

Halloween Biscuits



Severed Fingers

Ingredients

4oz (100g) softened butter or margarine

2oz (50g) light soft brown sugar

6oz (150g) plain flour, sifted

raspberry or strawberry jam

fondant icing

black food colouring

icing sugar

(Makes about 15)

Method

Pre-heat the oven to 150C, gas mark 2.

Cream the butter & sugar together & gradually beat in the flour.

Form into a ball with your hands & transfer to a board or worktop

lightly dusted with caster sugar or flour. Tear off some of the

biscuit mixture & roll into a sausage shape. Flatten to 1cm thick &

shape into a finger approx. 8cm long with a rounded end. Pull the

other end away from any excess dough to get a jagged edge. Place on

a greased baking sheet. Use a knife to make indents approx. 2cm & 4.5cm down the finger where it would bend. Bake for 30 minutes.

Knead some food colouring into the icing. Black works well but purple or green could be used instead. Cut out rounded triangles as nails and stick to the rounded end of the cooled biscuits with a paste made from icing sugar & water. Dip the jagged end into the jam & leave to dry.

Meringue Bones

Ingredients

2 egg whites

4oz (100g) caster sugar

Method

Pre-heat the oven to 150C, gas mark 2.

Whisk the egg whites in a clean bowl until they form soft peaks.

Continue whisking & add the sugar a tablespoon at a time until it has all been incorporated.

On a baking sheet lined with baking parchment, pipe a straight line of meringue approx. 3 inches long with a blob of mixture at each end. Use a teaspoon to make an indentation at each end to make it more bone-like.

Place the baking sheet in the oven & immediately turn down to 140C, gas mark 1 & bake for 1 hour. After an hour, turn the oven off but leave the meringues inside to dry out.

Serve with a blood dip of raspberry coulis if desired.