



CENTRA'S HALLOWEEN CUPCAKES

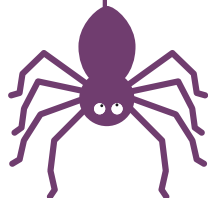


What you'll need to make 12 cupcakes:

Self Raising Flour x 175g
Caster Sugar x 125g
Margarine / butter x 125g
Eggs x 2
Water x 1 tablespoon

What you need for decorating the cupcakes:

Marshmallows x 12
Milk chocolate x 100g
White chocolate x 150g



Method:

- > Pre-heat oven to 200°C/Gas 6.
- > Put flour, sugar, margarine, eggs and water into a bowl. Beat all the ingredients together (you can use a wooden spoon or an electric mixer). Keep mixing until the mixture is smooth.
- > Put paper cases into the bun tray.
- > Put heaped teaspoons of mixture into each bun case.
- > Place in the oven on the top shelf and bake for about 15 minutes until golden.
- > Cool on a wire tray.

Some decorating ideas

When the cupcakes are cool, have some fun decorating them. Here are just a couple of ideas.

Marshmallow Ghost Cupcakes x 6:

- > Place a marshmallow on top of your cupcake. Put some melted chocolate on the base of the marshmallow to hold it in place on top of the cupcake.
- > Then, melt some marshmallows with a couple of tablespoons of water in the microwave. Keep an eye on it, checking every 10 second so the mixture doesn't burn. Stir it regularly. Once the marshmallows have melted, pour this over the marshmallow that's stuck on top of the cupcake.
- > Wait for the melted marshmallow mixture to cool and set. Use some melted chocolate as eyes and nose for your marshmallow ghost.

Spider Webs cupcakes x 6:

- > Melt some white chocolate in the microwave, stir it regularly so that it doesn't burn. When the white chocolate has melted, spread it over the top of your cupcakes. Leave the white chocolate to cool and set.
- > Then melt some milk chocolate in a microwave, again stir it regularly. When the milk chocolate is melted, draw a spider web design on top of the white chocolate. A cocktail stick or something pointy would be useful when drawing the spider web.





CENTRA'S HALLOWEEN PANCAKES



What you'll need to make 8 pancakes:

Plain flour x 250g
2 large eggs x 2
Milk x 400ml
Pinch of Salt
Oil / butter for frying
Melted chocolate - to decorate

Method:

- > To make the pancake batter, sift the flour into a bowl, add the salt and make a well in the centre.
- > Break the eggs into the well and add a little of the milk.
- > Gradually add the remaining milk into the egg and flour mixture using a large whisk until a smooth consistency has been achieved.
- > Cover with cling film and stand in the fridge for 1 hour if possible.
- > Heat a heavy-based frying pan and when hot, brush with the minimum amount of oil.
- > Pour a small amount of the batter onto the pan and swirl it around until it is evenly and thinly spread over the bottom.
- > Cook over a moderate to high heat for about 1 minute or until the edges are curling and the underside is golden.
- > Flip over and cook the second side for 30 seconds or so until golden.

To decorate

Have some fun decorating your pancakes using melted chocolate - draw some spider webs, witches hats and pumpkin faces onto your pancakes for a spooky breakfast treat.



CENTRA'S

HALLWEEEN GOODNESS



Banana Ghosts

What you'll need to make 6 ghosts

Bananas x 3

Milk chocolate - just enough for the eyes and mouth



Method:

- > Chop the bananas in half
- > Melt the milk chocolate and dab on some chocolate dots for eyes and the mouth
- > Suggestion - you could also melt some white chocolate and dip your bananas in the white chocolate first. Leave the white chocolate to cool and harden before applying the milk chocolate eyes and mouth

Orange Pumpkins

What you'll need for 6 orange pumpkins

Clementines or oranges x 6

Milk chocolate - enough for the eyes and mouth



Method:

- > Peel each of the oranges
- > Melt the milk chocolate and use for the eyes and mouth
- > You could do triangle shapes for the eyes and a zig zag for the mouth

Apple Monsters

What you'll need for 8 monsters

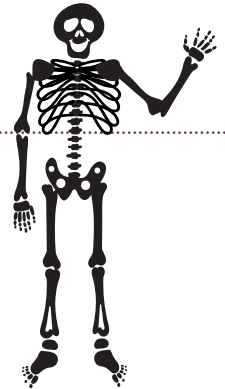
Apples x 2 - quartered

Peanuts - enough for the monsters teeth

Marshmallows x 16

Milk chocolate - enough for the eyes

Cocktail sticks



Method:

- > Quarter each apple and then carve out the middle on the outside of the apple quarter / segment to make a mouth.
- > Inside the mouth, stick peanuts into the top and bottom for teeth
- > To make the eyes - dot some melted chocolate onto the marshmallows and fix to the apple segments with cocktail sticks
- > Suggestion - you can also put jam into the 'mouth' as well.

