

Simple Halloween Biscuits



Prep time	30 minutes
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Glutamates , Preservatives , Salicylates
Suitable for	Amines Challenge , RPAH Elimination Diet - Amines Allowed , RPAH Elimination Diet - Low Chemical / Failsafe , RPAH Elimination Diet - Moderate Chemical , Salicylate Challenge
Meal type	Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold
Occasion	Halloween

Ingredients

- 1 Batch favourite biscuit cutter dough recipe
- Icing (refer to note)
- Biscuit cutters (round or animal or people shapes)
- Piping bag with a thin nozzle

Directions

1. Make the biscuit dough and roll out the and cut into shapes. If using animal or people shapes, tear off small pieces to give the appearance of bites taken out.
2. Bake the biscuits as per normal and allow to cool completely.
3. Once the biscuits have cooled they can be iced. For round biscuits, create a spiders web effect by icing a series of circles with lines crossing between them. For people or animal shapes create lines to form skeletons over the bodies.



Note

The biscuits in the photo were made with [Royal Icing](#) which holds its shape. You can also use a basic icing made using pure icing sugar and a bit of water, but it may run a bit once piped on.

You can make these biscuits with any recipe that suits your dietary needs. If you need a recipe, here are some ideas that work well with biscuit cutters:

- [Spelt and Rye Biscuits](#)
- [Plain Biscuit Cutter Dough](#)
- [Custard Biscuits](#)