

Pyrex Halloween Recipes

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PYREX HALLOWEEN RECIPES

This Halloween Pyrex has created a duo of delicious sweet seasonal treats for all ages to enjoy.

ZESTY ORANGE, SEED AND MILK CHOCOLATE BISCUITS

These tasty biscuits are easy to make and perfect for when your little ones want to get into the kitchen and bake their own sweet treat.

The biscuit mix can be cut into any shape you fancy. Plus the little hands will enjoy decorating the biscuits with their own spooky designs in milk chocolate, which perfectly complements the zesty combination of orange and seeds, introducing them to new textures and flavours.

Preparation time: 10 minutes

Baking time: 10-12 minutes

Makes: 20 approx.

Equipment:

Pyrex Asimetria baking tray

Pyrex 1 litre glass mixing bowl

Wooden spoon

Cling film

Rolling pin

6cm fluted biscuit cutter

Non-stick baking parchment

Cooling rack

Small saucepan

Pyrex 0.5 litre glass mixing bowl, which will sit on the top of the pan

Ingredients:

175g unsalted butter, soft

75g golden icing sugar

The freshly grated zest of 1 orange

A drop or two of orange extract

15g poppy seeds

15g sesame seeds

225g self-rising flour

75g milk chocolate

Method:

1. In a bowl beat together the butter and icing sugar.
2. Add the lemon zest and extract and poppy seeds and mix these in
3. Gradually add the flour and stir together until you have added it all and you have a well-combined, smooth biscuit dough.
4. Shape the dough into a disc, wrap in cling film and chill in the fridge for around 20 minutes.
5. Now preheat your oven to 160°C.
6. Roll out the dough on a lightly dusted worktop to around 5mm thick.
7. Dip your cutter in flour and cut out the biscuits, carefully transfer onto your lined Pyrex baking tray.
8. Bake the biscuits for 10-12 minutes, until pale gold (you can roll and bake in batches).
9. Leave the biscuits on the tray for 5 minutes to let them firm up a little, then carefully transfer to a wire rack to cool.
10. Break your chocolate into pieces and place in your small Pyrex bowl which is sitting over a pan of gently simmering water- don't let the water touch the bottom of the bowl, or boil (you could melt the chocolate in the microwave on a very low setting).
11. When the biscuits have cooled, put some extra baking paper under the cooling rack and use a spoon to splatter and drizzle over the melted chocolate then let this set and enjoy with a nice cup of tea.

SPICED PUMPKIN TEA BREAD

This lovely loaf will become a Halloween family favourite, it's also a great way to use up the pumpkin flesh, leaving you the outside to make into a scary face.

Preparation time: 35-45 minutes

Baking time: 1-2 hours

Makes: 1 Loaf

Equipment:

Pyrex Classic Metal 26cm Loaf Pan

Ingredients:

60g chopped walnuts

225g strong bread flour

225g dark brown sugar

70g caster sugar

$\frac{3}{4}$ tsp of bicarbonate soda

$\frac{1}{2}$ tsp salt

1 tsp ground nutmeg

1 tsp ground cinnamon

250g pumpkin flesh, cooked until tender, then pureed

100g unsalted butter, melted

75mls coconut milk

50g flaked coconut

Method

1. Preheat oven to 350°F / 175 °C / Gas Mark 4.

2. Spread walnuts in a single layer on a Pyrex baking tray. Toast in the preheated oven for 8 to 10 minutes, or until lightly browned. Set aside to cool.

3. In a large bowl, stir together the flour, brown sugar, caster sugar, baking soda, salt, nutmeg, and cinnamon. Add the pumpkin puree, butter, and coconut milk, and mix until all of the flour is absorbed. Fold in the flaked coconut and toasted walnuts. Turn into the Pyrex loaf pan.

4. Bake for 1 hour and 15 minutes in the preheated oven, or until a toothpick inserted in the centre comes out clean. Remove from oven, and cover loaf tightly with foil. Allow to steam for 10 minutes. Remove foil, and turn out onto a cooling rack. Tent loosely with the foil, and allow to cool completely. Cut into slices and serve on its own or buttered.

For further information about Pyrex visit www.arc-international-cookware.com.

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