

Easy Halloween cookies



Ingredients

- 200g unsalted butter , very soft
- 140g golden caster sugar
- 1 large egg yolk
- 1 tsp vanilla extract
- 300g plain flour , plus extra for rolling
- 100g raspberry jam (or use lemon curd or chocolate spread)

For the icing

- 140g icing sugar , sifted
- food colourings (optional)

Method

•**STEP 1** Heat oven to 180C/160C fan/gas 4 and line 2 large baking sheets with baking parchment. Put the butter, sugar, egg yolk, vanilla and ¼ tsp salt into a large bowl and beat with a wooden spoon until smooth. Stir in the flour to make a stiff dough, then shape into 2 discs, cover with cling film and chill for 10 mins.

•**STEP 2** With plenty of extra flour on the work surface and rolling pin, roll a batch of dough to the thickness of a £1 coin. Stamp out as many 7cm rounds as you can. In half of the rounds, stamp out 2 eye sockets with an apple corer, then use well-floured fingers to pinch the jaw shapes. Lift onto the baking sheets. Bake for 15 mins or until pale golden, then cool for 2 mins before lifting onto a wire rack.

•**STEP 3** Sandwich the cold biscuits together with the jam. Mix the icing sugar with 4 tsp water until smooth, divide into 3, then colour as you like. Put into piping bags, snip off the tips, then pipe spooky patterns and faces onto the skulls.



Nutrition: Per serving

Nutrient	Unit
kcal	222
fat	10g
saturates	6g
carbs	29g
sugars	18g
fibre	1g
protein	3g
salt	0.22g



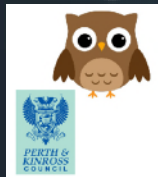
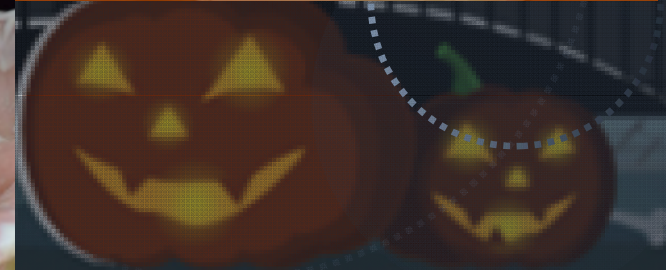
How to make spooky oobleck for Halloween

Ingredients

- 75g cornflour
- 50-60ml cold water

Method

1. Tip the cornflour into a bowl and slowly stir in the water.
2. If the mixture seems too dry, add a few drops more water. If it's too liquid, add some more cornflour. The oobleck is ready when the mixture is thick and fluid, but starts to tear if stirred fast.
3. The oobleck can dry out as you play with it. If this happens, simply add a few drops of water to loosen it.
4. If you want coloured oobleck, add a few drops of food colouring to the water first, as it will be very difficult to stir it in later.





Halloween Scavenger Hunt



- spider 
- orange pencil
- uncarved pumpkin
- jack-o-lantern
- orange food 
- chocolate
- black pen 
- black cat
- witch's hat
- orange balloon 

- black pot
- lollipop
- mask
- tombstone
- candy corn
- broom
- white sheet
- costume
- skeleton
- scarecrow