



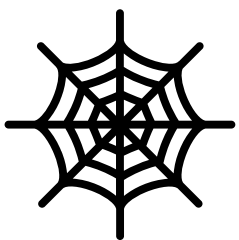
We hope you like our Halloween themed activities. Let us know what you have enjoyed doing by posting a picture of your creations on our social media pages.

[Facebook.com/weareharrow](https://facebook.com/weareharrow)



[Instagram.com/weareharrow](https://Instagram.com/weareharrow)

[Twitter.com/HarrowTown](https://Twitter.com/HarrowTown)



# Spot the seven differences







# Halloween Word Search

Clues may run forwards, backwards, diagonally, up or down.  
Some may overlap or even be backwards.

W	I	T	C	H	R	P	B	S	A	B	A	T	V	C
B	Q	O	A	S	D	F	A	P	Z	L	X	C	O	A
A	G	M	H	B	A	T	T	E	Q	W	Z	A	B	U
T	B	B	J	A	Z	C	V	L	A	B	O	S	A	L
L	A	N	K	F	C	V	B	L	Z	A	M	P	T	D
P	U	M	P	K	I	N	A	S	O	T	B	I	T	R
B	A	T	A	S	D	F	T	Z	M	G	I	D	R	O
A	V	A	M	P	D	G	S	K	E	L	E	T	O	N
S	P	I	D	E	R	A	W	I	T	B	N	G	H	O
A	Q	M	Z	E	M	B	A	T	Q	G	H	O	S	T
B	Y	A	P	U	M	A	S	P	E	K	S	B	A	T
A	M	V	V	A	M	P	I	R	E	H	F	K	O	P
T	M	H	R	E	R	G	B	B	A	T	G	B	A	T
X	U	H	A	P	O	Y	A	L	A	B	J	K	Q	W
Z	M	G	B	A	T	R	T	C	Z	G	H	O	U	L

**VAMPIRE**

**PUMPKIN**

**SPIDER**

**GHOST**

**SPELLS**

**GHOUL**

**TOMB**

**WITCH**

**ZOMBIE**

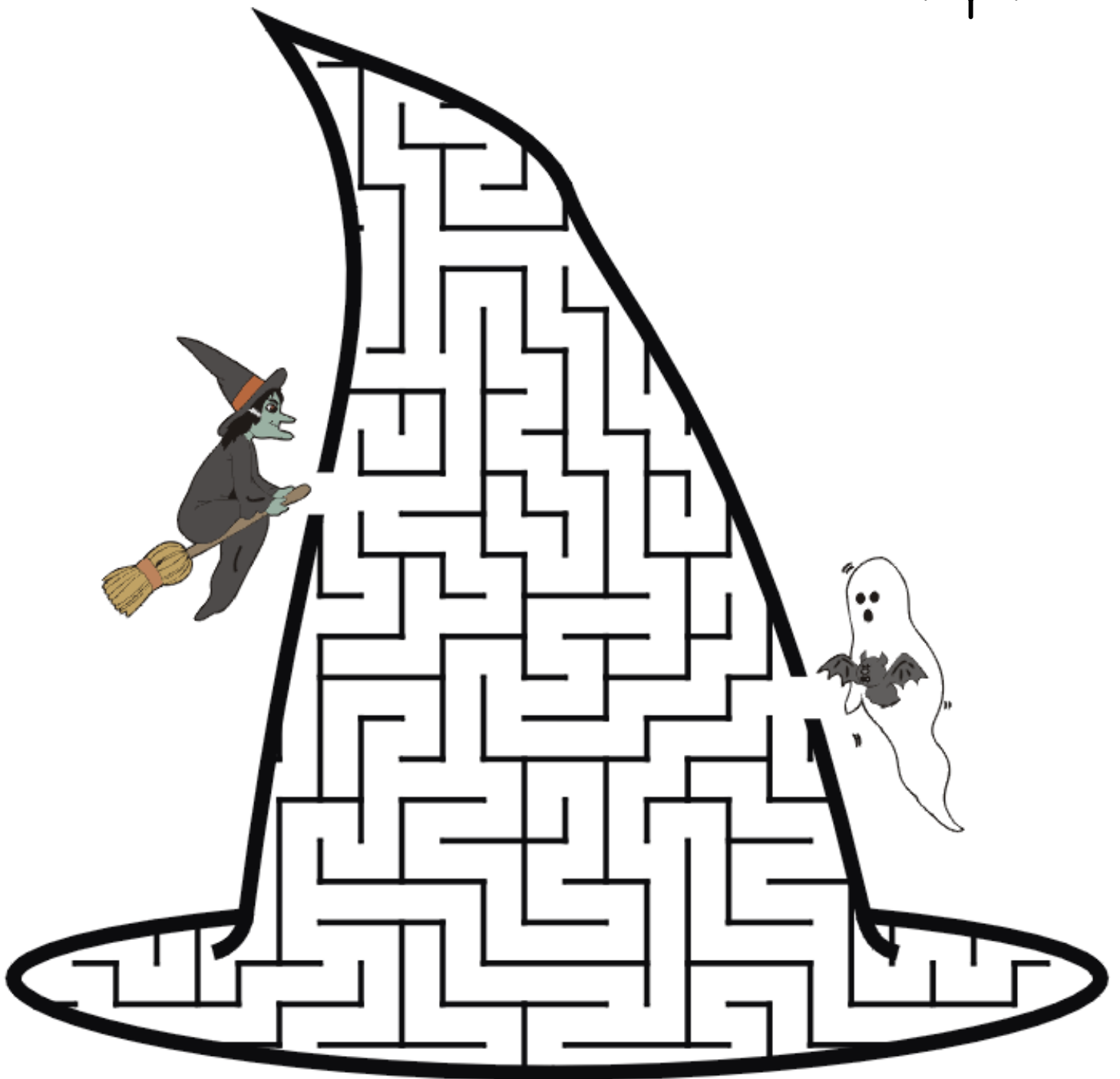
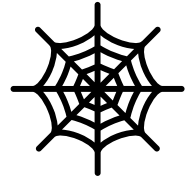
**MUMMY**

**CAULDRON**

**SKELETON**

The word **BAT** also appears 15 times .... can you find them all?

Can you find your way through the maze?







# Witches' Finger Cookies with Red Velvet Hot Chocolate



## Ingredients

### Witches' Finger Cookies

- 225g softened unsalted butter
- 145 g icing sugar
- 1 large egg
- 1 tsp vanilla extract
- ½ tsp almond extract
- 360g plain flour
- 1 tsp salt
- ¼ tsp baking powder
- 110g blanched almonds halved
- ground cinnamon
- red gel food colouring
- a little melted chocolate if needed

### Red Velvet Hot Chocolate:

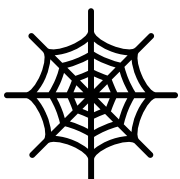
- 2 Tbsp cream cheese
- 240ml milk
- 1 tsp cornflour
- 40g dark chocolate chopped
- ½ tsp vanilla extract
- ½ Tbsp granulated sugar
- pinch salt
- red gel food colouring

1. To make the witch finger cookies: Place the butter and icing sugar in a large bowl and whisk with an electric mixer until just combined. Add the egg and vanilla and almond extracts and whisk again to mix.
2. Sift together the flour, salt and baking powder and add to the bowl; fold it in until it forms a dough. Cover and place in the fridge for half an hour.

3. Line a couple of baking sheets with baking parchment. Working with  $\frac{1}{4}$  of the dough at a time, leaving the rest in the fridge, measure out  $\frac{1}{2}$  Tbsp quantities of dough (don't use more than this or your cookies will end up way too big). Roll each into a ball then roll out into a log shape.
4. Press a blanched almond into one end to form a fingernail, then lightly flour your hands and use them to shape it into a knobbly finger shape. The cookies will spread a little in the oven so you need to make sure that you make them quite thin – thinner than you want the cookies to end up. Use the back of a knife to make indentations in the knuckles to make them look more like fingers.
5. Place the shaped cookies well-spaced apart on the prepared baking sheets then place them in the freezer for at least 20 minutes, until frozen solid (this helps stop them spreading in the oven).
6. Heat the oven to  $190^{\circ}\text{C}/375^{\circ}\text{F}/\text{gas mark } 5$ . Bake the cookies for about 10 minutes, until pale golden. You will need to bake them in batches, keep the rest of the cookies in the freezer.
7. Leave the cookies to cool on the tray. When you are ready to decorate, use a little melted chocolate to stick on any fingernails that have come loose. Rub a little bit of ground cinnamon into the creases in the joints to make them look dirty.
8. Use a fine, food-only paintbrush to paint some red gel food colouring around the edge of the nails and on the 'stumps'. If the colouring is too thick to paint thin it with a drop of vodka or water. Once the food colouring has dried, store the cookies in an airtight container.

### **Red Velvet Hot Chocolate:**

1. To make the hot chocolate, stir together the cornflour and a drop of the milk to form a slurry. Place the cream cheese in a saucepan and whisk in the cornflour slurry until smooth. Gradually whisk in the rest of the milk. Add the chocolate, vanilla extract, sugar and salt to the pan and place over a medium heat.
2. Cook, stirring regularly, until the chocolate has melted and the mixture has thickened. Remove from the heat and stir in some red gel food colouring, a little at a time, until you reach the desired shade.





# Pumpkin Sushi Rice Balls



## Ingredients

- 300g sushi rice
- 9cm piece cucumber, cut into 12 cubes
- 100g smoked salmon
- 3 coriander stalks, cut into 12 pieces
- 1 nori seaweed sheet
- 50ml low-salt soy sauce, for dipping

1. Cook the rice to pack instructions, then set aside until cool enough to handle. Wet your hands with water or a little oil so the rice doesn't stick. Put about 1 tbsp rice in the palm of your hand and top with a cucumber cube. Add another 1 tbsp rice on top, then roll the rice around the cucumber until it's completely covered and you have a solid rice ball. Repeat to make 12 balls.

2. Using a round cookie cutter, cut the salmon into 12 x 5cm-wide circles and use to top each rice ball. Stick a coriander stalk into the rice to resemble a pumpkin stem. Cut triangle eyes and mouth shapes out of the seaweed and stick on top of the salmon for faces. Serve immediately with the soy sauce for dipping.

# Chocolate Cupcakes with Ghost Toppers



## Ingredients

### Chocolate Cake Sponge

- 175g sugar
- 175g butter, soft at room temperature
- 3 eggs
- 175g flour
- 3 tablespoons cocoa powder (100% cocoa)
- 11g baking powder
- 65g chocolate chips

### Condensed Milk Chocolate Frosting

- 500g unsalted butter (soft but still cold)
- 1 can (396g) Sweetened Condensed Milk
- 70g Melted Dark Chocolate

### Fondant Ghost Toppers

- White sugar paste fondant
- edible ink pen in black
- marshmallows

### Chocolate Cake Sponge

1. Beat sugar and butter for about 10 minutes until pale and fluffy.
2. Add the vanilla, then add one egg at a time until combined.
3. In a separate bowl mix together the dry ingredients.
4. Fold dry ingredients into the wet ones with a large metal spoon until combined.
5. Divide the mixture equally into 12 cupcake cases.
6. Bake at 180°C for about 12-15 minutes until a skewer comes out clean when inserted into the centre.
7. Transfer onto wire rack to cool completely while you make the frosting.

## **Frosting**

1. Whisk the butter with a hand mixer until pale and fluffy.
2. Slowly add the condensed milk while beating.
3. Melt the chocolate in the microwave at 30 second intervals until fully melted, let it cool slightly.
4. Add the melted chocolate to the mixture and whisk together.
5. Add frosting to a piping bag fitted with the nozzle of your choice and pipe a swirl onto cupcakes.

## **Fondant Ghost Toppers**

1. Roll out your sugar paste fondant to about 3mm thick.
2. Roll out the round piece of fondant a little more to stretch it out so it can cover your marshmallow.
3. Place on top of the marshmallow and arrange the pleats to shape it like a ghost sheet.
4. Using the edible ink pen, draw eyes and a mouth.
5. Place ghosts on top of decorated cupcakes.





