

Halloween also known as All Hallows' Eve, is a yearly celebration observed in a number of countries on October 31. Traditions and customs vary among countries and may include the lighting of bonfires, fireworks displays and children dressing up in costumes. Many symbols are also related to Halloween and include such things as ghosts, witches, pumpkins and apples as well as colours such as black, orange and purple.

A Halloween afternoon tea would be a great way to start conversations with the children about how the various customs from around the world have contributed to how Halloween is celebrated today.

## **WITCHES FINGERS**



### ***Ingredients***

- 1/4 cup plain flour
- 1 egg, lightly beaten
- 1 tablespoon milk
- 1/4 cup polenta
- 1/3 cup dried breadcrumbs
- 12 chicken tenderloins, trimmed, halved lengthways
- 24 flaked almonds
- olive oil cooking spray

### ***Method***

- Preheat oven to 200°C. Lightly grease 2 baking trays.
- Place flour on a plate. Whisk egg and milk together in a bowl. Combine polenta and breadcrumbs in a small bowl. Place polenta mixture on a plate.
- Coat chicken, 1 piece at a time, in flour, shaking off excess. Dip into egg mixture, then coat in polenta mixture. Place on prepared trays.
- Brush 1 end of each chicken finger with remaining egg mixture. Place 1 almond on each finger and press down firmly to secure. Spray fingers with oil.
- Bake, uncovered, for 20 minutes or until golden and cooked through.

*<http://www.taste.com.au/recipes/17500/hags+chicken+fingers>, accessed September 26, 2013*

## **HALLOWEEN FRUIT SNACKS**



### ***Ingredients***

Red and green apples  
Slivered almonds  
Bananas  
Dark choc chips, melted  
Small mandarins  
Celery sticks  
Strawberries  
White choc chips, melted

### ***Method***

- Cut apples into quarters. Cut a wedge out of each apple quarter. Push pieces of slivered almonds into the apple where the wedge has been cut out. Arrange on a plate to serve.
- Peel bananas and cut in half. Melt the dark choc chips, stirring until smooth. Dab melted chocolate on the bananas to make a mouth and eyes. Refrigerate until chocolate is set.
- Peel mandarins. Cut celery sticks in half lengthwise then cut into smaller pieces. Place a small celery stick into the top of each mandarin as a stalk.
- Melt white choc chips, stirring until smooth. Dip strawberries into the white chocolate and put on a plate to set. Dab dark chocolate on for eyes and refrigerate until set.