

CREEPY CUPCAKES

Sweet food normally looks so inviting – not these creepy cupcakes though! Who would want to eat a big spider or a bulging eyeball? But if your guests dare to try these terrifying titbits, they'll discover how tasty they really are!



Content taken from
The Spooky Halloween Activity Book



CUPCAKES

(makes 24 cupcakes)

- 125 g (4 oz) soft margarine
- 125 g (4 oz) caster sugar
- 125 g (4 oz) sieved self-raising flour
- 1 tsp baking powder
- 2 large eggs
- 1 tsp vanilla extract

Put all the ingredients into a bowl and beat with a wooden spoon until the mixture is blended together. It should be smooth and creamy.

Divide the mixture equally between 24 cupcake cases.

Ask an adult to help you bake the cupcakes for 18–20 minutes at 190°C/375°F/gas mark 5.

WHITE ICING

- 325 g (11 oz) sieved icing sugar
- 3 tbsp water (or lemon juice or a mixture of water and lemon juice)

Add the water or juice (or the mixture of both) to the sieved icing sugar and mix until smooth.

WOBBLY WEBS

These spider's web cupcakes look great on a Halloween table. Will you be tempted to eat one?



Cover the top of the cake with white icing.

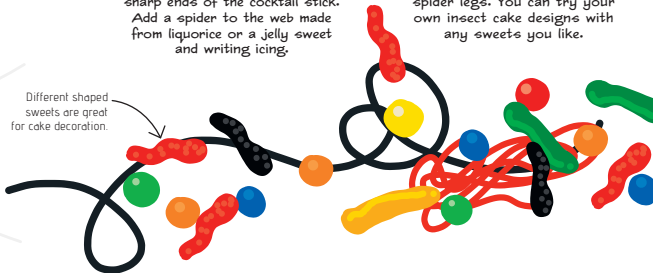


Draw a swirl with a tube of writing icing.



Use a cocktail stick to drag lines from the centre of the swirl out to the edge. Be careful with the sharp ends of the cocktail stick. Add a spider to the web made from liquorice or a jelly sweet and writing icing.

Different shaped sweets are great for cake decoration.



RED EYE CAKES

The eyeball decoration is made with a glacé cherry and black writing icing. Use red food colouring or writing icing for the veins.

Look into my eyes.
What can you see?



Be careful when using food colouring because it can stain.

SPIDERS AND BUTTERFLIES

Jelly sweets work well as wobbly insect bodies, and liquorice laces make good spindly spider legs. You can try your own insect cake designs with any sweets you like.

SPOOKY POTIONS

Brewing the bones.
Slurping the slime.



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HOT CHOCOLATE BONES

Make this welcoming brew to warm the bones of the trick-or-treaters on their return.

1 tsp of cocoa powder
1 mug of hot milk
Some sugar to taste
Marshmallows

Ask an adult to help you heat the milk. Mix the cocoa powder with a small amount of the hot milk to make a paste. Pour in the rest of the hot milk and stir it. Add sugar to your taste, and then the marshmallows – delicious!

Decorate a spoon or straw with a paper skull. Use paper or reusable straws – they are better for the environment.



This drink turns green as the green ice melts.

LEMON AND LIME SLIME

Watch the amazement on your friends' faces when this drink goes green as the ice melts!

1 glass of lemon and lime soda
About 5 large green ice cubes (made with water and green food colouring)
1 slice of lime

Simply add the green ice cubes and slice of lime to the glass of lemon and lime soda.

You could hang a toy creepy-crawly from the side of the glass.



Be careful with the sharp ends of cocktail sticks.



MEGA MONSTER MAC AND CHEESE

Pretty much every kid loves macaroni cheese, and this version has extra bonus points for the green goodness that gives it those mega monster vibes.



SERVES 6



40 MINUTES



50 MINUTES





TOOLS

Scales · Measuring spoons · Chopping board · Chef's knife · Measuring jug · Grater · Large saucepan · 3 handfuls of ice · Large bowl · Slotted spoon · Wooden spoon · Small saucepan · Balloon whisk · 20 x 30 x 5cm (8 x 12 x 2in) dish · Large baking sheet · Foil · Food processor · Colander · Small bowl · Spatula · Oven gloves

INGREDIENTS

- * 200g (7oz) kale with stalks or 140g (5oz) without, leaves only
- * 200g (7oz) baby spinach
- * 2 tbsp olive oil, plus extra for greasing
- * 350g (12oz) macaroni
- * 50g (1¾oz) salted butter
- * 1 large garlic clove, chopped
- * 50g (1¾oz) plain flour
- * 600ml (1 pint) whole milk
- * A pinch of grated nutmeg
- * 250g (9oz) mature Cheddar, coarsely grated
- * 20g (¾oz) Parmesan, finely grated
- * 20g (¾oz) panko breadcrumbs
- * Salt and freshly ground black pepper



- 1** Bring a large saucepan of very lightly salted water to the boil. Meanwhile, put the ice into a large bowl and half fill with cold water.
- 2** Once the salted water is boiling, use a slotted spoon to submerge the kale in the boiling water. Cook for 3 minutes, then add the spinach to the pan, pushing it under the water with the spoon. Cook for around 1 minute or until the spinach has wilted.

3 With your slotted spoon, transfer the kale and spinach to the bowl of iced water, taking care not to drip hot water on yourself! Then give it a stir to cool.

4 Top up the saucepan with water until it's two-thirds full and add a tablespoon of the olive oil. Bring back to the boil over a medium heat.

5 Once the water has come back to the boil, gently tip in the macaroni and give it a quick stir with a wooden spoon. Cook according to the instructions on the packet, stirring occasionally to stop it sticking to the bottom of the pan.

6 Meanwhile, melt the butter in a small saucepan over a low-medium heat. Add the garlic and fry gently until golden brown, stirring regularly.

7 Reduce the heat for the garlicky pan to low and stir in the flour. Cook for a few minutes, stirring, then add around a quarter of the milk and beat to form a smooth paste.

8 Add a further quarter of the milk and whisk until smooth. Repeat with the remaining milk, whisking after each addition until lump-free and smooth.

9 Increase the heat to medium and bring to a simmer while whisking gently. Turn off the heat, add the nutmeg and Cheddar, and stir until melted. Preheat the oven to 220°C (200°C fan/ 425°F/Gas 7), lightly grease a 20 x 30 x 5cm (8 x 12 x 2in) ovenproof dish, and line a large baking sheet with foil.

10 A handful at a time, lift the kale and spinach out of the iced water, giving them a quick squeeze over the bowl. Put the roughly squeezed balls into the food processor and blitz to a purée.

11 When the macaroni is ready, drain over the sink using a colander and run cold water over it for a minute to cool it down.

12 Put the Parmesan, breadcrumbs, and a tablespoon of olive oil into a small bowl. Stir until coated in the oil.

13 Tip the pasta back into the pan it was cooked in. Use a spatula to scrape the greens and the cheese sauce in there, too, and stir well. Transfer to your ovenproof dish, and scatter the Parmesan breadcrumbs on top. Put the dish onto the lined baking sheet (to catch any spills) and bake for 20–25 minutes until golden and bubbling. Cool for 5 minutes before tucking in.

