

Get your Bake on: DIY Party Ring Biscuits

Party Ring biscuits have been a birthday buffet staple since I was little. There is just something about them that I love. They taste great for starters, but I also love the nostalgia that hits me when I see a plate full of them. Colourful, fun and way more exciting than a rich tea!

Scoffing some party rings transports me back to parties at peoples houses, where pass the parcel only had a prize in the middle (nope, shock horror, not everyone was a winner back in the 80's where pass the parcel was concerned!), we crimped our hair and wore highly flammable shell suits as we blew out the candles on our birthday cakes.

Seen as it was the littlest ones birthday yesterday, I thought I would have a go at making some myself. Don't ask me why, I don't know myself, but I have to say, they were pretty delicious and I am certain that they would go down well at a school bake sale when the time comes around again.

You can ice them in any colours you like, meaning you can make them fit in with your party theme if you have one, and because you have made them yourself, you know *exactly* what has gone in them. No nasties. Unless the kids have helped you that is. Then they are probably full of spit and bogeys...

Here's the recipe!

(PS: The icing used is just Royal Icing – I bought this as a box of powdered sugar and made it up as per the box instructions. You want the icing thin enough to pipe, but thick enough that it won't run off the biscuit and make a mess. Use the 5 second rule with the consistency – when you drop the icing back into the bowl after lifting it up with a spoon, the ribbon of icing dropped should take 5 seconds to

disappear back into the mixture).

Happy scoffing!



Crafty Little Thing: Halloween Intestine Jelly...

It's the 1st of October and Autumn is officially here.

I've woken up to dark skies, rain and a definite chill in the air.

I don't mind this weather combo if it is a stay at home day, sipping hot chocolate and watching a film with the family but sadly, today, I am off out to play hockey.

In the rain.

Joy.

With Halloween at the end of this month, I thought I would start doing some Halloween crafts/bakes/drinks for you all and so here is my first one...

Intestine Jelly!

I made this for my kids when they had a play date the other day, to test their reaction, and they thought it was 'super gross' and 'cool' in equal measure.

Praise indeed from 7 and 8 year olds – they can be more critical than Gordon Ramsey...

It's really simple to make, so simple I managed it, and would look great on the table at a Halloween Party!

You will need...

1 Packet of Jelly (I used [Hartley's Black Cherry Jelly](#))

1 Packet of Strawberry Shoelace Sweets ([I used these ones](#))

A Glass Bowl (I used a small glass one which the jelly filled to halfway once made up)

A platter or plate to serve on

How to do it...

- Make the Jelly up, as per the packet instructions. I used Hartley's Black cherry jelly which gave a really good, deep red colour (oh, and it tastes amazing too!)
 - Tip the jelly liquid into your glass bowl.
- Add the Strawberry Shoelace sweets to the bowl of Jelly liquid
- Place in the fridge to set, as per packet instructions, ideally it should be left for 5 hours at least.
- When you're ready to serve, set the Jelly bowl in a larger bowl of very hot water for a few seconds to loosen it from the edge. It'll then slide out onto the plate easier.
- Remove the jelly bowl from the water after 30 seconds or so. Place your plate or serving on top of the jelly bowl and turn it over to release the jelly.
 - You should now have a domed plate of stringy, wormy, intestine-looking jelly wobbling proudly on your plate.
- Decorate as you desire, I used some plastic spiders and a pretend web from a craft box I was sent by [Viking Stationary](#) to help set a spooky scene!



If you have a go at this spookily delicious craft, do share it with me over on my [Facebook](#) or [Instagram](#) page!