



# Shortbread Skulls and Pumpkins

9 servings



Easy

● up to 80 Min.



## Ingredients:

### For the Biscuits:

165 g Unsalted butter (5 ½ oz) softened

115 g Caster Sugar (4 oz)

225 g Plain Flour (8 oz)

1 Dr. Oetker Fine Dark Cocoa Powder x1 sachet (25g/1 oz)

### For the Decoration:

65 g Unsalted Butter (2 ½ oz)

115 g Icing Sugar (4 oz)

3 ml Dr. Oetker Madagascar

Vanilla Extract (2-3 drops)

Dr. Oetker Red Extra Strong Food Colour Gel

Dr. Oetker Green Extra Strong Food Colour Gel

Dr. Oetker Orange Extra Strong Food Colour Gel

- 1 Shortbread Skulls and Pumpkins:**  
Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Line 2 large baking trays with baking parchment.
- 2** In a mixing bowl, beat the butter with the sugar until creamy and well blended.
- 3** Sift the flour and cocoa on top and carefully mix all the ingredients together until well combined. Using your hands, bring the mixture together to form a firm dough.
- 4** Turn on to a lightly floured surface and knead gently until smooth. Divide the mixture in half. Working with one half of the dough at a time – the mixture will be quite short – roll out to a thickness of ½ cm (1/4 inch). Stamp out 8 x 8cm (3 ¼ inch) skull shapes, re-rolling the dough as necessary. Roll out the other half of dough, with the trimmings, in the same way, and cut out 10 x 7cm (2 ¾ inch) pumpkin shapes, re-rolling the dough as necessary.
- 5** Carefully cut out eyes and mouths from half the pumpkins and half the skulls using small cutters or the tip of a sharp knife. Make them slightly bigger than looks natural because the mixture will close in on itself as it bakes. Transfer all the shapes to a baking tray and chill for 30 minutes to firm up.



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- 6 Bake in the oven for 18-20 minutes until firm. Cool for 10 minutes before transferring to a wire rack to cool completely.
- 7 To decorate, put the butter in a bowl and gradually sieve and mix the icing sugar into the butter to make a smooth, creamy icing. Mix in a few drops of Madagascan Vanilla Extract. Divide into 3 equal portions.
- 8 Add drops of the 3 different Gel Food Colours to the 3 portions to make vibrant shades. As a guide, you will need approx. 45 drops Red, 70 drops Green, and 75 drops Orange.
- 9 Spread a little of the icing over the uncut shortbread pumpkins and skulls and top with a cut shortbread. Press down gently to squeeze the icing carefully into the features.
- 10 Once you've sandwiched all the cookies together, they are ready to serve and enjoy!

