



# Cheesy Croissant Ghosts

3  
ingred.

18  
serves

30  
min

**PREP TIME:** 20 minutes  
**START TO FINISH:** 30 minutes  
**SERVES:** 18 appetisers

These ghosts are so cute and tasty, they'll be the first at the party or dinner table to disappear!



1 can Jus-Rol™  
Croissants



200g ready-grated  
mozzarella cheese



Assorted sliced olives  
and chillies, as desired

- 1 Preheat the oven to 200°C (180°C for fan assisted ovens)/Gas Mark 6. Line 2 large baking sheets with baking paper.
  - 2 On cutting board, unroll dough; separate into 6 triangles. Cut each triangle into 3 smaller triangles making 24 triangles in total. Shape each as needed to look like ghost shape. Arrange triangles on baking sheets, folding narrow point under about 1/2 inch, to form head of ghost.
  - 3 Bake about 5-7 minutes or until slightly puffed and just beginning to brown. Sprinkle each ghost with about 1 tablespoon cheese. Bake 2-3 minutes longer or until cheese is melted. Top with sliced olives and chillies to form eyes and mouths.
- Cook 1 clove garlic, finely chopped, in 1 tablespoon butter, and brush over dough before topping with cheese. Be creative and use what you have on hand to add mouths and eyes to the ghosts - nuts, pickles or cut-up tomato will all work.