



**WIGGLY**  
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## Spooky Sausage Mummies

EASY



### METHOD

Preheat the oven to 200c/ 180c fan or gas mark 6

Lightly roll out the pastry onto a lightly floured surface.

Cut the pastry into strips about half a cm wide.

Wrap the strips of pastry around the sausages to create the mummy effect.

Brush the pastry with the beaten egg to give the sausage a nice glaze.

Bake in the oven for 15-18 minutes until the pastry is cooked and a lovely golden-brown colour, making sure the sausages are fully cooked through.

Once baked allow to cool.

Once cooled place a blob of cream cheese at the top of the sausage to create the eyes. For the pupil cut a small piece of olive to create the finished effect.

Serve with dipping sauces!

### INGREDIENTS (makes 8)

Ready rolled puff pastry sheet-  
320g

1 tbsp of plain flour

Pack of 8 Frankfurter sausages

1 egg- lightly beaten.

4 tsp of soft cream cheese (to  
decorate)

1 tsp of chopped black olives (to  
decorate)

### NUTRITION INFORMATION

#### per 100g

Energy 1355kJ/326kcal

Fat 23.8g

of which saturates 10.3 g

Carbohydrate 18.3g

of which sugars 1.2g

Protein 9.0g

Salt 1.13g