



Bat bites – these are super easy to make and are sure to wow your party guests!

Ingredients

1 (4 oz.) package soft cream cheese
8 ounces soft, mild goat cheese, at room temperature
1/4 cup pesto
8 pitted olives, sliced
32 tortilla chips

Preparation

1) Mash together cream cheese, goat cheese and pesto. Chill for 40 minutes.
2) Shape mixture into balls, about 1 tbsp each. You can roll them in peppercorns, black pepper, breadcrumbs or even parmesan cheese! Press two olive slices into the balls for eyes and place peppercorns in the center for the pupils
3) Insert tortilla chips in the sides for wings, or cut tortilla wraps into wing shapes and toast them for the same effect.

Gingerbread bats – Use a bat shaped cookie cutter or cut out our template for a Halloween-y twist on the classic ginger bread man

Ingredients

100 grams treacle
85 grams butter
100 grams sugar
200 grams plain flour
Teaspoon of ginger
Lemon juice

Preparation

1) Mix flour, sugar and ginger in a large bowl.
2) Gently melt the butter, sugar and treacle together and then add to the large bowl along with the lemon juice.
3) Mix the contents of the bowl well until a smooth consistency .
4) Roll the mixture out thinly and cut into bat shapes.
5) Bake in a very low oven on a lightly oiled tray at around 160°C, until the gingerbread is crisp.
6) Adorn the bats with cake decorations and enjoy!



Bat pastry snacks – these also require a bat template or cookie cutter, you can fold the wings over to look like the bat is sleeping!

Ingredients

1 pack puff pastry (you can make your own if you wish)
1 packet halloumi cheese (adjust according to number of guests)
Some fresh rosemary and sage
A pinch of salt
Bat cookie cutter

For a really authentic bat feast, try and get your hands on some edible bugs and insects – you can even get them already covered in chocolate!

Preparation

- 1) preheat the oven to 170 degrees centigrade.
- 2) cut out the dough with the bat cutters into as many bats as you can
- 3) Cut pieces of cheese small enough to fit on top of one cut out bat. – add a sprinkle of rosemary or sage & pinch of salt.
- 4) Add a second cut out bat on top and push down so the edges stick together – you can also fold the wings over to look like the bat is sleeping.
- 5) Coat with egg or a tiny bit of oil and bake for 25-30 mins.

Edible worms – not for the squeamish, these jelly worms look (but definitely don't taste) like the real thing!

Ingredients

2 packs (3 oz) Raspberry jelly
1 pack unflavored gelatin (for extra firmness)
3/4 cup whipping cream
3 cups boiling water
15 drops green food colouring
100 flexible straws
Tall container

- 1) Combine gelatin and jelly in bowl and add boiling water.
- 2) Let it cool then add the whipping cream and 15 drops green food colouring.
- 3) Put straws in the container.
- 4) Pour the gelatin mixture into the straws (use a cake icing pipe or empty syringe)
- 5) Let the gelatin set. Hold straws over warm water to loosen the worms.