

A Halloween recipe

Spooky Bats

The kids will go batty over these savoury crispy tortillas

◆ Preheat the oven to 190C/170C Fan/Gas 5. Line two baking trays with baking paper. Cut bat shapes out of **Watburtons Seeded Square Wraps** using a bat cutter from a set of Asda Halloween Cutters – you'll need to press very firmly. Place on the baking trays.

◆ Lightly beat 1 **large free-range egg** with 1 level tbsp **Asda Yeast Extract** or **Marmite** and use to brush the bats with.

◆ Lightly sprinkle some of the bats with finely grated **Italian Grana Padano** cheese and some with finely grated **red Leicester** cheese. Then lightly sprinkle the light-coloured ones with **sesame seeds** and the orange ones with **poppy seeds**.

◆ Put two **pumpkin seed** on each for eyes, pressing them into the cheese, then bake for 12-14 minutes.

Asda magazine, p.31, November 2012

Word bank

Marmite = The British version of the product is a sticky, dark brown **food paste** with a distinctive, powerful flavour, which is extremely salty. This distinctive taste is reflected in the British company's marketing slogan: "Love it or hate it."

To sprinkle = saupoudrer, asperger