

Cook up your Halloween goodies courtesy of Master Chef

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makes 20 biscuits
prepare: 10 minutes **cooking:** 14 minutes

biscuit ingredients	icing ingredients
2 happy eggs	250g icing sugar
1 cup of caster sugar	150g butter
2 cups of plain flour	1-2 tbsp milk
100g butter	Food colouring to suit
Zest & juice of 1 orange	
1 tsp cinnamon	
1 tsp mace	
1 tsp nutmeg	



Method
For the biscuits: Blend butter and sugar together to form a creamy paste. Mix in happy eggs, zest, juice, flour and spices.
Mat's Top Tip: *If it's too dry, add a little warm water.*

Roll into 1 inch diameter balls. Place on greased baking tray, with 1 inch space around each one. Gently flatten with a fork. Place in preheated oven at 180°C/350°F/Gas Mark 4 for 12-14 minutes or when just started to brown around edges. Leave to cool.

For the icing: Mix butter and icing sugar in a bowl, adding milk as needed for a smooth paste.
Mat's Top Tip: *It's much easier if you warm the butter first.*

For a spooky spider's web spread icing over biscuit. Then, with a piping bag or icing pen, draw concentric circles with coloured icing. Quickly while the icing is still wet, use a toothpick to drag a line from the centre of the circles to the outside edge every 30° or so. Hey presto! A spider's web and a perfect treat this Halloween!



What better way to celebrate the spookiest time of the year than cooking up a batch of these creepy treats? MasterChef winner Mat Follas has specially created these recipes for the good people at the Happy Egg company and they are sure to keep everybody entertained over Halloween.

These easy and fun to make ghostly meringues and spookilicious biscuits are just some of the ideas on offer from the Happy Egg co.

meringue ghostly goodies

Give the kids a fright with these creepy, ghostly meringues. Created by the devilish imagination of MasterChef Winner Mat Follas, they're easy to make and a fun treat this Halloween.

makes 20 goodies
prepare: 20 minutes **cooking:** 30 minutes

ingredients:
2 happy egg whites
100g caster sugar



method:
Place the happy egg whites and soft peaks on hand. Add caster sugar slowly and whisk to volume with. Meringues are formed. Spoon mixture into a piping bag.
Place a sheet of parchment paper onto a baking tray and pipe individual ghost shapes onto the parchment paper. Bake in a preheated oven at 100°C/212°F/Gas Mark 2 for 1 1/2 hours.
Mat's Top Tip: If you're new to it, use a preheated piping hot tin (like an 180°C/350°F/Gas Mark 4 tin) to cook.
Leave to cool on a rack. With a little chocolate and use a toothpick to draw eyes and mouths. Use your spooky party tables ready for Halloween!

TASTY HALLOWEEN BISCUITS

PREPARE 10 MINUTES COOK 14 MINUTES
(plus time for icing)

MAKES 20 BISCUITS

Ingredients

Biscuits

2 Happy Eggs
1 cup of Caster sugar
2 cups of Plain flour
100g Butter
Zest & juice of 1 orange
1 tsp Cinnamon
1 tsp Mace
1 tsp Nutmeg

Icing

250g Icing sugar
120g Butter
1-2 tbslp milk
Food colouring to suit

Method

Biscuits

Mix the butter and sugar together until they form a creamy paste. Continue mixing and add the eggs, zest & juice, flour and spices (*If it's too dry, add a little warm water*).

Roll the mixture into 1" diameter balls. Place on a greased baking tray, with at least 1" space around them. Press the tops gently with a fork to flatten them slightly.

Place in a preheated oven at 180°C for 12-14 minutes.

The biscuits are ready when they have just started to brown around the edges. Leave to cool on a baking tray.

Icing

Mix the butter and icing sugar together in a bowl, adding the milk as needed to make a smooth paste (*It's much easier if you warm the butter first*).

To make the spider's web pattern on your biscuits, first, spread uncoloured icing over the biscuit. Then, with a piping bag or an icing pen, draw concentric circles of the coloured icing. Quickly, while the icing is still wet, use a toothpick to drag a line from the centre of the circles to the outside edge, every 30° or so. Hey presto! A Spiders web!

GHOSTLY MERINGUES

PREPARE 20 MINUTES COOK 90 MINUTES

MAKES 20 GHOSTS

Ingredients

2 Egg whites
100g Caster sugar

Method

Whip the egg whites until soft peaks are formed. Adding the Caster sugar, continue whipping until firm peaks are formed. Spoon the mixture into a piping bag.

Place a sheet of grease proof paper onto a baking tray and pipe the ghost shapes onto the grease proof paper.

Bake in a preheated oven at 80°C for 1 ½ hours (*If your oven doesn't have a temperature setting this low, bake at 100°C for 1 hour*). Leave to cool on a rack.

Melt a little chocolate and use a toothpick to draw eyes and mouths.