



SCARY HALLOWEEN JELLY

INGREDIENTS

- 135g Strawberry/Raspberry Jelly
- 425g Lychees in Syrup
- Seedless Grapes
- Dark Jelly Beans
- 80 White Marzipan
- Red Food Colouring

DIRECTIONS

1. Cut the two 135g packs of strawberry or raspberry jelly into cubes with scissors and place in a bowl. Add 400ml boiling water and stir continuously until dissolved.
2. Drain the 425g lychees in syrup, reserving the juice. Put the juice in a measuring jug and make up to 400ml with cold water. Add to the dissolved jelly.
3. Pour about a quarter of the jelly into a clear glass dish and place in the fridge to set.
4. Take one of your 12-14 seedless grapes and gently push one of your 12-14 dark jelly beans into the centre, using the hole where the stalk has been. Then gently push the grape into a lychee. Repeat for the rest of the eyeballs.
5. To make the spooky fingers, divide the 80g white marzipan into 6 and shape into sausages the size of a finger. Add red gel at one end and attach one of your 6-8 whole blanched almonds to represent a fingernail. Using a small knife mark three or four lines half way down the finger to make a knuckle.
6. When the jelly is set, arrange half the eyeballs over the surface, add more jelly and return to the fridge. Once this has set, arrange the remaining eyeballs over the jelly. Place the spooky fingers against the side of the bowl. Pour over the remaining jelly and place in the fridge to set. Serve in the bowl.