softened
- 1 <sup>1</sup>/<sub>4</sub> cups white sugar
- 1 egg
- Smarties
- Red jelly beans

1. Sift together flour, cocoa, baking powder & salt.
2. Mix together the butter and sugar until light and smooth.
3. Beat in the egg, and gradually stir in the sifted ingredients until it forms a soft dough.
4. Divide the dough in two, wrap in plastic wrap and refrigerate for two hours.
5. Preheat the oven to 190°C.
6. On a lightly floured surface, roll the dough out to 2 cm thickness.
7. Cut out the biscuits with a circle (use a drinking glass or circular cookie cutter). Pinch two 'ears' on each biscuit.
8. Place biscuits on baking paper and bake for 8 - 10 minutes.
9. When the biscuits are still warm, press in two smarties for eyes, one smarty for a little black nose, and a smiley red jellybean for a mouth!
10. Cool completely on a wire rack.



## Swamp Jelly:



### What you will need:

- 2 packets of green jelly
- Lollies (include scary lollies- such as snakes and creepy crawlies)
- Chocolate frogs

1. Make the jelly according to the instructions on the packet.
2. Pour the jelly into a large plastic bowl, or into individual clear plastic cups.
3. Refrigerate for an hour or until the mixture has almost set.
4. Put the lollies in the jelly, pushing it into the middle.
5. Refrigerate for 30 minutes or until jelly is completely firm.
6. Arrange the rest of the frogs and the lollies on top!



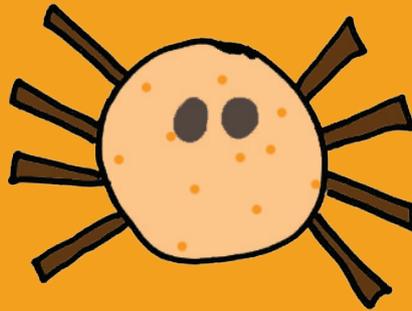
## Pretzel Spiders:



### What you will need:

- Packet of round crackers
- Smooth peanut butter
- Packet of small pretzel sticks
- Raisins

1. Make a sandwich with two crackers filled with peanut butter.
2. Insert 8 pretzel "legs" into the filling.
3. With another little dab of peanut butter, stick two raisin eyes on top!

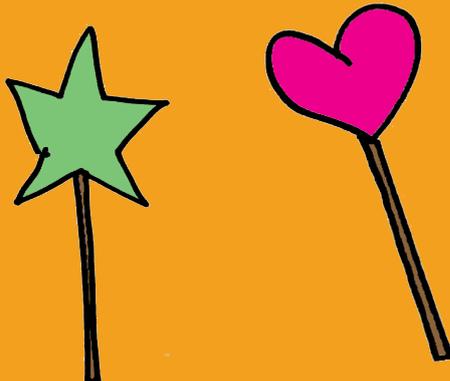


## Fruit Wands:

### What you will need:

- 1/2 seedless watermelon, peeled, cut into 1 cm-thick slices
- 1/2 honeydew melon, seeded, peeled, cut into 1 cm-thick slices
- 1/2 rockmelon, seeded, peeled, cut into 1 cm-thick slices
- Bamboo skewers

1. Use 3 cm and 4 cm-diameter flower, heart and star-shaped pastry cutters to cut shapes from watermelon. Repeat with honeydew melon and rockmelon.
2. Thread shapes on to skewers, using one of each melon type per skewer.



## Frozen Orange Pumpkins: (You may need some help from an adult!)



### What you will need:

- 10 oranges
- 1.5 litres of lemon sorbet, or any other flavour you like!
- 10 sticks of liquorice (cut into 3 cm pieces)
- A black permanent marker

1. Place the ice cream in a large bowl to soften slightly.
2. Cut off the top quarter of each orange. Level a little rind off the bottom of the oranges so the oranges can stand without rolling.
3. Pierce a hole into the cut off tops of the oranges and insert a piece of liquorice to make a "stem".
4. Scoop most of the fruit out of each orange leaving a thick shell.
5. Blend the orange fruit well in a blender till it is pureed. Remove any chunky bits and then mix the orange puree in with the ice cream.
6. Place the ice cream back in the freezer.
7. Draw faces onto each orange, two small triangles for eyes and a small crescent for the mouth, or however you wish!
8. Spoon the ice cream into the oranges.
9. Put all the oranges on a tray, wipe any ice cream off their skins, replace their tops (with the liquorice stems) and freeze for at least two hours before serving.

