



## Pumpkin Spice Bat Biscuits

Baking for spooky season can be so much fun! Invest in a bat-shaped cookie cutter and I guarantee you'll be itching to use it every time October comes around.

Of course, autumn is also the time for pumpkin spice so why not combine the fun and the flavours of the season with these cute and spooky bat biscuits?

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| <b>Ingredients</b><br>150g unsalted butter<br>100g caster sugar<br>1 egg<br>250g plain flour<br>1tsp pumpkin spice | <b>Serves:</b> Makes HOW MANY?<br><b>Preparation time:</b> 40 mins<br><b>Baking time:</b> 14-16 mins |
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## Method

Whisk the butter and sugar together till creamy. Then add the egg and whisk again. Finally fold in flour and spice. It will be a wet dough. Wrap in cling film and place in the fridge for 30 mins to chill.

Preheat the oven to 170C fan.

Take the dough out of the fridge and roll it between two pieces of baking paper to 3-4mm thickness. Cut desired shapes and place on a lined baking tray. Bake in the preheated oven for 14-16mins.

Once baked, take them out of the oven and let them cool on the baking tray for 10-15mins. Then carefully transfer them on a wire rack to cool completely.

You can ice them with some black and orange Halloween decoration or enjoy them simply and deliciously!