



Little Monster Biscuits

Halloween is a great excuse to have some baking fun with the kids. These Little Monster Biscuits are very easy to make and, lots of giggles to be had, making something a little bit spooky and fun!



Frightfully fast fun!!
Decorate shop-brought biscuits!!



This kid's biscuit making and decorating activity is great for toddlers too. It's a fun way to teach motor and life skills, while enjoying tasty treats!

Biscuit ingredients

200g unsalted butter, softened
200g caster sugar
1 large egg
½ tsp vanilla extract
400g plain flour
plus extra flour for dusting

Ingredients to decorate

4 tbsp icing sugar per colour
few tsp of water
A few drops of food colouring
Sprinkles
Googly eyes
Soft sweets

1

Heat the oven to 200C/180C fan/gas 6 and line a baking sheet with baking paper.

Put the butter in a bowl and mix it with your hands (or a wooden spoon or electric whisk) until soft and creamy.

Mix in the sugar, then the egg and vanilla, and finally the flour to make a dough.

If the dough feels a bit sticky, add a little bit more flour and knead it in – if too dry, add a little drop of milk.

2

Pull pieces off the dough and roll them out to about the thickness of a £1 coin (3mm) on a floured surface.

The easiest way to do this with small children is to roll the mixture out on a baking mat.

Cut out shapes using any shaped biscuit cutters you have (we've used stars and circles), or use the rim of a small glass and peel away the leftover dough around the edges.

Re-roll off-cuts and repeat.

3

Transfer the whole mat or the individual biscuits to the baking sheet and bake for 8-10 mins or until the edges are just brown.

Leave to cool completely before decorating.

Will keep for three days in a biscuit tin – unless eaten before then!



Decorating the Little Monster Biscuits

In small bowls, mix some icing sugar (around 4 tbsp) with a few tsp of water.

Add your colours and mix well.

We went with orange and green as we thought they were the most 'Halloweeny' and also a little white for some of the features.

Put some sprinkles and eyes in separate bowls.

We found some fun Halloween themed ones but you could use anything you have to hand or even some mini marshmallows or skittles.

Get your kids to spoon the icing on to each biscuit and decorate with the sprinkles/sweets and eyes.

Really don't worry if the icing drips down the sides – the messier the better!

