

SPOTLIGHT

**HALLOWEEN
COOKIES**

Nº 05.25.12
PROJECT SHEET



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HALLOWEEN COOKIES

e EASY

WHAT YOU'LL NEED

- Roberts 1kg No Spread Biscuit Mix
- Unsalted butter
- Baking tray
- Baking paper
- Rolling pin
- Spooky Hollow Cookie Cutter 4 Piece Set
- Creative Kitchen Halloween Cookie Icing 225g (Available in 3 colours)
- Creative Kitchen Halloween Sprinkles Tackle Box
- Spooky Hollow Treat Bags 20 Pack (Optional, for presentation)

INSTRUCTIONS

Example of what you can make with 1kg (you can do in 500g batches, and store the rest for later use)

6cm Biscuit - yields approximately 70 biscuits

Step 1 - Preheat oven to 140°C fan forced setting. Dice butter (230g unsalted) and beat in an electric mixer until smooth. Scrape down the sides and base of the bowl.

Step 2 - Add 500g dry Biscuit No Spread Vanilla Mix and mix on lowest speed until the dough just comes together. Whilst the mixer is still running, add the water (30ml) and mix for a further 15 seconds.

Step 3 - Divide the mix into two portions. Roll out each portion between two sheets of baking paper to approximately 6mm thick.

Step 4 - Using the Spooky Hollow cookie cutters, cut into desired shapes, removing the excess dough, before transferring to a baking tray lined with baking paper.

Step 5 - Bake at required temperature and time (10-15mins for 6cm cookies). Allow to cool completely on the baking tray before decorating.

Step 6 - For each 225g Creative Kitchen Cookie Icing, remove the cap and seal. Replace cap. Microwave on high for 10 seconds. Remove the bottle and shake to distribute heat (ensuring the cap is on and closed). Heat for additional 5 second increments until the icing is the desired consistency, shaking contents after each time.

Step 7 - Ensure cookies are cooled completely. Apply cookie icing to cooled cookies as desired.

Step 8 - Decorate over the cookie icing by sprinkling over the sprinkles as desired.

Step 9 - (Optional) After the cookies are set, divide up the cookies within the treat bags and secure with the included bag ties.