

# Bat Biscuits

This basic biscuit recipe can be cut and decorated for any occasion but to celebrate Halloween these spooky bats will shock and surprise your customers

## Ingredients

454g	<a href="#">94088</a> Cake Margarine	✓
227g	<a href="#">94161</a> Caster Sugar	✓
113g	<a href="#">94045</a> Egg	✓
908g	<a href="#">94066</a> Flour	✓
30g	<a href="#">94106</a> Mixed Spice	✓
10g	<a href="#">35298</a> Black treacle	✓

## To Decorate

<a href="#">91214</a> Black Coloured Sugar Paste	
<a href="#">35141</a> Soft Icing	✓
<a href="#">33065</a> Dark Chocolate Coating	✓

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## Method

1. Start by making the biscuit base by firstly by mixing the Mixed Spice into the flour
2. Rub the margarine and flour together on first speed (You can get the same results by doing this in the bowl)
3. Dissolve the sugar in the egg and add the treacle, mix thoroughly
4. Add this to your mix and mix on speed 1 until you have a dough (If you are using a bowl combine slowly until a dough starts to form), do not over mix or the dough will become dry.
5. Allow to rest
6. Pin the dough to approximately 1cm or 3/8ths of an inch thick
7. Cut with a spooky bat cutter
8. Place on a lined baking sheet and bake at approx 180°C (Baking times may vary depending on the type of oven you have)
9. Once biscuits are cool brush each biscuit with boiled jam (simply boil the jam in pan) this will help adhere the sugar paste to the biscuit
10. Pin out the Sugar paste to approx 3—5mm in depth and cut out using your bat cutter
11. Place on the biscuit then allow the sugar paste to firm up by letting it stand
12. While the sugar paste is standing place soft icing in a small piping bag and melt the dark choco-late coating
13. To finish, decorate by placing a white bulb on the sugar paste for the white of the eyes and a chocolate bulb for the pupil