

Sausage Ghosties

Makes: 12 sausage ghosts

The best part of this is that it's a spooky recipe, but it's also dinner... minus the sugar crash of the Halloween trick-or-treat run.

It's also one of the easiest Halloween treats you'll come across.

Ingredients:

- 2 x sheets puff pastry
- 4 long, thin sausages (you can use any sausage you like - even Frankfurt work well)
- Sauces of choice, for dipping

Method:

1. Pre-heat your oven to 180C and line a baking tray with baking paper.
2. Cook your sausages until they are almost done (either par-boil them or bake them depending on how you like them).
3. Cut each sausage into 3 pieces and stand them upright on a baking tray – you should have 12 standing pieces of sausage. Let them cool a little.
4. While the sausages are cooking, make sure your pastry is defrosted and cut 12 x rounds out of the pastry – about 6 per sheet. These will be the 'ghost' layer. Use a chopstick or a straw to make holes for a ghost face just past the centre of each pastry round.
5. Drape the pastry rounds over the standing sausages, making sure the face sits where you need it and adjusting the drape of the pastry for the best ghost effect.
6. Bake at 180C for 15 minutes or until the pastry is crisp, but not too brown. Serve with sauce of choice. Whhoooooo!

