

FRIGHTFUL FANCIES

Ingredients

- Pack of 12 ready made Fairy Cakes
- Tin of Apricot Halves (in syrup)
- Jam
- 500g Pack Ready-to-Roll Icing
- Icing Sugar (for dusting)
- Black Writing Icing in a tube

You will also need

- Pastry Brush
- Rolling Pin
- 12cm Cookie Cutter

Method

- Remove the paper cases from the fairy cakes and put them on a plate, upside down.
- Brush the cakes all over with the syrup from the tin of apricots.
- Splodge a little bit of jam on top of each cake and top with an apricot half - making sure the rounded side is facing upwards.
- Shake some icing sugar onto your work surface and roll out the icing to the thickness of a pound coin.
- Cut circles from the icing with your cutter.
- Place a circle of icing over the top of each cake, squishing down the sides lightly to make it look like a ghost.
- Using the black writing icing, draw eyes and a nose on each cake.

