

# HALLOWEEN...

There are sites galore that will show you how to teach **All About Halloween**, give you **Fun Things to Do with Pupils for Halloween**; there are sites for **Interactive Games for Halloween**, the **True History of Halloween**, ad infinitum.

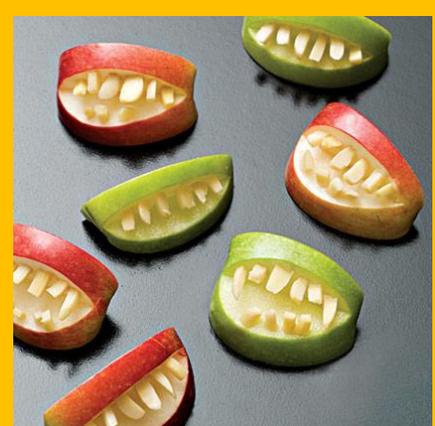
Here then is something different to do with your students for Halloween: sampling! Let your students do the cooking and bring the results to class, and **you** can participate in the sampling!



Sampling is all very well I hear you say, but what about our pedagogical aims? Well dear Reader, let us not neglect the new vocabulary, the expressions, the cultural aspects!

Tombstone, Rest In Peace, gravestone, graveyard, funeral, coffin, corpse, skeleton, bones, ghost, spirit, spider, web, creepy-crawlies, spooky, haunted, goblins, ghoulish, ghost, bat, jack o lantern, scary, skull, warlock, witch, carving pumpkins...

If a word can be cooked and tasted, how can it be forgotten! (not to mention the cooking terms...)



# RECIPES!!

## Tombstone Brownies

You'll need both a brownie and a cookie to make these delectable additions to any graveyard!



### Brownie Ingredients

6 Tablespoons Unsweetened Cocoa  
1/4 Cup Butter  
1 Cup Sugar  
1/2 Teaspoon Vanilla  
1/4 Teaspoon Salt  
1/3 Cup Flour  
2 Eggs

### Tombstone Brownie Directions

In a microwavable dish, melt the 1/4 cup of butter. Stir in the 6 Tablespoons of Unsweetened Cocoa. Mix in sugar, eggs, 1/2 teaspoon Vanilla extract, flour, and salt. Pre-heat the oven to 325F degrees. While waiting for the oven to warm up flour the baking pan. Pour the brownie batter into an 8x8 dish and cook for 35-40 or until a toothpick stuck in comes out clean.

### Cookie Ingredients

3 cups flour  
1 cup granulated sugar  
1 1/2 tsp baking powder  
1/2 tsp salt  
1 cup soft butter  
1 egg, slightly beaten  
3 tbsp cream  
1 tsp almond extract (optional)  
Chocolate, white and green icing and little candy pumpkins (make them with marzipan and orange and green coloring !)

### Tombstone Cookie Directions

In a bowl, mix dry ingredients. Add butter, eggs, cream, and almond extract if used. Mix well, cover and put in fridge for about 2 hours. Then take a piece of dough the size of an apple, pat it flat (it will be quite hard) and roll out on a floured board to about a 1/4 inch thick. (=1/2 cm). Cut out in the shape of a tombstone and place on a cookie sheet. Bake 5-8 minutes at 400°F/ 180°C. Take the cookies out of the oven as soon as you see them turn color ; let them cool on a wire rack. Put chocolate frosting on the cut brownies and on one side and place the sugar cookies on the side of the brownie. Decorate !

## SPIDER WEB COOKIES not as hard as they might look!



### Ingredients

3/4 cup all purpose flour  
1/2 cup sugar  
1/4 cup vegetable oil  
1/4 cup milk  
1/2 teaspoon vanilla  
2 eggs  
Powdered (icing) sugar for dusting

### Directions

Combine all ingredients and beat well. Fill a plastic squeeze bottle with the batter. (You can use an empty ketchup bottle that has been washed well.) Heat lightly oiled frying pan on medium until hot. Squeeze the batter to form a cross. Then connect the four lines with slightly bowed lines to form the spider web effect. Cook until the bottom is golden brown - about 30-60 seconds. Turn over carefully and cook the other side until golden. Cool on wire rack. Place cookies on a baking tray and place in a 325°F/150°C oven for about 5-7 minutes. Cool. Sprinkle with icing sugar to make them nice and white!

## Scrumptious skeletons



### Ingredients

Cupcakes or muffins  
100g Chocolate, broken into pieces  
1 tbsp milk  
50 g soft butter, cut in pieces  
Mini marshmallows  
Black decorators' gel or licorice string  
White icing  
Icing bag fitted with a small round tip

### Directions

Make the chocolate icing : put the chocolate into a bowl with 1 tablespoon milk and microwave (about **50%** power) for 1 minute or till soft and shiny. Add the butter and beat until smooth.

Cover all the cupcakes or muffins with chocolate icing.

Put a mini marshmallow on for the head, and use black decorators' gel to create eyes and a mouth. (you can also use TINY pieces of licorice string)

Use an icing bag fitted with a small round tip to create a stick figure ; add a couple of short lines for ribs.

## Super sweet spiders



### Ingredients

1 package chocolate pudding mix  
cold milk  
1 package tart shells  
1/2 cup crushed chocolate sandwich cookies (oreos)  
shoestring licorice  
smarties or other coloured sweets

### Directions

Prepare pudding with milk according to package directions.

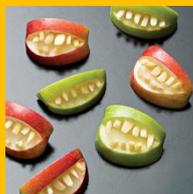
Spoon into crusts; sprinkle with cookie crumbs. Push eight licorice pieces into the pudding of each tartlet to form legs.

Press the sweets in place for eyes. Refrigerate until serving.

## Apple Bites

### Ingredients :

Apples (green and/or red)  
Slivered almonds  
Orange juice



### Directions

Cut each apple into four; take out the core. Cut a wedge from the skin side of each quarter to make the opening of the mouth, then press slivered almonds in place for teeth.

Brush with orange juice so they don't go brown.

## FINGERS...



### Ingredients:

Cocktail sausages  
soft flour tortillas  
Ketchup (or mustard)  
Toothpicks

### Directions

Heat the oven to 350°F/170°C. Cut a wedge into the end of each cocktail sausage to make a toenail.

Cut the tortillas into strips about 4 inches long and 3/4 inch wide. Soften the strips in the microwave between damp paper towels for 10 to 30 seconds.

Roll each sausage in a tortilla strip and secure with a toothpick.

Bake for 7 to 8 minutes. Remove them from the oven, then fill the toenail with ketchup or mustard. Take out the toothpicks.