

INGREDIENTS:

6 sausages 1 sheet ready-rolled puff pastry Honey Edible eyes



DIRECTIONS:

Preheat the oven to 180c and line a baking tray with parchment paper. (Parents help is needed with the oven)

Roll out the pasty and use a pizza cutter or sharp knife to cut six 1cm strips of the pastry widthways.

Wrap one of the pastry pieces around each of the sausages, trimming off the end if it is too long.

Bake in the oven for 20 minutes and then turn the temperature up to 220c and bake for a further 5 minutes. This helps to get the pasty brown and flaky.

Using a small bit of honey stick on the edible eyes and serve immediately.