

TERRIFYING TREATS AND EERIE EATS THIS HALLOWEEN

WANT TO GET INTO THE SPOOKY SPIRIT
READY FOR NEXT WEEK? WE'VE INCLUDED
SOME INSPO TO GET YOUR HEART RACING
AND TASTEBUDS TINGLING!



SAUSAGE ROLL MUMMIES

INGREDIENTS

500G READY-MADE PUFF PASTRY
PLAIN FLOUR, FOR DUSTING
8 SAUSAGES
BEATEN EGG OR MILK, FOR BRUSHING



METHOD

PREHEAT THE OVEN TO 200°C/FAN 180°C/GAS 6.

ON A LIGHTLY FLOURED SURFACE, ROLL OUT THE PASTRY TO A £1-COIN THICKNESS AND INTO A 20 X 30CM RECTANGLE.

CUT INTO EIGHT STRIPS, EACH ABOUT 1CM WIDE, CUTTING FROM THE SHORTER EDGE. LET THE PASTRY COME UP TO ROOM TEMPERATURE, OTHERWISE IT WILL SHRINK AND SPLIT DURING BAKING.

WIND ONE PASTRY STRIP AROUND EACH SAUSAGE, THEN PLACE ON A BAKING TRAY, PASTRY ENDS DOWN. BRUSH WITH BEATEN EGG OR MILK.

BAKE IN THE OVEN FOR 25 MINUTES, KEEPING AN EYE ON PROGRESS, UNTIL THE SAUSAGES ARE COOKED AND PASTRY IS GOLDEN.



trick
or
treat

EYEBALL PIZZA

SUPER EASY & SUPER SPOOKY!



METHOD

SLICE FRESH MOZZARELLA INTO THIN CIRCLES.

ADD TO THE TOP OF YOUR PIZZA AND PLACE OLIVES IN THE CENTRE OF EACH CIRCLE.

COOK FOR TIME SPECIFIED ON PACKAGING.

ENJOY YOUR SPOOKY PIZZA!

INGREDIENTS

A PRE-MADE PIZZA OF YOUR CHOICE (OR YOU CAN MAKE YOUR OWN)

FRESH MOZZARELLA
OLIVES

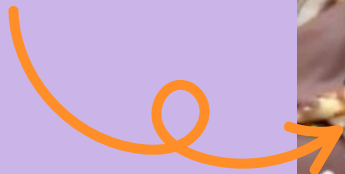




**BOO-TIFUL
STRAWBERRIES**



**PRETZEL
SPIDERWEBS**



**MONSTER MASH
BROWNIES**



SCARILY GOOD SANDWICHES

BOO



SPOOKY SNACK CUPS

