

# 13

# Tasty Halloween

# Recipes

**(PLUS BONUS HALLOWEEN PARTY RECIPES)**



# **HALLOWEEN SNACK MIX**

**What you need:**

**Caramel corn**

**Candy corn**

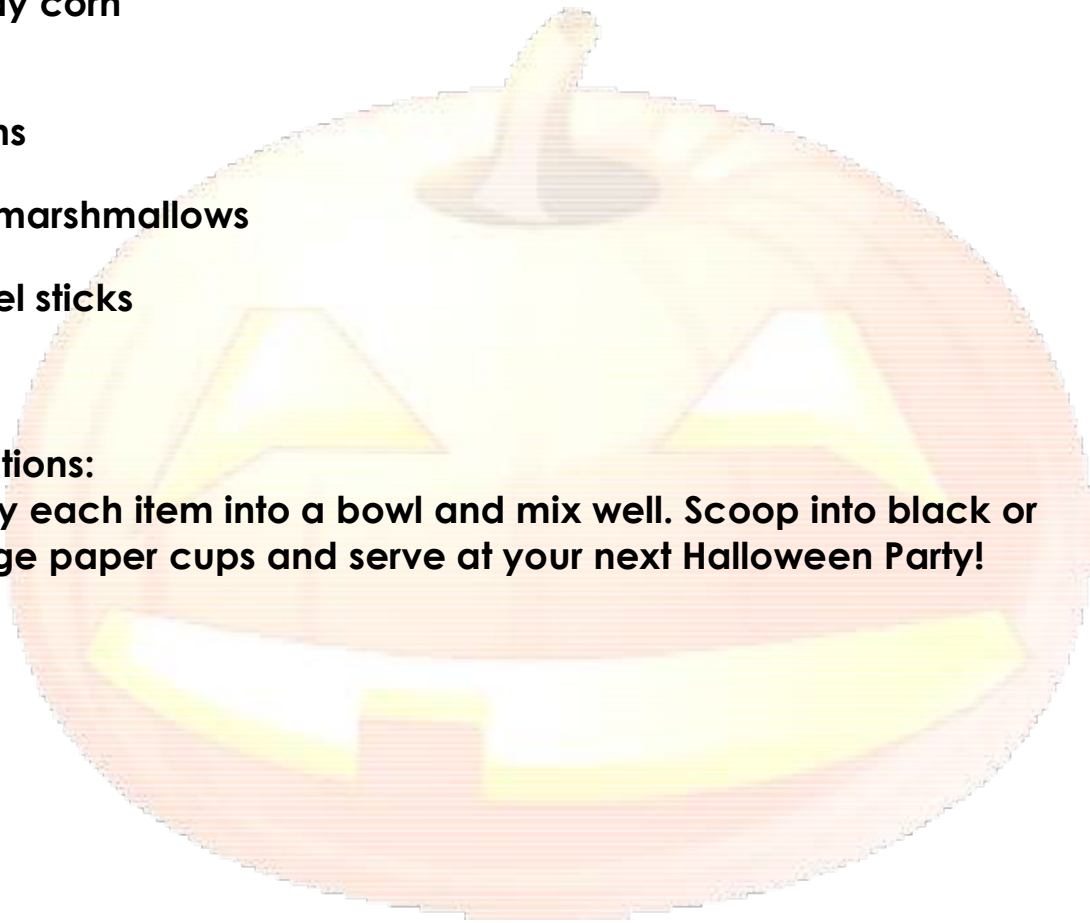
**Raisins**

**Mini marshmallows**

**Pretzel sticks**

**Directions:**

**Empty each item into a bowl and mix well. Scoop into black or orange paper cups and serve at your next Halloween Party!**



# WITCHES CAULDRON

You'll need

cauldron

red jello

candy corn

mini marshmallows

raisins or choco. chips

red licorice bits

gummy worms

Directions:

Make a witches brew:

Make jello (in cauldron) according to box, when half set, add the vampire teeth (candy corn), bones (marshmallows) roaches, ants or bugs (raisins or chips), red eyes, (licorice pieces) and snakes (gummy worms) Mix up and eat, OR mix up and let finish setting completely. Enjoy!

# WITCH HAT COOKIES

**What you need:**

**Fudge Stripe Cookie**

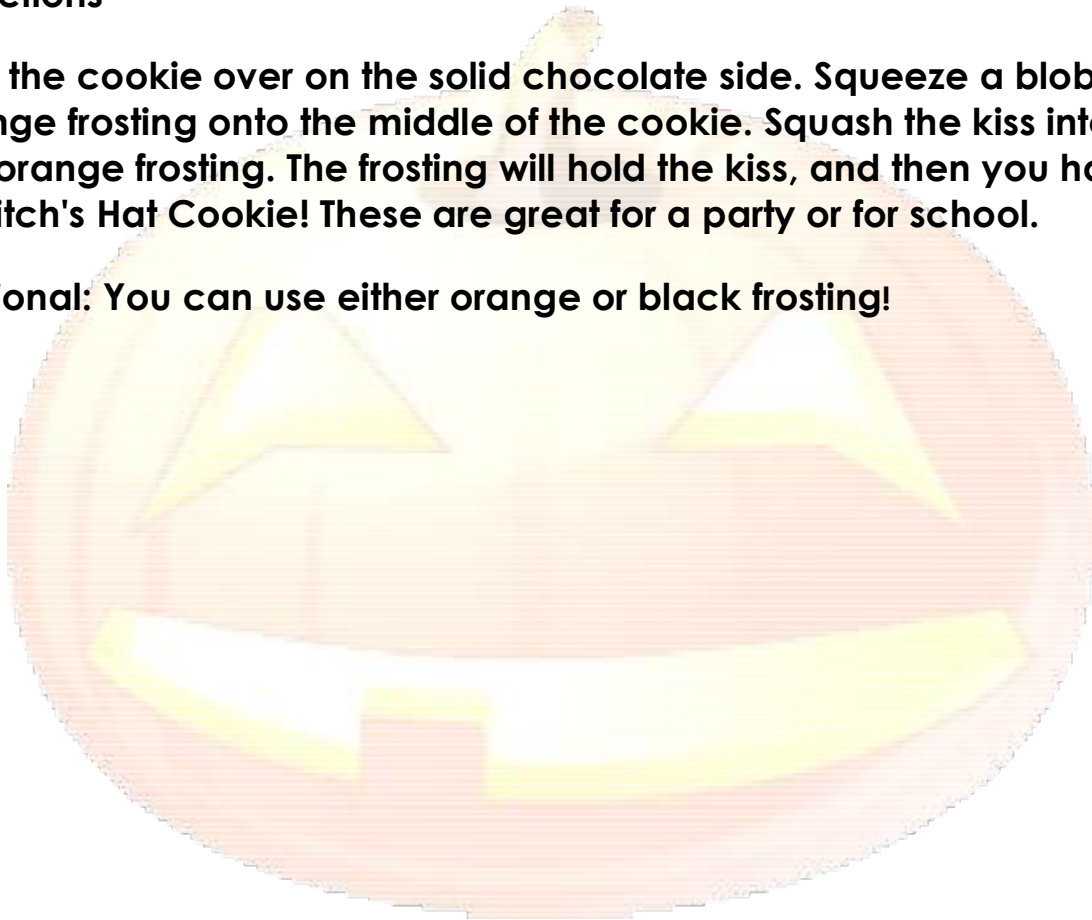
**Hershey Kiss**

**Orange or black frosting**

**Directions**

Turn the cookie over on the solid chocolate side. Squeeze a blob of orange frosting onto the middle of the cookie. Squash the kiss into the orange frosting. The frosting will hold the kiss, and then you have a Witch's Hat Cookie! These are great for a party or for school.

**Optional: You can use either orange or black frosting!**



# POPCORN HANDS

**What you need:**

**Clear disposable gloves**  
**popped popcorn**  
**candy corn**  
**twist ties**

**Directions:**

**Put 1 - 2 pieces of candy corn in each finger of the glove. Fill the rest of the glove with popped popcorn, twist the top and seal with a twist tie. Hand out as snacks or goodies!**



# MONSTER MASH

**What you need:**

1 scoop Boo Goo (vanilla ice cream)

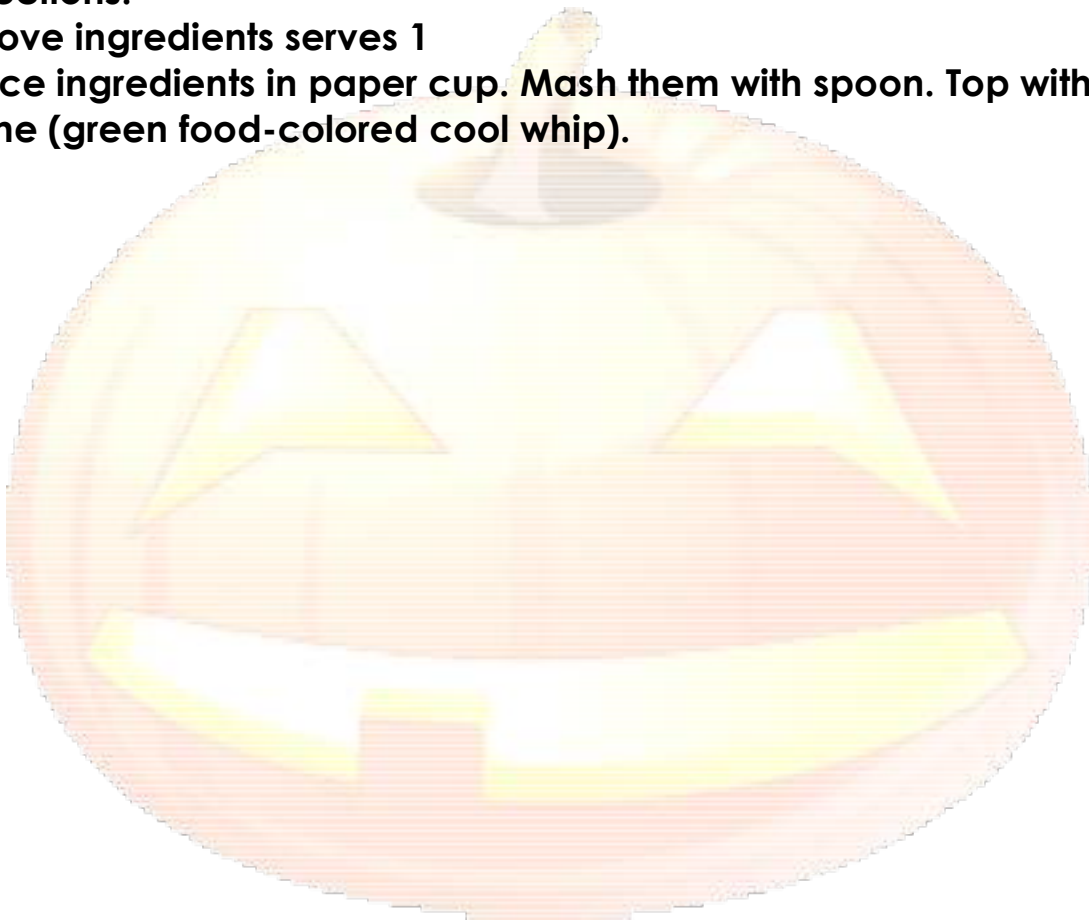
1 tbsp. Swamp Mud (chocolate syrup)

1 tbsp. beetle bugs (miniature chocolate chips) 10 Monster toes (miniature marshmallows)

**Directions:**

Above ingredients serves 1

Place ingredients in paper cup. Mash them with spoon. Top with slug slime (green food-colored cool whip).



# **HALLOWEEN ORANGE OOZE CUPCAKES**

## **What you need:**

**Chocolate cake mix**

**prepared according to package directions 8oz. cream cheese softened**

**1/4 cup sugar**

**1 egg**

**1 cup butterscotch chips**

**yellow and red food coloring**

**1/2 cup chopped walnuts**

**1 container cream cheese frosting**

**semi sweet chocolate chips in reseal**

## **Directions:**

**Line 24 muffin cups with paper liners and divide the prepared cake mix equally between them. Cups should be 3/4 of the way full.**

**In medium bowl beat cream cheese with sugar and egg until light and fluffy. Stir in 2 drops yellow food coloring and 1 drop red food coloring. Divide in half. In one half, Stir in the butterscotch chips and the walnuts until well blended. Spoon a heaping teaspoon of cream cheese mixture into center of batter in each cup.**

**Bake at 350 for 15 to 20 minutes or until tooth pick test done. Let cool completely and ice with the remaining cream cheese icing.**

**For a spider web design melt chocolate chips in resealable bag in microwave for 30 seconds at a time until melted. Snip off small corner of bag. Pipe 3 circles around cupcake starting at center and working way out.**

**Lightly Drag toothpick through chocolate circles starting at center and pulling towards outer edge.**

# COOL SPIDER TREATS

**What you need:**

**cupcakes**

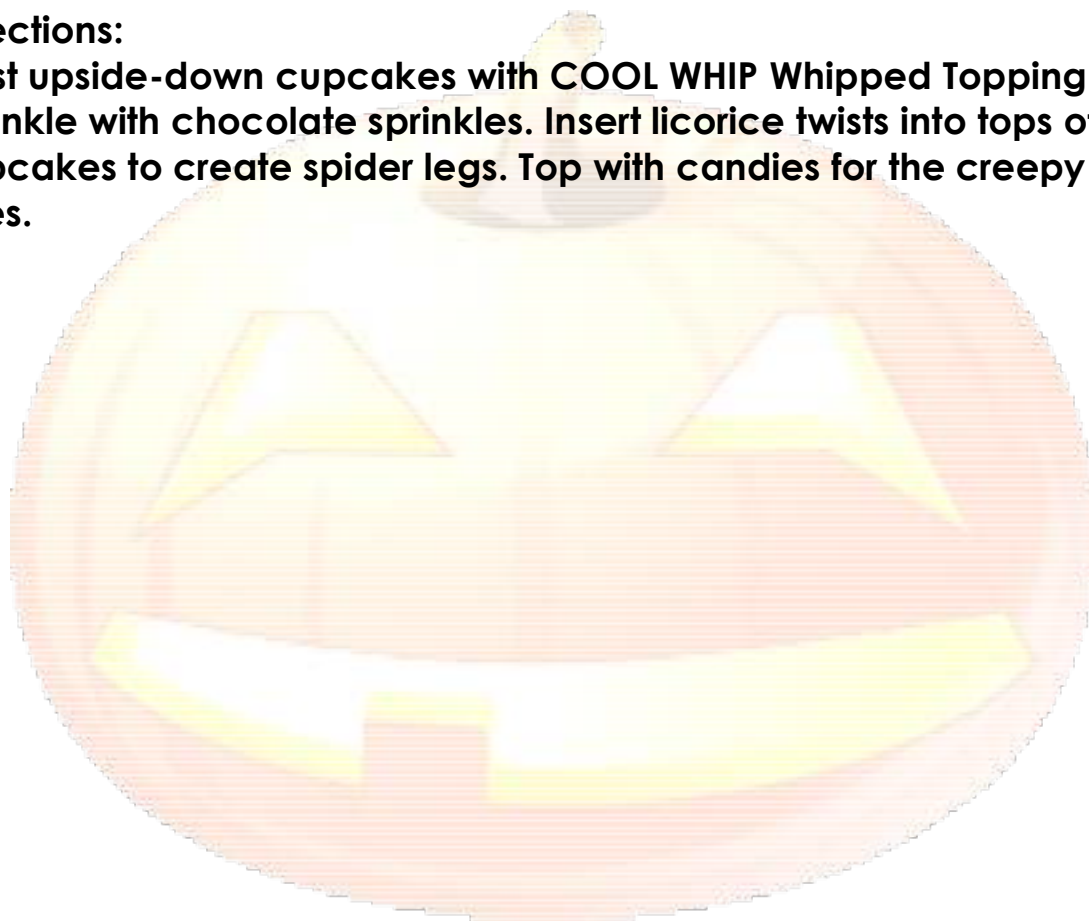
**1 tub (8 oz.) COOL WHIP whipped topping thawed chocolate sprinkles**

**black or chocolate licorice twists**

**candies**

**Directions:**

**Frost upside-down cupcakes with COOL WHIP Whipped Topping. Sprinkle with chocolate sprinkles. Insert licorice twists into tops of cupcakes to create spider legs. Top with candies for the creepy eyes.**





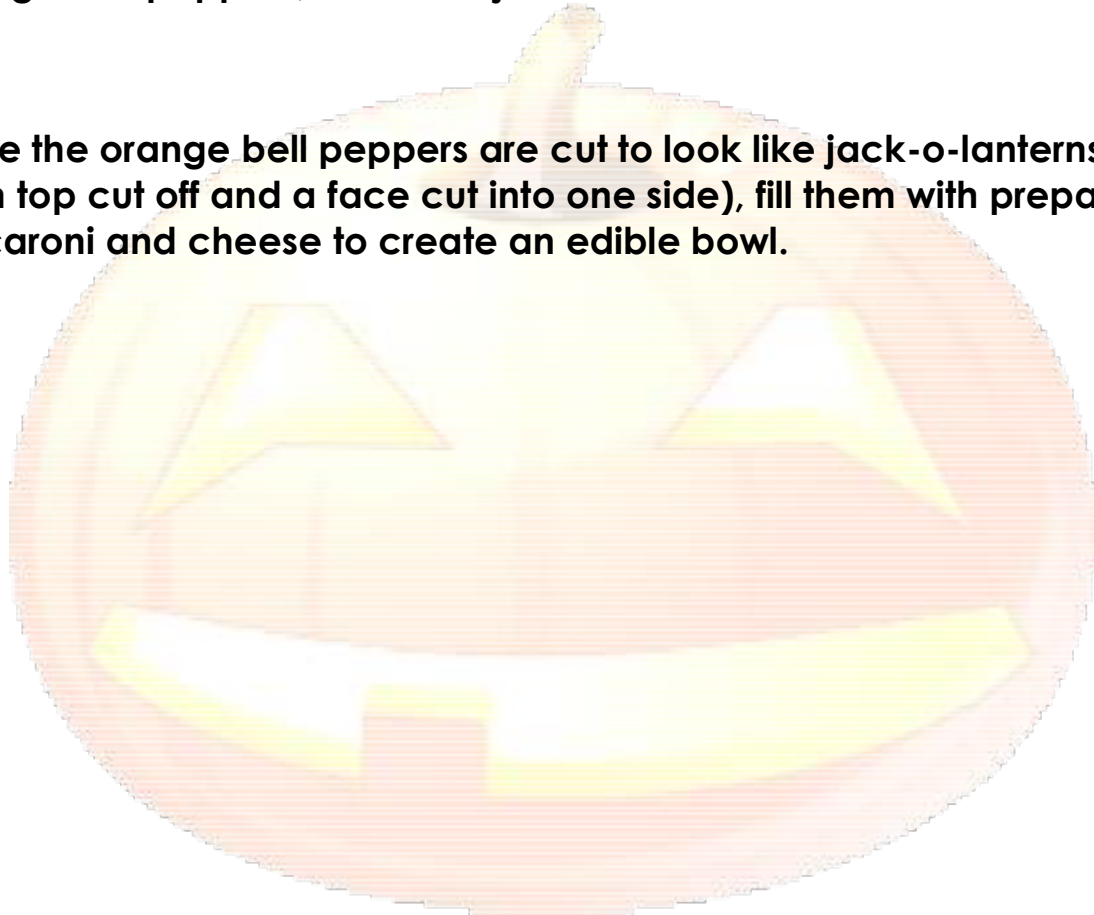
# MAC-O-LANTERN AND CHEESE BOWLS

**Ingredients:**

**Prepared macaroni and cheese**

**Orange bell peppers, cut like a jack-o-lantern**

**Once the orange bell peppers are cut to look like jack-o-lanterns (with top cut off and a face cut into one side), fill them with prepared macaroni and cheese to create an edible bowl.**



# COOKIE SPIDERS

**What you need:**

Oreo cookies

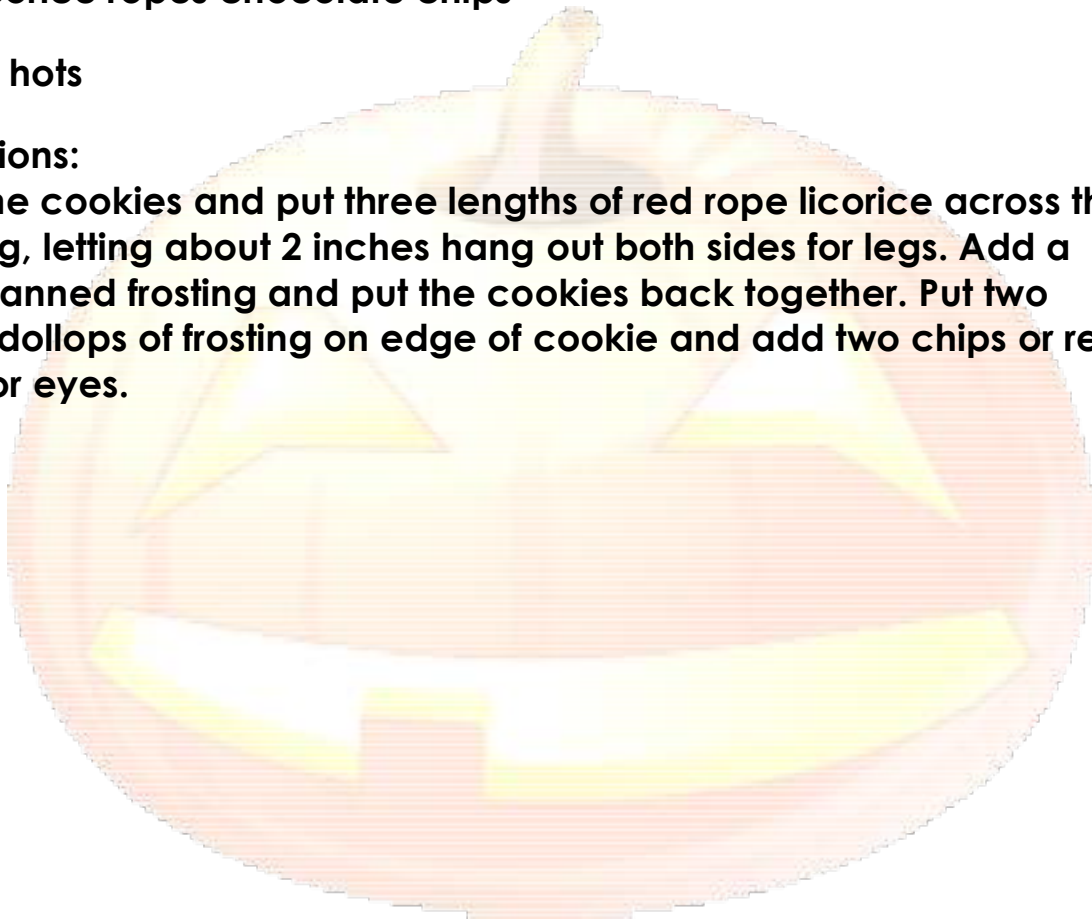
frosting mix

red licorice ropes chocolate chips

or red hots

**Directions:**

split the cookies and put three lengths of red rope licorice across the frosting, letting about 2 inches hang out both sides for legs. Add a little canned frosting and put the cookies back together. Put two small dollops of frosting on edge of cookie and add two chips or red hots for eyes.



# GHOST IN THE GRAVEYARD

**What you need:**

**3 1/2 Cups Cold Milk**

**(2) Packages Chocolate Pudding**

**(1) 12oz. Tub Cool Whip Thawed**

**1 16oz. Package Chocolate Sandwich Cookies – crushed**

**Directions:**

**Pour cold milk into large bowl, add pudding mixes. Beat with wire whisk two minutes.**

**Stir 3 cups cool whip and half of the cookies. Pour into 13" x9" baking dish.**

**Sprinkle with remaining cookie crumbs.**

**Refrigerate one hour.**

**Decorate with oval shaped cookies for tombstones and whipped topping dropped by spoonfuls for ghosts, add mini-M&M's for eyes.**

**Keep refrigerated.**

**Optional recipe: Spoon pudding mixture into 12-16 individual cups top with crushed cookies. Decorate by making ghosts on top with cool whip spoonfuls and adding mini-M&M eyes.**

# EYEBALL POTION

1 tub (8 oz.) COOL WHIP Whipped Frozen Topping  
Blueberries or raisins  
1-1/2 cups boiling water  
1 pkg. (8-serving size) JELL-O Brand Gelatin Dessert any red flavor  
1 cup cold water

Ice Cubes

Directions:

USING a small ice cream scoop, place 2 scoops whipped topping into each of 10 dessert dishes for "eyeballs".

Place a blueberry or raisin in each scoop for the "pupil". Freeze 30 minutes or until firm.

MEANWHILE, stir boiling water into gelatin in large bowl at least 2 minutes until completely dissolved.

Mix cold water and ice cubes to make 2-1/2 cups. Add to gelatin, stirring until slightly thickened. Remove any remaining ice.

Pour about 1/2 cup gelatin around each "eyeball", leaving the top of the "eyeball" exposed.

REFRIGERATE 1-1/2 hours or until firm.

# **HALLOWEEN RICE KRISPIE TREATS**

**What you need:**

**1 Bag of mini marshmallows 1/2 cup margarine**

**1 Box rice krispies**

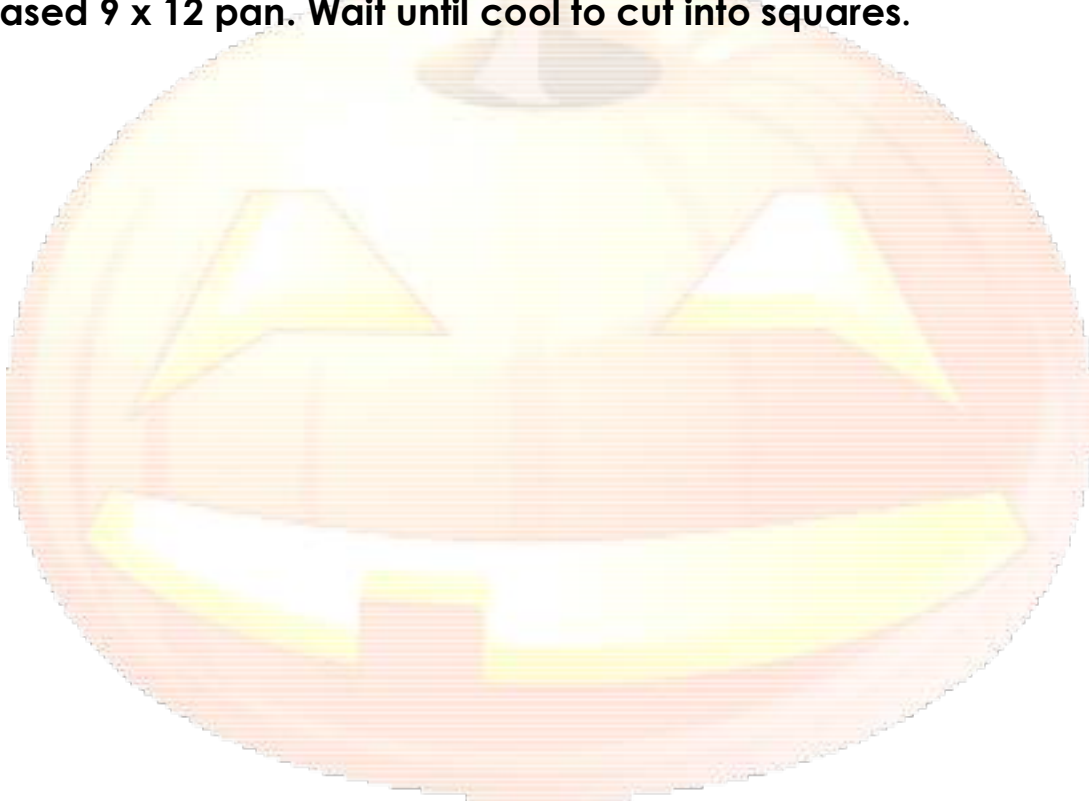
**Orange food coloring**

**Directions:**

**Melt butter in pan. Add marshmallows and stir until all have melted.**

**Add orange food coloring to melted marshmallows and stir well.**

**Then add rice krispies. After they are all mixed up, pour into a greased 9 x 12 pan. Wait until cool to cut into squares.**



# GHOST COOKIES

**What you need:**

**Nutter Butter cookie**

**marshmallow creme**

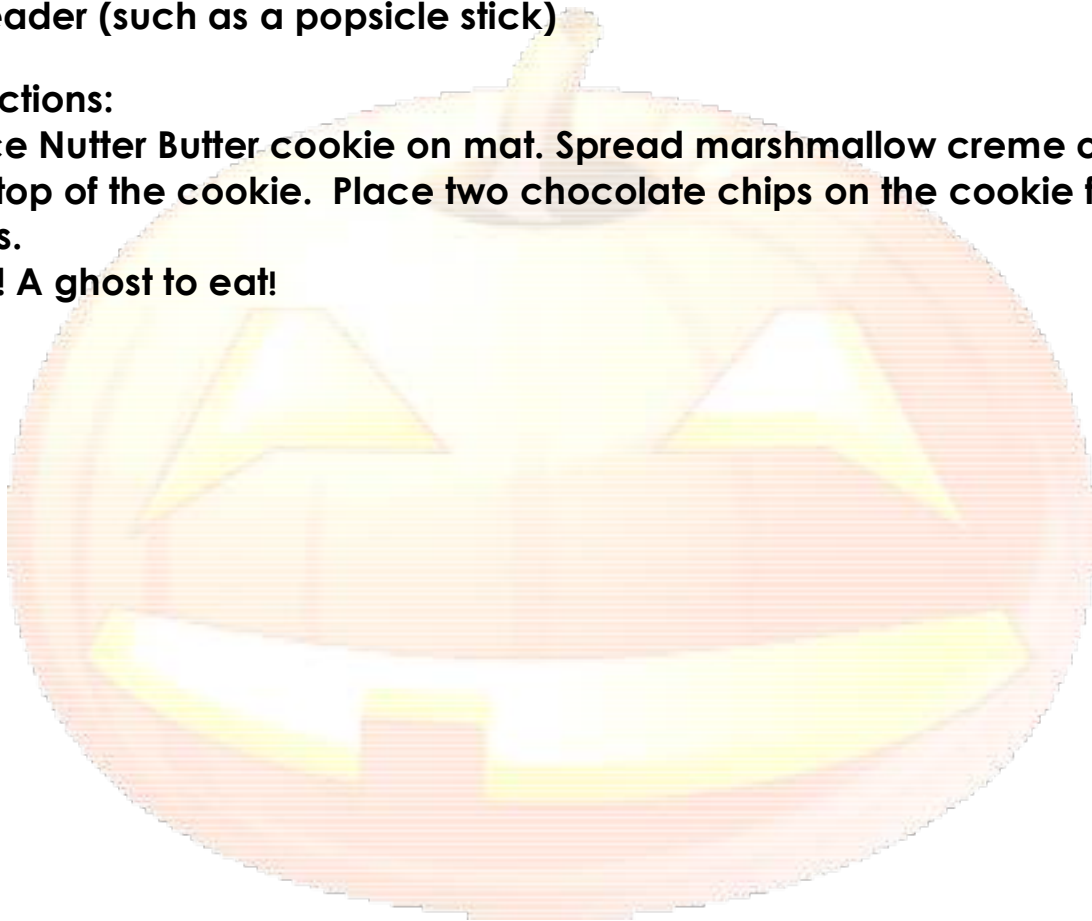
**mini chocolate chips**

**spreader (such as a popsicle stick)**

**Directions:**

**Place Nutter Butter cookie on mat. Spread marshmallow creme on the top of the cookie. Place two chocolate chips on the cookie for eyes.**

**Boo! A ghost to eat!**



# DING DONG SPIDERS

**What you need:**

**1 Hostess Ding Dong per child**

**8 pieces of string licorice each child frosting or cream cheese (dye it red) 2 raisins**

**Directions:**

**Hand out the Ding Dongs (Let them unwrap them, it's a great fine motor activity).**

**Pass out a bag of cut up string licorice (Let them take 8 pieces. A good math skill).**

**Pass out the frosting or cream cheese and allow them to take a tiny spoonful and place on their plate.**

**Have them take 2 raisins from the box (another great fine motor activity and math skill).**

**On the one side of the Ding Dong have them put 4 pieces of licorice into the Ding Dong (Have them do the same on the other side)**

**{Legs}Let them stick their raisins into the frosting and stick them on top of the Ding Dong (Eyes).**

# Snacks Perfect for Kids Halloween Parties





# MANDARIN PUMPKINS

## Ingredients:

Mandarin oranges, peeled

Small celery stalk (cut to about 1 inch long)

## Directions:

Take a Mandarin orange and insert the cut celery stick into the top of the Mandarin orange (where you can pull the orange apart).



# FAKE TEETH

Makes 4 “mouths”

1 green apple (Granny Smith variety are great)

8 Tbsp peanut butter (or substitute any other nut-type butter for allergies)

20 Yogurt-covered raisins (or mini marshmallows)

Slice the apple into 8 equal slices. Take two slices, spread nut butter on one side of each slice. Place 5 yogurt-covered raisins (or mini marshmallows) in between the 2 apple slices and press together.



# GHOSTS

Makes 4 Ghosts

2 Bananas, peeled and cut in half  
12 mini chocolate chips

Poke 3 mini chocolate chips (for eyes and mouth) into each banana half, near the pointy end.

Enjoy!



# **JACK-O-LANTERN QUESADILLAS**

**Makes 3 quesadillas**

**6 soft taco size flour tortillas**

**Slices of favorite yellow cheese – cheddar, American, etc**

**Take 3 tortillas and put cheese slices (2-3 slices each, depending on how cheesy you want it) on each of the 3 tortillas.**

**Cut jack-o-lantern faces into the remaining 3 tortillas (have fun getting creative with the designs!). Place the cut tortillas onto the cheese-covered tortillas.**

**Eat right away or melt the cheese by putting into the microwave for about 30 seconds. Pull out carefully – it gets hot!**

# MUMMIES

**Makes 8 Mummies**

**8 Hot dogs or sausage links**

**1 Package of premade pizza dough, sliced into strips (a pizza cutter is excellent for this)**

**Mustard for eyes (optional)**

**Preheat oven to 350 degrees.**

**Take strips of dough and wrap them around the hot dogs like strips of material.**

**Place the covered hot dogs on an oven-safe tray and place into the oven. Bake approximately 8-10 minutes, until crust starts to turn golden brown. (oven times may vary)**

**Once cooked, pull out and cool for 5-10 minutes. Once cooled enough to easily touch, add mustard dots for the eyes, if desired.**

**Serve with ketchup**

