

spookalicious snacks

You'll love MasterChef winner Mat Follas' spooky treats. These easy to make biscuits are sure to be a hit with the kids and are even better with the addition of happy eggs, which give a light but chewy texture.

makes 20 biscuits

prepare: 10 minutes **cooking:** 14 minutes

biscuit ingredients

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 ingredients

250g icing sugar
120g butter
1-2 tbsp milk
Food colouring to suit



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!

the
happy
egg^{co.}



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Recipe created exclusively for the happy egg co.
by Mat Follas, BBC MasterChef Winner

