Witch-hat pastry bites for a last-minute Halloween tray

A cutting diagram and dough-label baking checklist. Use the free printable with the steps below; compare the optional supply only if you need it.

1. Cut one trial hat

Use ready-made puff pastry as its label directs. Cut a triangle, fold its bottom edge upward into a narrow brim and place it on a suitable lined baking sheet. Make one trial before cutting the full batch.

2. Decorate after baking

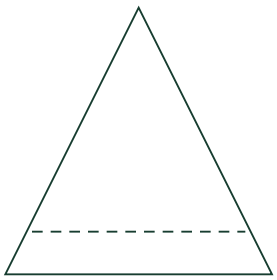
Bake according to the actual pastry instructions, checking doneness rather than relying on an illustration. Once safe to handle, add small black-olive strips as a band and buckle.

3. Plan the tray

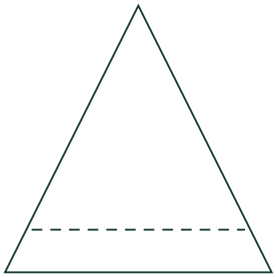
Use the cutting diagram to compare hat shapes on paper first. Count the pieces needed and leave expansion space on the pan; keep printed paper away from food and the oven.

Keep perishable food cold and follow actual recipe, food and container instructions. Use the worksheet to organize ingredients and serving arrangements.

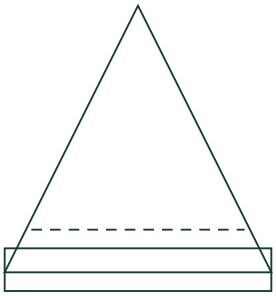
Your printable workspace



Cut a trial



Fold the edge



Finished shape

Planning diagram only. Do not place printed paper in food or an oven.

Pastry label / recipe

Pieces needed

Trial triangle dimensions

Pan spacing / batches

Use suitable items you own. Check exact product instructions before buying.