



Webby's potion recipe

Ingredients

1. Frogs' legs = 150g self-raising flour/ gluten free self-raising flour
2. Eye of newt = 50g caster sugar
3. Yellow slime = 100g butter/ vegan butter
4. Troll fingers = green/ purple/ orange food colouring
5. Pixie wings = 125g icing sugar

Optional

6. Bones = Spooky sprinkles
7. Poisonous toadstool = Halloween cookie cutters
8. Dragon scales = Royal icing (to make eyeballs) or premade icing eyes (can be bought in some stores)



Thank you for helping me find my potion ingredients. As a treat, here is my potion recipe which makes some spooky biscuits.

Method

1. Preheat the oven to 180°C/160°C fan/ gas 4.
2. Mix the butter and the sugar together until pale and fluffy.
3. Add the flour and gently mix until fully combined (if you're using cookie cutters, skip to step 6).
4. Make small balls about the same size as a ping pong ball and place onto baking tray.
5. Gently push your thumb into the ball to flatten the ball slightly and make a small dent (skip step 6).
6. Roll out the dough so it's around 1 inch thick and cut out the biscuits using your Halloween cookie cutters.
7. Bake in the oven for 15-20 mins.
8. Leave biscuits to cool completely.
9. Mix the icing sugar with 15ml of water. Add a couple of drops of food colouring and mix until all the icing is coloured.
10. Using a spoon, put the icing onto your biscuits.
11. If you have some spooky sprinkles, add them now.
12. You can make some cool eyeballs to put on your biscuits and turn them into slime monsters. Get your royal icing and pull some small bits off. Roll these into balls about the size of a smarties. Add a small blob of black icing in the middle. Now stick it on your biscuit.



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