

Halloween: terrific cookies with honey.....

Celebrate Halloween is easy: a savory recipe, terrific jokes! And if someone exaggerates we smear him with the honey!

October. Halloween is coming. Celebrate halloween in not in our tradition, but we are happy to make a party... so we'll make the **trick** or **treat** at home. I'll prepare the trick and kids the treat. What does Edo do? Usually at the end of October the harvest is going to start, so he is busy in making olive oil. But when he comes back at home he eats the sweeties and pretends to be scared about jokes! For the occasion I have decided to cook a savory recipe, to make happy my little monsters.

Terrific cookies!

There are some habits that make you feel at home wherever you are, that give you tranquillity, a sense of affinity to the place in which you live. I has given my children one of these habits. So if they fall from the slide or they quarrel with their brother, all calm down with a cup of warm milk with cookies. I like baking **cookies** on special occasion.

I have followed my recipe of the short pastry, but I have replaced the sugar with the honey, because healthier. I didn't have time to buy special form for cookies, so kids have cut a cardboard into the shape of bats and pumpkins, and then have they put on the short pastry and cut out with the knife.



On Sunday morning Saltapoggio kitchen had two small busy chefs.What about the stuffing? It could be only Dark!!!

You'll need:

- 300gr flour
- 3 egg yolks
- 170gr butter
- 1 pinch of salt
- 75 gr honey

- some vanilla
- 200 gr of hazelnut cream

How to make it:

Prepare the short crust pastry: sift the flour on the pastry board, make a big hole in the middle and add the pinch of salt, sugar, cold butter into small pieces and the egg yolks.

Knead everything until mixture is homogeneous and smooth. Wrap it up in plastic and let rest in refrigerator for 3 hours.

Then preheat the oven at 190°C. Stretch the pastry and cut it into the shape of bats and pumpkins using the form done. Put the biscuits on a baking sheet covered with wax paper and bake for 15 minutes. Then stuff them with the cream and overlap a biscuit on the other to close.

Now your **Terrific cookies** are ready....Taste them slow!



This beautiful picture is made by my two little monsters.
Don't look it for a long time, you will be scared!