

Halloween Biscuits

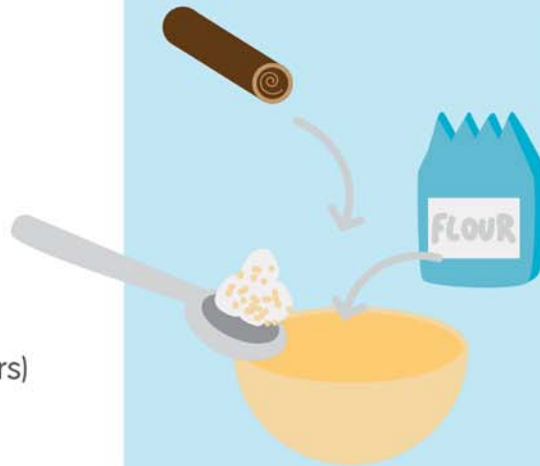


You will need:

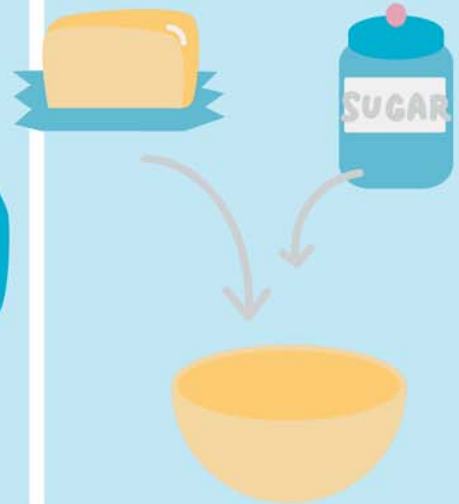
- 1/2 cup dark brown sugar
- 1/2 cup butter
- 2 cups flour
- 2 large eggs
- 4 tbsp honey
- pinch of salt
- 1 tsp baking powder
- 1 tsp cinnamon
- Icing pens (assorted colors)
- Chocolate chips



1 Pre-heat the oven to 160°C. Mix together the flour, baking powder and cinnamon in a bowl.



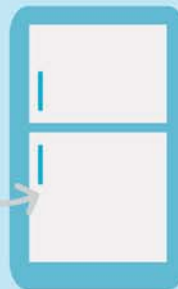
2 Rub in the butter and mix in the sugar.



3 Mix the honey and eggs in a separate bowl and add them bit by bit to the flour mixture.



4 Once it's come together as a dough, wrap it in cling film and pop it in the fridge for an hour.



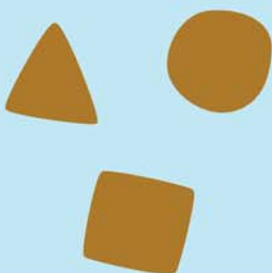
5 Flour the table and a rolling pin and roll the dough to 5mm thick.



You can use a cup to create a circle and find some triangular and square things for the other shapes.



6 Bake in the oven for 12-15 minutes or until golden brown.



7 Once your biscuits have cooled, decorate them with your icing pens. Here are some scary Halloween shapes to inspire you!

