

Vampire Bite Cookies

Ingredients:

400 g flour, 200 g butter or margarine, 100 g powdered sugar, 1 egg yolk, salt, vanilla flavour, red jam



Mix the ingredients (except red jam!) quickly. Let it cool for at least 30 minutes (or a night!). Cut circles and put some red jam in the middle. Cover them with other circles. Make two holes with a toothpick. Bake them. Decorate them with jam. **Happy Halloween!**

Ghost Pretzels

Ingredients:

1 package Candy Coating
Pretzel rods
Mini chocolate chips (or melted chocolate)



Witch Finger Cookies

Ingredients:

400 g flour, 200 g butter or margarine, 100 g powdered sugar, 1 egg, 1 baking powder, salt, vanilla flavour, almond flavour,

green food colour, red decorator gel

In a bowl, beat together butter, sugar, egg, almond and vanilla flavour; beat in flour, baking powder and salt. Add green food colour. Cover and refrigerate for 30 minutes.

Form fingers, put almond for nails and bake them. Decorate with red decorator gel.



Happy Halloween!

More information: www.petofi.hu