

Halloween Cooking, Parties & More



Tips, Ideas and Over 30 Fun & Spooky Halloween
Recipes

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Alternatives to Halloween Candy

If you're a parent you may be worrying about how much candy your child will be bringing home this Halloween. Candy not only has very little nutritional value, it is bad for your teeth and can cause nasty tummy aches when eaten in excess. If you're looking for something different to hand out to trick-or-treaters this year, here are some alternative ideas.

Nabisco has **100 calorie pack** individual packages that trick-or-treaters will find enjoyable to their palates. Teddy Grahams and chocolate covered pretzels are my two favorites, but they have a whole line to choose from.

Individual **packages of nuts or trail mixes** are nutritionally beneficial to your ghosts and goblins. They not only taste good, they are good for you.

Microwave popcorn packages are a great option. You can buy them in many different flavors, but if you're looking for healthier alternatives skip the extra butter or movie butter kind.

Nabisco **Handi-Snack** offers a variety of healthy choices. A few examples that I particularly like are:

- Breadsticks and cheese
- Cheese dunk `ems
- Ritz cheese and crackers

These individual packages are a tasty choice. Fairly inexpensive, they are a great fit for children.

While not quite as healthy as some of the other options above, many restaurants, such as McDonald's & Wendy's, sell coupon certificates or books you can substitute with. You can purchase gift certificates for your trick-or-treaters and by using your Arch card and following some simple guidelines at the McDonald's website you can not only give a non candy gift, you can also earn college rewards.

Non-Edible Gifts

If you visit a dollar store or a store that sells children's books inexpensively, you can find non-edible gifts too. Items such as coloring books, crayons or audio books and more are great alternatives to sugar laden candy. Not only is this a healthier choice, it is educational as well. Some people even shop throughout the year to help spread the cost out.

A visit to your local dentist may be just what the doctor orders this Halloween. He may be able and willing to give you toothbrushes and toothpaste samples at a reduced rate to hand out to children. If you wanted you could even hand out sugarless gum.

Small games like jacks and jump rope fit well into a trick-or-treater's bag and will last for longer than one night. While various different flash cards or games such as old maid and crazy eights are not what trick-or-treaters are used to getting at Halloween it is something they can use and re-use. Again, they are inexpensive and can be purchased throughout the year at dollar or general stores.

The choice is yours. Use some of these ideas to begin to change the suggestion that candy is the only choice for Halloween. Be creative and give your visitors something healthier this year!

Bubbling Cauldron Recipes: Dip and Witch Brew Fit for Halloween Parties

Throwing or attending a Halloween party this year and wondering what to make? Bubbling cauldrons are the dish of choice for the ghosts and witches of the night. Here are two recipes everyone in attendance is sure to enjoy.

Goblin Dip

Ingredients:

- 1 pkg (16 oz.) Velveeta processed cheese, cubed
- 16 oz shredded Swiss cheese
- 1 can(10 ½ oz.) cheddar cheese soup
- 2 cans (15 oz.) black beans (drain well)
- 1 jar medium or hot salsa
- 1 can (4 oz) diced jalapeno peppers, (drain well)
- 1 round loaf of pumpernickel or round marble rye bread, unsliced
- 2 loaves (18 ounces each) round marble rye bread, unsliced
- Pretzel rods

Preparation:

Put canned soup into saucepan. Add the processed and swiss cheese into the pan. Melt cheeses over low heat, stirring often. Remove from heat. Stir in beans, salsa and jalapeño peppers, if desired. Carefully cut center out of bread, leaving 1-1/2-inch shell. Cut or tear bread center into pieces for dipping.

Fill your emptied bread bowl (cauldron) with the cheese. Take your cut or tore bread pieces that you took from your bowl and place on a serving plate. For an added extra touch, you could “assemble a campfire” of pretzel rods around the bowl. Put 1 full pretzel rod into the cheese dip and serve immediately.

Alternate Ideas for Goblin Dip

If you want more of a Mexican taste to your cheesy dip, add a package of taco seasoning into the saucepan when cooking and a can of Ro-tel tomatoes with green chilis.

Using Halloween cookie cutters (you can purchase them) and cocktail bread, cut out some decorative pieces of bread for dipping.

Witch’s Brew Recipe

Ingredients:

- 2 packages lime Jell-O
- Ice (if needed)
- Lime Kool-Aid
- 1 Gallon Green Punch Kool-Aid or Green Punch (any brand)
- Cauldron or Punch Bowl
- Ladle

Directions:

The night before, using the lime Kool-Aid prepare ice cubes. You'll need to use the flavored ice cubes as this particular witch's brew does not do well watered down with plain water ice cubes. It will water it down too much.

In enough time for the Jell-O to set before serving, prepare both packages of lime Jell-O. Place in fridge to set. Make one gallon of Green Punch Kool-Aid or you can purchase a gallon of any brand green punch. Chill.

When ready to serve, using a fork, mash up the set Jell-O into globs. Pour the punch into punch bowl or cauldron. Add Jell-O globs and Kool-Aid ice cubes.

Tips for serving: Because this is a Jell-O punch, do not use a pitcher to serve. The Jell-O will try and sit on the bottom. Make certain you stir the punch well and ladle it into your guests' cups.

How to Carve Your First Pumpkin

So you're ready to carve your first pumpkin? Congratulations in joining the ranks of many who rank pumpkin carving as one of their favorite Halloween activities. To avoid a huge mess you'll have to clean up later, the first thing you'll need to do is prepare your workspace.

Choosing Your Pumpkin Carving Space

Select a flat work area. Lay down several layers of newspaper being sure to overlap them.

Gather Your Supplies

- Pumpkin
- Pumpkin Carving Kit or Butcher Knife & Serrated Paring Knife
- Permanent Marker
- Container lined with a garbage bag to deposit your waste
- Lighting Source of Your Choice (Candle, glow sticks, etc.)

Preparing Your Pumpkin for Carving

Turn your pumpkin on its side. Using your permanent marker, draw a large circle on the bottom of the pumpkin. Be sure it's large enough to fit a large spoon and your hand inside. By cutting out the bottom (instead of the top) you'll make it easier to place your light source in it. Using your large butcher knife carefully cut out the circle. Make note of the best side for carving your chosen design or face.

Let the Fun Begin

It's time to clean out your pumpkin. Using your hands, scoop out the seeds and put them in the garbage bag, unless you want to put them in a bowl for later roasting. Using either a wooden spatula or serving spoon, scrape out the meat. Hopefully you have already decided on which side you will be carving the face, as this will need extra removal of the flesh.

Draw Your Design

After the pumpkin has been cleaned out, it is time to draw the design of your choice. Use a semi-permanent marker or a pencil and draw your design on the pumpkin.

If you don't have an artistic mind it's ok. You can use a stencil available on several Internet sites or one that may have come in your tool kit. (www.hersheys.com is a good site for designs.) Take a copy of the design and place it over the pumpkin. Secure this with masking tape. With a needle, push pin or nail, start poking small holes through the paper and into the pumpkin. Make sure you do them close enough as this is the pattern from which you will carve.

It's Finally Time to Carve

Preparation pays off. Now, let's get carving this pumpkin. Be particular in your carving as any little slip with the knife is likely to ruin your design and may cause injury. With your paring knife or other preferred choice of carving tool, carve along the pattern lines cutting all the way

through the rind. Cut away from yourself and into the pumpkin. After each feature has been cut out slowly push out the cut pieces from inside the pumpkin.

Hint: Keep your blades as sharp as possible to ensure accuracy and ease of carving.

Clean Up

Take your newspaper and fold it over on all sides, keeping your pumpkin "gunk" on the inside. Once folded, throw it in the trash can or garbage bag.

Congratulations! You've now carved your first pumpkin. Once you've finished and cleaned up the mess, place that baby out on the front porch and add your lighting. Show it off for the entire neighborhood to see. Don't forget to take a picture too – after all you only have a first carved pumpkin once. Enjoy!

Creepy Fingers Recipe: Perfect for a Child's Halloween Get Together

These are most fun to make, most fun to eat and the kids just love them! They add a nice touch to a school treat or just to have when having friends over.

I'm going to give you the tips first. I've found that if the tips are before the recipe I am more apt to read them and not be at the end of my recipe and wonder why or where something went wrong.

Some people omit the egg white brush. The only reason I like it is because it seems to add an old, weathered, yellowish dead look. I don't think it makes much difference in taste. However, it may help in solidifying the almond into the finger.

You must roll these cookies thin. Believe me; they will spread out in the oven. Also, take them from the oven a few minutes early and reshape them the way you want them and then finish cooking.

The recipe doesn't call for it, but if you wanted to slip a few slivers of almond into the fingers at random spots you can get that exposed dead bone look. You might also want to put fine lines of red icing to resemble blood in various spots onto the cooked fingers.

Ingredients:

- 2 tablespoons red food coloring
- 30 sliced almonds
- 2 large eggs
- 1/4 teaspoon vanilla extract
- 1/2 cup softened butter
- 1/2 cup confectioners' sugar
- 5 T. sugar
- Pinch of salt
- 1 2/3 cups flour
- Couple drops of almond extract

Directions:

1. Heat your oven to 350 degrees Fahrenheit.
2. Line 2 baking sheets with parchment paper. Set aside.
3. Put food coloring in a shallow bowl and add the slivered almonds into the bowl. Leave them set until they are as deep red as you'd like. Every so often, stir them around to make sure they are getting completely covered.
4. Separate 1 egg, sitting the white aside in a separate bowl. In a different bowl, take the entire 2nd egg with the yolk of the first egg and whisk it together; add vanilla and set aside.
5. In large bowl, combine softened butter, confectioners' sugar, sugar, and salt. Beat on medium speed until well combined. Add egg mixture and almond

extract, and beat until smooth, about 2 minutes. Add the flour, and mix on low speed just until put together. Wrap the dough in plastic, and chill until firm, about 30 minutes.

6. Once firm enough divide the dough into two halves. Keep the one you're not working with covered in the plastic wrap and chilled. Separate the dough you're working with into fifteen pieces. Lightly flour your counter or work space. Roll each piece back and forth with palms into finger shapes about 3 and a half to 4 inches long. Pinch dough in two places to form knuckles. Score each knuckle lightly with the back of a small knife. Transfer fingers to the previously prepared baking sheets. Repeat with remaining dough.
7. After you have formed all your fingers, using a pastry brush, brush lightly with the egg white from the first egg in step 4.
8. Position almonds into nails and push into dough to keep firm.
9. Bake until lightly browned, about 12 minutes, however, you will remove them at about 9 minutes and reshape them the way you want them to look. Cool completely.

Kids love these icky fingers. Even more fun than eating them is making them, so don't be afraid to let them join in the process. You'll all have fun and the kids will learn a few life skills at the same time.

Easy Additions for Perfect Halloween Meals

It's Halloween! With just a few little changes or additions to things that you probably already make, you can put the spirit of Halloween on your table.

Scary Eyeballs – For deviled eggs, add a little more mustard into the egg centers or a thin dollop under where you will lay a black olive into the creamy center.

Ghost Sandwiches – Cut your bread into ghosts, add the filling of your choice and your children will have a ghostly treat for their school or after school sandwich.

Wormy Hot Dogs – Thinly slice your hot dogs and then microwave. This will make them curl to look like worms. Put them on a hamburger bun and dress with mustard, catsup and pickles to make a slimy swamp underneath.

Ghostly Toast – Toast your bread. When it is cool enough to cut, with a gingerbread girl cutter or a plain knife, cut to make a ghost body. Top with whipped cream cheese or flavored yogurt with raisins or dates cut for eyes.

Orange Jack O Lantern – With a toothpick, gently carve a face into the orange. Careful not to injure the meat/pulp of the orange, your child will have a small version of the Jack O Lantern that is healthy and edible.

Graveyard Snack – Take a cup of plain or buttered popped popcorn; add a half cup each of mini pretzels, mini marshmallows, chocolate chips, goldfish crackers and raisins.

Spider Snack – Taking two round crackers, such as the ritz, put peanut butter in the middle. Take 8 small pretzels or chow mein noodles and stick all around, 4 on each side to make the legs. Add raisins for eyes.

Salty Bones – Making breadsticks for your spaghetti tonight? Here's a Halloween twist. Unroll a tube of refrigerated breadstick roll and separate the triangle pieces. Stretch each individual piece to make a long bone like figure. Cut about a 1 and a half inch slit in each end with your kitchen scissors. Roll the remaining 4 flaps into what would make the end of a dog bone. Sprinkle with coarse salt and bake as directed.

Goblin Tongues – Using mini bagels, spread cream cheese or mayonnaise, your preference, onto bagel. Cut slices out of circular pieces of bologna lunch meat to look like tongues and put into the top center of the bagel, leaving it to hang out like a tongue.

These are just a small sampling of things you can do to impress the kids or grandkids. Nothing fancy, quite simple for you but they'll love them. Presentation and excitement is part of children accepting new and different things. Let them help you when creating these treats and they may just be a little more receptive to the new Halloween changes in foods they already love.

Fend Off Tooth Decay and Treat a Soldier This Halloween

While our U.S. soldiers are overseas serving our country, dentists all over America are participating in a buyback program that treats our soldiers while trying to prevent cavities in our little ones.

Children trample all over the neighborhoods, visit their friends and family on Halloween all in hopes of coming home with the lots of yum-yum gooey sugar. They dump the candy out on the floor or table and begin to go through the candy piece by piece. They pick out what they really like and for the most part, the rest goes into a bowl and sits there for several months until mom finally dumps it into the garbage.

This magnificent mound of candy is not seen as glorious by any dentist. Dentists see tooth decay and unnecessary trips to their office for children instead. Of course brushing and flossing is the biggest prevention of tooth decay but the less sweets you eat, the less chance you have of developing tooth decay. This nightmarish vision sparked within dentists everywhere to come up with the candy buyback program.

I became aware of this program last October when I got a notice from our dentist's office. They would buy back any candy that we didn't want from our Halloween take-home at a dollar a pound. The intent was not to rob the children of their childhood Halloween memory but to let them have a choice of what they wanted to sell back. What a deal! They explained that they would then send the goodies we sold them overseas to our soldiers.

Trying to convince young ones of how great it is to send their candy to someone else is no easy task. However, if you let them know the dentist is offering to pay them for their goods, they may be more compromising.

Operation Gratitude, a nonprofit organization out of California, distributes the candy to soldiers. If you're interested in participating in the candy buy back for soldiers, ask your dentist or look for a dentist in your area that takes part in this program. Eat up soldiers and thank you!

Tips for Planning a Trick-or-Treat Party that Doesn't Cost a Fortune

Halloween is a fun time of year! It's a time to think about costumes, carving pumpkins and just plain fun. A Halloween party is an alternative to the normal trick or treat. You can plan an inexpensive party for your child. From the invitation to saying your goodbyes at the end of a fun filled night, this article will give you affordable ideas for the perfect party.

The Internet has some inexpensive invitations that you can download for the price of the ink and paper. Choose a color that would fit the season or theme of your party. I would deliver or mail these invitations to arrive three weeks prior to the date of the party.

Costumes are a huge part of a successful party. If you choose a theme, such as Star Wars or Character theme, you want to put that on the invitation so people can dress accordingly. Choosing a comfortable costume is in your best interest. You can often find what you're looking for at thrift stores. Throughout the year I look for white sheets, full skirts, old vests, boots, scarves and other things that I can put together to make easy outfits. Colored hair sprays, wigs and gloves are some things you will want to look for. With some planning you can easily make a costume that will be comfortable and cute.

Next comes feeding your guests. Whatever you choose, use key words in your recipes like Zombie Punch and Graveyard Chips with Blood Salsa. Make iced pumpkin bars and design black spiders on them. For good measure, call them Spider Bars. For Zombie Punch, take one each of 12 oz frozen orange juice and limeade. Mix with half the water as the recipe calls for. Refreeze these into tubs. At party time put them frozen into a punch bowl and add key lime sherbet and 7-Up to taste. For Graveyard chips and Blood salsa, buy blue corn chips and find a very chunky salsa.

For games, the web is full of ideas. Mummy Bingo is fun for young children. Buy orange poster board; cut it to the size you want and with a black marker made the Bingo pattern. Candy Corn makes great "bingo chips" and is fun for munching. You can laminate these and re-use.

A white sheet simply placed over a child creates another game; Guess the Ghost!

Let's get our decorations up and we will be ready to party. Carve 5 to 6 pumpkins prior to the party. If possible, find a good but economical carving set. There are a lot of ideas in the package that you simply follow. Put one pumpkin in the window closest to your entryway. You can line your porch or steps with a few as well. No matter where you place your pumpkins, remember safety in keeping them lit. You might choose a battery operated LED light. They flicker like a candle and are safe. Hanging creepy spiders and cobwebs are an inexpensive way to decorate and can be bought in discount stores. Keep spooky music playing in the background.

These are just some ideas for an inexpensive party. Whatever you choose to do, be safe, have fun and Happy Halloween!

Make Your House Smell Delightful with this Pumpkin Roll Recipe

This is my favorite Halloween treat and one of the reasons is because it makes the house smell yummy. This pinwheel design comes from spreading cream cheese filling onto a flat pumpkin square and rolling it up. I double the recipe and freeze a loaf for later when I need something absolutely delicious to serve up. It takes a little work if you're not used to handling your cakes, but once you've figured out the little tricks and how to mend your mistakes (if you make them) you'll become an expert.

Some recipes you find call for making pumpkin puree. I have done this, but found that buying pure pumpkin is by far, easier, less messy and just as tasty. You're going to add your own spices, so don't buy the kind with them already added.

Let's start! You will need to preheat your oven to 375 degrees and get your pan ready. Using a 15 x 10 inch pan, spray with cooking spray and lightly flour.

Now for the Pumpkin Roll:

- 3/4 c. flour
- 1/2 t. baking powder
- 1/2 t. baking soda
- 3/4 t. cinnamon
- 1/4 t. allspice
- 1/4 t. salt
- 3 large eggs
- 1 c. sugar
- 1/2 t. vanilla
- 2/3 c. pumpkin puree

Sift the flour, baking powder, baking soda, cinnamon, allspice and salt into a large mixing bowl. Set aside.

Beat your eggs and sugar together on high until fluffy (about 5 minutes). You will know when it is enough; the mixture is thick and forms a ribbon pattern off your beaters when turned off and lifted slowly out of the bowl. Next, beat in the vanilla extract and pumpkin. Slowly add in sifted flour mixture you set aside earlier. Gently mix thoroughly. Pour batter into pan, evenly spreading the batter.

Bake for 13 - 15 minutes or until a toothpick inserted in the center comes out clean. Don't overcook. You want the cake to "spring back" when lightly touched with your finger.

While pumpkin is baking, take a piece of wax paper and lay it on a flat work area. Sprinkle this with powdered sugar and finely chopped walnuts.

Immediately, after cake is done, turn this carefully onto the dish towel that you have prepared. Sprinkle lightly with powdered sugar and roll up the pumpkin roll, with the towel. You want to do this while the cake is hot. Set aside and wait to cool.

Filling:

- 8 oz. Softened cream cheese
- 2 T. softened butter
- 1 c. powdered sugar
- 1/2 t. vanilla

Beat cream cheese, butter, and vanilla until light and fluffy. Add sugar and beat until smooth. Once the pumpkin roll has cooled, you can carefully unroll it. If you have breakage, you can use your filling to fix the cracks. You will have fewer cracks if you roll the cake immediately out of the oven and wait until it is totally cool before filling. Now spread your filling over the roll. Keep in mind that you may have some squeeze out so you will probably want to put less filling on the outside 1/2 inch of your roll. Once filled, re-roll your pumpkin roll. Lightly sprinkle with powdered sugar. Wrap in foil and freeze. When ready to serve, slice thin and enjoy.

If you're like me, all that yummy smelling earlier from baking will make you want to eat these tasty treats right away.

What Do I Do With All This Harvest?

Gathering the last of the harvest in the fall months leaves windowsills, tables and baskets full of tomatoes, squash, pumpkin, peppers, beets, apples and sweet potatoes. These yummy foods sit waiting to be used up. You're left with so much fresh, precious food and so little time. The neighbors get to share in the excess and you send it home with anyone who darkens your door. All your labor of the spring and long hot summer has finally paid off, in rich dividends. Now, what do you do with everything you have left?

Now is the time to save some money. So many dishes can be made from these wonderful veggies and fruits. Here are some ideas for your next meal or two, or three or more.

Fresh Salsa

Fresh salsa is a big hit for fall. You can use the yellow, red or green peppers finely sliced along with some fresh onion and garlic to create your own salsa. Depending on the peppers you have planted you can make a Mexican salsa as well as a simple tomato salsa. If you have harvested peaches or apple, you can even make a salsa with these items. If you choose to can salsa make sure you follow a recipe that is tried and sure to keep the acid out of your salsa.

Sweet Potato Dishes Galore

Sweet potatoes have huge nutritional benefits. A sweet potato pie is just one of the many yummy things you can make. This root makes wonderful custards, casseroles and stews. It keeps fairly well if kept in dark places. Once it has become woody, it is no longer good for use.

Zucchini Bread

Zucchini makes the best bread and is a treat in the fall. You can freeze this vegetable and use it all winter long in breads and potato pancakes (try adding zucchini to this.)

Decorate Your Home with Squash & Gourds

Squash and gourds can be used as decoration in your home or yard. If you've harvested them you will know that they are everywhere in the fall. Take some fall flowers (mums are particularly hardy), squash and gourds and make table decorations from them. Of course you can prepare and freeze squash for winter use.

Hash It Out Over Hash of All Kinds

Beets diced up finely with some fresh potatoes and a little pot roast or corned beef finely diced will make a tasty hash. Don't count this out in the fall. You can make a hash with apples, sweet potatoes, butternut squash or really anything you desire. The word hash encompasses a lot of different foods of your choice. If you wanted to omit the meat you could make a simple veggie and fruit hash. Search the net for some recipes.

Apples, Apples, Apples

Apples not only taste good but they make the house smell delicious as well. Applesauce is a great way to use up the apple leftovers and you can also freeze this for later use. Apple pies, apple cobblers (and peach too), apple crisp and apple butter are just a few of the ways you can use up your harvest.

With winter fast approaching, you will want to get as many of your goodies up in cans tucked away or frozen. There's nothing like going to the pantry or freezer and seeing your hard labor waiting for you. Happy Harvest!

Fun Halloween Recipes

1. Flying Broomstick Ghosts
2. Wacky Halloween Lollipops
3. Hay Bale Candy Drops
4. Green Monster Toes
5. Spooky Graveyard Squares
6. Halloween Oatmeal Cookie Triangles
7. Mystery Halloween Cookie Pops
8. Munchable Scarecrows
9. Squirmy Crawler Cupcakes
10. Totally Batty Cupcakes
11. Caramel Candy Apple Surprise
12. Creepy Black Cat Cake
13. Creepy Crawly Ice Cream Cups
14. Trick or Treat Ice Cream Cones
15. Halloween Banana Bites
16. Glitter Popcorn Snack
17. Strawberry Rice Mini Rounds
18. Oh So Gooey Nachos
19. Wicked Witch Popcorn Balls
20. Crispy Rice Pumpkin Pops
21. Fluffy Ghost Pops
22. Eerie Eyed Mint Cocoa
23. Ice Spider Punch
24. Wrapped Up Mummy Dip
25. Monster Face Burgers
26. Ghoulish Squirm Sandwiches
27. Pumpkin Joe Pie
28. Crispy Witch Fingers
29. Frankenstein's Coffin Surprise
30. Bloodshot Red Ghoul Eyes

Flying Broomstick Ghosts

What You Need:

- 1 (3 ft.) roll of chewy fruit snack
- 14 (3 inch long) pretzel sticks
- 2/3 C white baking chips
- 1 t miniature semisweet chocolate chips

How to Make It:

Cover a cookie sheet completely with wax paper.

Unroll the fruit snack and cut the long end of the snack from end to end into 1/2 inch fringe.

Cut the roll into 2 inch segments.

Wrap a piece of the fringed fruit snack around one end of each pretzel stick.

Use your fingers to press the fruit snack onto the pretzel to make it stick well.

Place the pretzel sticks onto the prepared cookie sheet.

Place the white baking chips into a saucepan placed over low heat.

Stirring almost constantly with a wooden spoon heat the chips for 5 minutes or until completely melted.

Remove the pan from the stove.

Measure out 1/2 t of the melted chips and pour into a ghost shape over the middle of a pretzel stick to form a ghost.

Continue until you have made all 14 ghosts.

Press 3 of the chocolate chips onto each ghost head for the eyes and a nose.

Allow the ghosts to set at room temperature for 45 minutes or until they have hardened.

If you are strapped for time you can melt the white baking chips in the microwave instead of on the stove. Place the chips into small microwavable dish and microwave on high for 30 seconds then stir until the chips have completely melted. Place the completed ghosts in the freezer for 5 minutes to harden.

Makes 14 candies

Preparation Time: approximately 20 minutes

Cooking Time: approximately 5 minutes

Hardening Time: approximately 45 minutes

Total Time: approximately 1 hour 10 minutes

Nutritional Information (approximate values per candy)

Calories 50; fat 3g; sodium 20 mg; carbohydrates 7g; sugar 6g; protein 0g

Wacky Halloween Lollipops

What You Need:

- 1 1/2 C of sugar
- 3/4 C of water
- 2/3 C of light corn syrup
- 1/2 t cream of tartar
- 1/2 t peppermint oil
- Black and orange paste food coloring
- 10 lollipop sticks

How to Make It:

Butter 10 assorted size round cookie cutters and place them on a parchment lined baking sheet. Place the sugar, water and corn syrup into a saucepan and place the pan over medium heat. Stir in the cream of tartar and cook the mixture, stirring constantly until the sugar has dissolved.

Stop stirring and bring the mixture to a boil.

Continue cooking without stirring until a candy thermometer reaches 300 degrees.

Remove the pan from the heat and stir in the peppermint oil.

Be careful to keep your face away from the pan when stirring in the oil as the aroma is very strong.

Spoon 1/4 C of the mixture into two separate custard cups and tint one cup orange and one cup black.

Pour the remaining mixture into the prepared cookie cutters.

Drizzle the black and orange sugar mixtures over the cookie cutters and use a toothpick to swirl the mixture through each lollipop.

Remove the cutters just before the lollipops completely harden and place a lollipop stick into each lollipop.

These lollipops can be made with size or shape of cookie cutter. Once they have hardened wrap them in plastic wrap and tie them with a Halloween bow. They make great hand out treats for all those scary trick-or-treaters.

Makes 10 lollipops

Hay Bale Candy Drops

What You Need:

- 1 (11 oz.) pkg. butterscotch chips
- 2 T of creamy peanut butter
- 1 (12 oz.) jar dry roasted peanuts
- 1 (4 oz.) can potato sticks

How to Make It:

Place the chips into a large heavy saucepan.

Add the peanut butter to the pan and place the pan over low heat.

Stirring constantly, heat the mixture for 5 minutes or until very smooth.

Remove the pan from the heat and stir in the peanuts until well coated.

Add the potato sticks and carefully stir to coat them well.

Line a pan with wax paper and drop the mixture by teaspoonfuls onto the paper.

Chill the hay bales until firm.

These sweet salty drops will have them coming back again and again. They make great trick or treat candies when wrapped tightly in plastic and tied with a Halloween bow. Semisweet chocolate chips may be used in place of the butterscotch chips if you prefer. The nuts are optional.

Makes 5 dozen drops

Green Monster Toes

What You Need:

- 12 oz. white candy coating, chopped
- Green paste food coloring
- 22 peanut butter filled oblong sandwich cookies
- 11 miniature Tootsie rolls, cut in half lengthwise

How to Make It:

Place the candy coating into a microwave safe bowl.

Heat the candy on high for 1 minute.

Remove and stir.

If the candy is not completely melted and smooth continue heating at 30 second intervals, stirring after each time until melted and smooth.

Add enough green paste food coloring to reach the desired color.

Dip each cookie into the green frosting until completely coated, letting any excess drip back into the bowl.

Place the coated cookies on wax paper.

Press half of a Tootsie roll into the top of each cookie to form a nail.

Let the cookies stand for 15 minutes or until the coating has hardened.

These no bake simple cookies take very little time to make and even less time to eat. The kids will love them and so will the adults. There so simple to make even the kids can join in the cooking fun.

Makes 22 cookies

Preparation Time: approximately 10 minutes

Cooking Time: approximately 1 minute

Cooling Time: approximately 15 minutes

Total Time: approximately 26 minutes

Spooky Graveyard Squares

What You Need:

- 4 C miniature marshmallows
- 1/4 C of butter, cubed
- 6 C crispy rice cereal
- 12 oval shaped chocolate cream filled cookies
- 1 tube white decorating gel
- 1 (16 oz.) can ready to spread chocolate frosting
- Halloween sprinkles

How to Make It:

Place the marshmallows and butter into a large saucepan.

Place the pan over medium low heat and stirring continuously cook the mixture for 5 minutes or until completely melted.

Remove the pan from the heat and fold in the cereal until well coated.

Grease a 13 X 9 inch baking pan.

Press the cereal mixture evenly into the pan.

Allow the cereal mixture to cool then cut into 12 squares.

Cut about 1/2 inch off the bottom of each of the cookies and place into a bowl.

Use the white decorating gel to write RIP onto each of the cookies.

Place 2 T of the frosting in a circle in the middle of each of the cereal squares.

Place 1 decorated cookie into each frosting circle.

Crush the reserved cookies and sprinkle over the top of each square.

Sprinkle each square with the Halloween sprinkles.

This is one graveyard you won't be able to keep the trick or treaters out of. In fact they may ask for more. Make more by doubling the ingredients in this recipe.

Makes 12 servings

Preparation Time: approximately 30 minutes

Cooking Time: approximately 5 minutes + cooling

Total Time: approximately 35 minutes + cooling

Halloween Oatmeal Cookie Triangles

What You Need:

- 1/2 C butter, softened to room temperature
- 3/4 C brown sugar
- 1 egg
- 1 1/2 t vanilla extract
- 1 C of flour
- 1 C quick cooking oats
- 1/2 t baking powder
- 1/2 t baking soda
- 1/4 t salt
- 1 (12.6 oz.) bag of Halloween M&M's
- 1/2 C chopped pecans
- 1/4 C sweet coconut, flaked

How to Make It:

Preset the oven temperature to 350 degrees.

Generously spray a 12 inch pizza pan with a non stick cooking spray.

Place the softened butter in a small mixing bowl.

Add the brown sugar and beat on low speed until creamy.

Beat the egg in the bowl and add the vanilla.

Beat on medium speed until well combined.

Stir in the oats, baking powder, baking soda and salt until blended in well.

Stir in 1 C of the M&M candies.

Press the batter onto the prepared pizza pan.

Sprinkle the top of the batter with the pecans and coconut.

Press the remaining M&M's into the batter.

Bake 20 minutes or until golden brown.

Cool on a wire rack then cut into triangles.

This quick and simple cookie pizza will brighten any child's Halloween. If you can't find Halloween M&M's in your local store go www.mms.com and order your own customized candies or you can buy regular M&M's and use only the orange and brown colored ones in this cookie. The rest of the M&M's can be placed in a bowl for everyone to munch on during the party.

Makes 12 cookie triangles

Mystery Halloween Cookie Pops

What You Need:

- 1 (12 oz.) pkg. vanilla baking chips
- 2 T solid shortening, divided
- Orange food coloring
- 1 (16 oz.) pkg. cream filled chocolate cookies
- 32 Popsicle sticks
- 1 (6 oz.) pkg. semisweet chocolate chips

How to Make It:

Place the vanilla baking chips and 1 T of shortening together in a microwave safe bowl.

Place in the microwave on high for 1 minute.

Remove the bowl from the microwave and stir until smooth.

If the chips haven't melted enough return the bowl to the microwave for 30 seconds then stir again until smooth.

Add the food coloring and stir until you reach the desired color of orange.

Remove the tops off all the cookies.

Dip each Popsicle stick in the melted chip mixture and place one on each cookie half.

Return the tops to the cookies and place them on a sheet of waxed paper.

Place the cookies in the freezer for 15 minutes.

Reheat the chip mixture for 15 seconds in the microwave if it has hardened.

Dip each of the cookie pops into the melted chocolate covering the cooking well and allowing any excess to drip back into the bowl.

Return the cookies to the wax paper and freeze for 30 minutes or until set.

Place the chocolate chips and remaining shortening into a microwave safe bowl.

Microwave on high for 1 minute then stir until smooth.

Drizzle the mixture over each of the cookie pops.

These lollipops are a little different than the norm but the kids will love them. Wrap individual cookies and hand out to all your trick or treaters or give each party guest their own special Halloween treat.

Makes 32 lollipops

Munchable Scarecrows

What You Need:

- 1 (18 oz.) pkg. refrigerated sugar cookie dough
- 1 C of flaked coconut
- Yellow, orange, red and blue food coloring
- 18 gum drop fruit slices
- 1 C of powdered sugar, divided
- 1 T of milk, divided
- Mini chocolate chips

How to Make It:

Roll out the cookie dough on a flat surface.

Use gingerbread men cutters and cut out 18 shapes.

Place the cutouts onto a baking sheet and bake according the directions on the package.

Remove the cookies and cool to room temperature on a wire rack.

Place the coconut into a bowl.

Add enough yellow food coloring to color the coconut to resemble the color of straw.

To make the scarecrow hats place the gum drops on a lightly sugared surface and roll them out flat.

Cut hat shapes out of each gum drop.

Divide the powdered sugar into 3 mixing bowls.

Place 2 to 3 drops of the orange, red and blue food coloring into each separate bowl.

Add the milk to each bowl and stir to form a paste, adding more milk if necessary to reach the desired consistency.

When the cookies have cooled, frost the heads, hand and feet of each cookie with the orange frosting.

Press the tinted coconut into the frosting on the head, hands and feet area.

Use the blue and red frosting to frost on the scarecrows shirt.

Place the hat onto the scarecrows head by placing a little orange frosting on the back of the hat and pressing it onto the scarecrow.

Place 2 to 3 of mini chocolate chips down the front of the scarecrows shirt for buttons.

Scarecrows are a favorite sight around Halloween. These scarecrow cookies won't last long so make a second batch to be sure you have enough to go around. Use any shade of food coloring you like to make the shirts.

Makes 18 cookies

Squirmy Crawler Cupcakes

What You Need:

- 1 1/4 C of water
- 1/3 C of canola oil
- 3 eggs
- 1 (18.25 oz.) box yellow cake mix with pudding
- 3/4 C ready to spread chocolate frosting
- 24 gummy worms

How to Make It:

Preset the oven temperature to 350 degrees allowing the oven to preheat.

Place paper cupcake liners into the cups on a muffin tin.

Spray the lines lightly with a non stick cooking spray.

Pour the water into a mixing bowl.

Whisk the canola oil into the water.

Add the eggs and whisk until well combined.

Add the cake mix powder and stir until blended in well.

Fill the paper lines 2/3 full of the batter.

Bake for 22 minutes or until a toothpick inserted in the center of the cupcakes comes out clean.

Remove the cupcakes to a wire rack and cool for 20 minutes.

Using a wooden spoon handle make a hole in the center of each cupcake about as wide as a penny.

Place the frosting into a baggie and snip one corner off the bag.

Squeeze the frosting into the holes on the cupcakes allowing a small amount to top the cupcake.

Press a gummy worm into the frosting hole of each cupcake leaving a portion of the worm over the edge of the cupcakes.

Kids will love these cupcakes. Wrap them in decorative plastic wrap to give as treats or place them on your Halloween party table for the kids to enjoy.

Makes 24 cupcakes

Preparation Time: approximately 20 minutes

Baking Time: approximately 22 minutes

Cooling Time: approximately 20 minutes

Total Time: approximately 1 hour 02 minutes

Nutritional Information (approximate value per cupcake):

Calories 200; fat 8 g; sodium 160 mg; carbohydrates 30 g; sugar 24 g; protein 2 g

Totally Batty Cupcakes

What You Need:

- 1 (18.25 oz.) pkg. chocolate cake mix
- 1 (16 oz.) can chocolate ready to spread frosting
- 24 fudge stripped cookies, halved
- 24 chocolate kisses
- Red decorating gel

How to Make It:

Prepare the cake and bake as directed on the package for 24 cupcakes.

Allow the cupcakes to cool completely on a wire rack

Frost the cupcakes with the frosting.

Place 2 halves of the cookies into each cupcake to represent the bat wings being sure the stripes are to the backside of the cupcake.

Carefully press a chocolate kiss into the front of the cupcake to represent the bats head.

Place two small drops of the red decorating gel onto the kiss to form the eyes.

If you want your cupcakes to look really batty scallop the edges of the cookies before adding them to the cupcakes.

Makes 24 cupcakes

Preparation Time: approximately 25 minutes

Baking Time: approximately 20 minutes + cooling

Total Time: approximately 45 minutes + cooling

Caramel Candy Apple Surprise

What You Need:

- 1 (18 1/4 oz.) pkg. spice cake mix
- 2 C tart apples, peeled and chopped
- 20 caramels
- 3 T of milk
- 1 C pecans, toasted and chopped fine
- 12 Popsicle sticks

How to Make It:

Set the oven temperature to 350 degrees and allow the oven to preheat.

Line a muffin tin with paper liners

Prepare the cake mix as directed on the box for cupcakes.

Fold the apples into the batter well.

Fill the paper lined muffin cups 2/3 full of the batter.

Bake for 20 minutes or until a toothpick comes out clean.

Remove and cool in the pan for 10 minutes.

Move the cupcakes to a wire rack to continue cooling to room temperature.

Place the caramels into a saucepan.

Pour the milk over the caramels.

Cook the mixture over low heat, stirring frequently, for 10 minutes or until the caramels have melted and very smooth.

Spread the caramel mixture over the top of the cupcakes.

Sprinkle the top of the cupcakes evenly with the pecans.

Insert a Popsicle stick into each of the cupcakes before serving.

Caramel apples are always a highlight at Halloween yet they can be so messy and for many children very hard to eat. These cupcakes are less complicated and are a great treat for all your Halloween ghosts and goblins.

Makes 12 cupcakes

Creepy Black Cat Cake

What You Need:

- 1 (18.25 oz.) chocolate cake mix
- 1 (16 oz.) can chocolate frosting
- 2 yellow gumdrops
- 1 green gumdrop
- 1 red gumdrop
- 2 pieces of shoestring black licorice
- 6 pieces of candy corn

How to Make It:

Set the oven temperature to 350 degrees and allow the oven to preheat.
Line 2 round 9 inch cake pans with parchment paper and lightly grease.
Prepare the cake mix according the package directions.
Pour the batter into the 2 prepared cake pans.
Bake 20 minutes or until a toothpick inserted in the center comes out clean.
Remove the pans from the oven and cool the cakes 10 minutes in the pans.
Remove the cakes from the pans and place on a wire rack to cool to room temperature.
Remove the parchment paper from the cakes.
Place one of the cakes on a large platter or covered board.
From the remaining cake cut a 1 in wide crescent shape slice to form the cat's tail.
From the cut cake measure 2 inches from the center and make a vertical cut.
Cut this piece in half to form the cat's ears and set aside.
Trim the remaining piece of the cut cake to form a circle for the cat's head.
Spread frosting over the top and sides of the first piece of cake.
Attach the tail to the bottom of the cake with a little frosting then frost the tail.
Attach the cat's head with frosting then frost the head.
Attach the cat's ears with frosting then completely frost the ears.
Place the yellow gum drops on the heat to represent the eyes.
Cut the green gum drop in half and attach to the yellow eyes using toothpicks.
Place the red gum drop on the face for the cat's nose.
Cut the black licorice and press it into the cat's face for its whiskers and mouth.
Press the candy corn into the base of the cat, three on each side, to represent its toes.

This black cat takes a little time to put together but it's worth the trouble when you place it on the Halloween party table. The kids will get a kick out of seeing and eating this piece of work. Brownie mix may be used in place of the cake mix if you prefer.

Makes 20 servings

Preparation Time: approximately 25 minutes

Baking Time: approximately 20 minutes + cooling

Total Time: approximately 45 minutes + cooling

Creepy Crawly Ice Cream Cups

What You Need:

- 8 individual graham cracker tart shells
- 8 scoops of vanilla ice cream
- 16 chocolate cream filled cookies, crumbled
- 16 red M&M candy pieces
- 16 pieces of black shoestring licorice

How to Make It:

Place the shells on a baking sheet.

Add 1 scoop of ice cream to each of the shells.

Crumble the cookies into a mixing bowl.

Sprinkle the cookies over the ice cream to cover it well.

Place the filled shells in the freezer for 30 minutes or until the ice cream has hardened.

Remove the shells and press 2 M&M's into the front of each scoop of ice cream to resemble eyes.

Cut the licorice strips into fourths.

Press 8 strips of licorice into each ice cream scoop to form the spider's legs.

Return to the freezer until ready to serve.

These simple little spiders are so easy make and the kids will love them. Use any flavor of ice cream you like and use different colors of M&M's for the eyes if you prefer.

Makes 8 servings

Preparation Time: approximately 10 minutes

Freezing Time: approximately 30 minutes

Total Time: approximately 40 minutes

Trick-or-Treat Ice Cream Cones

What You Need:

- 1 (4 oz.) pkg. German sweet chocolate
- 1/4 C of butter, cubed
- 3/4 C of sugar
- 2 eggs
- 1/2 C of flour
- 1 t vanilla extract
- 24 (3 inch) ice cream cones
- 24 scoops orange sherbet
- Black sprinkles

How to Make It:

Preset the oven temperature to 350 degrees.

Place the chocolate and butter into a microwave safe bowl.

Microwave on high for 1 minute then stir until very smooth.

Cool the mixture for 5 minutes.

Pour the chocolate mixture into a large mixing bowl and add the sugar.

Break the eggs into the mixture and mix until completely blended together.

Fold in the flour until well blended.

Add the extract and stir well.

Place the ice cream cones, standing straight up, into muffin tin cups.

Fill each cone 2/3 full of the batter.

Bake 20 minutes or until the brownies are set and a toothpick inserted in the center comes out with moist crumbs, being careful not to over bake.

Remove the cones from the oven and allow them to cool to room temperature.

Place one scoop of sherbet on top of each cone.

Sprinkle the top of the cones with the black sprinkles and serve immediately.

What a fun twist to an ice cream cone. Kids will love this special Halloween treat. If you can't find black sprinkles use chocolate sprinkles instead.

Makes 24 cones

Halloween Banana Bites

What You Need:

- 4 bananas, peeled and cut into bite size chunks
- 2 t Halloween sprinkles
- 2/3 C semisweet chocolate chips
- 2/3 C milk chocolate frosting

How to Make It:

Cover a serving plate with wax paper.

Place the banana chunks, cut side down onto the wax paper.

Place a toothpick into each banana chunk.

Place the banana chunks into the freezer for 20 minutes or until hard.

Place the Halloween sprinkles into a small cup and set aside.

Dump the chocolate chips into a microwave safe bowl.

Microwave the chips on high for 60 seconds.

Remove the melted chips and stir until smooth.

Place the frosting into the bowl with the melted chip.

Stir the mixture until blended together well.

Place in the microwave on high for 15 seconds.

Remove and stir until the mixture becomes a dip consistency.

Remove the bananas from the freezer.

Dip each banana into the melted chocolate mixture until completely covered.

Sprinkle each dipped banana with the Halloween sprinkles.

Place the banana chunks back onto the wax paper.

Put the all the dipped banana chunks back into the freezer for 1 hour or until the chocolate has completely hardened.

If the chocolate frosting mixture begins to harden before you have all the bananas coated place it back into them microwave and heat on high for 10 to 15 seconds or until soft. Be sure to stir the mixture before you resume the dipping process.

Makes 10 servings

Preparation Time: approximately 15 minutes

Freezing Time: approximately 1 hour 20 minutes

Total Time: approximately 1 hour 35 minutes

Nutritional Information (approximate values per 2 chunks)

Calories 190; fat 8g; sodium 0 mg; carbohydrates 30g; sugars 23g; protein 1g

Glitter Popcorn Snack

What You Need:

- 1 (1.75 oz.) bag microwave popcorn
- 1 C of fruit flavored cereal
- 1 C of chocolate flavored cereal
- 1 T of edible glitter

How to Make It:

Microwave the popcorn as directed on the package.
Dump the popcorn into a large mixing bowl.
Add the cereal and toss to combine with the popcorn.
Sprinkle the glitter on the top and toss again to coat well.

Edible glitter can be found in the cake decorating department of your local craft store. If you cannot find it use colored sugars instead. Place this fun snack in a plastic pumpkin for the kids to munch on during the party or fill small Halloween bags and give out to those cute trick or treaters instead of candy.

Makes 8 servings

Total Time: approximately 10 minutes

Nutritional Information (approximate values per 1 C serving):
Calories 70; fat 1 1/2 g; sodium 100 mg; carbohydrates 11 g; sugar 5 g; protein 0g

Strawberry Rice Mini Rounds

What You Need:

- 1/4 C creamy peanut butter
- 1 t honey
- 3 fresh strawberries, cleaned and stems removed
- 24 mini rice cakes

How to Make It:

Place the peanut butter into a small mixing bowl.

Add the honey and stir until well combined.

Cut each strawberry into 4 equal slices.

Spread the peanut butter mixture onto one side of each rice cake.

Place a strawberry onto 12 of the prepared rice cakes.

Top each strawberry with another rice cake peanut butter side down.

These are fun little snacks to set out on a Halloween table for the kids to munch on during the party. If you prefer crunch peanut butter may be used and bananas may be used in place of the strawberries.

Makes 6 servings

Total Time: approximately 15 minutes

Nutritional Information (approximately values per 2 rounds):

Calories 11; fat 6 g; sodium 75 mg; carbohydrates 10 g; sugar 2 g; protein 3 g

Oh So Goopy Nachos

What You Need:

- 8 graham crackers
- 3/4 C of milk chocolate chips
- 1 1/2 C of mini marshmallows

How to Make It:

Preset the oven to broil and allow the broiler to preheat.
Break each of the graham crackers into 4 squares.
Place the graham cracker pieces in a 9 inch aluminum pie plate.
Sprinkle the chocolate chips evenly over the graham crackers.
Layer the marshmallows evenly over the chocolate chips.
Place the pie plate in the oven 6 inches from heat.
Broil 45 seconds or until the marshmallows are lightly browned and puffy.

Watch your nachos closely to ensure they don't burn under the broiler. Never use a glass pan when making these nachos as it may break under the intense heat of the broiler.

Makes 4 servings

Preparation Time: approximately 10 minutes

Broiling Time: approximately 45 seconds

Total Time: approximately 10 minutes 45 seconds

Nutritional Information: (approximate values per serving):

Calories 340; fat 12 g; sodium 190 mg; carbohydrates 55 g; sugars 40 g; protein 4 g

Wicked Witch Popcorn Balls

What You Need:

- 4 qt. popcorn, popped
- 2 (1 oz.) squares unsweetened chocolate
- 2 C of sugar
- 1/2 C light corn syrup
- 1 C of water

How to Make It:

Preset the oven to 200 degrees.

Place the popcorn into a large heat proof bowl and place in the oven to keep warm

Put the chocolate into a heavy saucepan placed over low heat.

Stirring constantly, heat the chocolate for 5 minutes or until completely melted.

Stir in the sugar and the corn syrup until blended in well.

Add the water and stir to blend in.

Adjust the heat to medium and stirring constantly cook until it comes to a steady boil.

Continue cooking until a candy thermometer reaches 250 degrees or hard ball stage.

Remove the popcorn from the oven and pour the chocolate mixture over the popcorn stirring until the popcorn is evenly coated.

When the mixture cools enough to handle form it into 3 inch balls.

Place the balls on a wire rack to cool.

These popcorn balls are a fun change from the classic popcorn balls most of us grew up with.

When forming these balls, dip your hands in cold water to keep the popcorn from sticking.

Wrap the popcorn balls in plastic wrap and tie the tops with a spooking Halloween ribbon.

Makes 1 dozen

Crispy Rice Pumpkin Pops

What You Need:

- 1 (10 1/2 oz.) pkg. miniature marshmallows
- 3 T of butter
- 1/8 t of salt
- Red and yellow gel food coloring
- 6 C of crisp rice cereal
- 6 Popsicle sticks
- 3 miniature Tootsie rolls, cut in half
- 3 miniature green apple Air Head candies, cut into thin strips
- Black decorating gel

How to Make It:

Place the marshmallows, butter and salt into a large sauce pan over medium low heat. Stirring constantly, cook 5 minutes or until completely melted and smooth.

Remove the pan from the heat.

Stir in the red and yellow food coloring until you have reached a pumpkin orange color.

Fold in the cereal and coat well.

Lightly butter your hands and fingers and form the mixture into 6 equal size balls.

Insert 1 Popsicle stick 1/2 way up into each ball.

Place 1/2 of each Tootsie roll on the top of the ball to represent the pumpkin stem.

Roll the Air Head candy strips between your palms to form a vine.

Press the vine into the pumpkin ball as close to the stem as you can, allowing it vine over the edge of the pumpkin.

Make a face on the pumpkin using the black decorating gel.

Allow the pops to cool completely on a wire rack.

These make fun little treats to give out on Halloween. Need more than 6 just double or triple the ingredients. They also make great treats for that Halloween school party or as an after school Halloween snack.

Makes 6 servings

Fluffy Ghost Pops

What You Need:

- 1 (12 oz.) pkg. semisweet chocolate chips
- 4 1/2 t canola oil
- 40 large marshmallows
- 20 Popsicle sticks
- 1/2 C of orange sprinkles
- 1/2 C of black sprinkles
- 1 C of cashews, ground fine

How to Make It:

Line a baking sheet with wax paper

Place the chips and oil into a small microwave safe bowl.

Microwave on high for 30 seconds then stir until smooth.

If the chips have not completely melted return the bowl to the microwave at 15 second intervals, stirring after each time, until smooth and creamy.

Place 2 marshmallows onto each Popsicle stick.

Toss the orange and black sprinkles together in shallow bowl.

Dip the marshmallows into the melted chocolate, covering them well and allowing any excess to drip back into the bowl.

Roll the coated marshmallows through the sprinkles, coating them well.

Roll them through the ground cashews.

Place the marshmallows onto the wax paper standing up.

Place in the refrigerator to chill for 1 hour or until firm.

Kids will get a real kick out of these ghost pops. Any type of ground nut can be used or can be omitted if you prefer. If you can't find black sprinkles use white or chocolate instead.

Makes 20 pops

Eerie Eyed Mint Cocoa

What You Need:

- 8 C of milk, divided
- 1 C mint chocolate chips
- 1 C instant hot cocoa mix
- 16 large marshmallows
- 16 Crows candies
- 16 lollipop sticks

How to Make It:

Pour 1 C of milk into a saucepan and place the pan over low heat.
Stir in the chocolate chips and hot cocoa mix.
Cook, stirring frequently, for 5 minutes or until the chips has completely melted.
Add the remaining milk and stir to blend in well.
Cook 5 minutes or until the milk is hot.
Cut a slit into the top of each of the marshmallows.
Insert 1 piece of candy into each of the marshmallows slits.
Insert 1 lollipop stick into the bottom of each marshmallow.
Pour the hot cocoa into mugs.
Place 2 of the prepared eyes into each cup just before serving.

Halloween can be a cold gloomy nigh and a cup of hot cocoa can really hit the spot. All ages will get a kick out of these eerie cups of cocoa and they are one of the simplest Halloween treats to create.

Makes 8 servings

Preparation Time: approximately 10 minutes

Cooking Time: approximately 10 minutes

Total Time: approximately 20 minutes

Ice Spider Punch

What You Need:

- 12 gummy spiders
- 1 vinyl glove
- 1 gallon green fruit punch, chilled
- 2 (1 liter bottles) ginger ale
- 1 qt raspberry sherbet

How to Make It:

Fill an ice cube tray 2/3 full of water.
Add a gummy spider to each second of the ice cube tray.
Place in the freezer for 4 hours or until completely frozen.
Fill the vinyl glove with water and tie the end closed.
Freeze the glove for 4 hours or until solid.
Pour the fruit punch into a 7 qt. punch bowl.
Stir in the ginger ale until well combined.
Add the raspberry sherbet.
Place the frozen spider cubes into the punch.
Lay the frozen hand in the middle.

Kids love the scary aspect of this punch along with its great taste. Use any type of fruit punch you like and lemon lime soda can be used in place of the ginger ale if you prefer.

Makes 32 servings

Preparation Time: approximately 10 minutes
Freezing Time: approximately 4 hours
Total Time: approximately 4 hours 10 minutes

Wrapped Up Mummy Dip

What You Need:

- 1 (1 lb.) loaf of frozen bread dough, thawed
- 3 pieces of string cheese
- 1 (16 oz.) container of sour cream
- 1 envelope of ranch dip mix
- 1 black olive

How to Make It:

Allow the dough to rise according the directions on the package.

When the dough is ready, roll it out on a flat surface to form a 12 inch oval with the bottom narrower than the top.

Make an indention on both sides 1 inch from the top of the dough oval to form the mummies head.

Spray a baking sheet with a non stick cooking spray and lay the form dough onto the sheet.

Allow the dough to rise 20 minutes in a warm area.

Preset the oven temperature to 350 degrees.

When the dough is ready bake for 22 minutes or until it turns a golden brown.

Lay strips of the string cheese over the bread from the top to the bottom.

Return the bread to the oven for 2 minutes or until the cheese has melted.

Remove the dough to a wire rack to cool.

Place the sour cream into a mixing bowl.

Fold in the ranch dip mix until blended in well.

Refrigerate until ready to serve.

When the dough has cooled cut it in half horizontally. Remove the bread in the middle leaving a 3/4 inch shell.

Place the bottom half of the bread onto a serving plate.

Fill the bottom half with the prepared dip.

Replace the top of the bread.

Cut two slices from the olive and place on the head of the mummy for eyes.

Cut the removed bread into cubes and serve with the dip along with fresh vegetables or crackers.

This fun loving mummy makes a great centerpiece for your Halloween table. Any type of ranch dip mix can be used such as regular or fiesta.

Makes 16 servings

Preparation Time: approximately 25 minutes + rising

Baking Time: approximately 22 minutes + cooling

Total Time: approximately 47 minutes

Monster Face Burgers

What You Need:

- 8 (4 oz.) ground beef patties
- 8 buns
- 8 slices of American cheese
- 8 slices of thin deli ham
- 16 sweet pickle slices
- Ketchup

How to Make It:

Preset the oven to the broiler position and allow the broiler to heat.

Spray a broiler pan with a non stick cooking spray.

Place the patties onto the prepared pan.

Broil the patties 4 inches from the heat for 5 minutes.

Turn the patties over and continue broiling 6 minutes or until the patties are cooked through.

Remove the patties to paper towel to drain.

Separate the buns and place the bottom half of the bun on a serving platter.

Place one cooked burger on each bottom bun.

Cut the cheese slices in half in a zigzag pattern to look like teeth.

Place one piece of cheese onto the burger with the "teeth" hanging over the edge.

Fold 1 slice of ham to resemble a tongue and place over the first piece of cheese so that it also hangs over the edge.

Place the second piece of cheese onto the folded ham tongue.

Place the top bun on each burger.

Attach the sweet pickle slices to the top of the buns with toothpicks to resemble eyes.

Place a dab of ketchup onto the middle of each pickle to complete each eye.

If the weather permits grill these burgers instead of broiling them. It will give your monsters a little charred look making them a little scarier. Green olive slices with pimento may used in place of the sweet pickle slices and ketchup if you prefer.

Makes 8 burgers

Preparation Time: approximately 25 minutes

Cooking Time: approximately 11 minutes

Total Time: approximately 33 minutes

Nutritional Information (approximate value per burger):

Calories 480; fat 28g; sodium 1,260 mg; carbohydrates 24g; sugars 7g; protein 36g

Ghoulish Squirm Sandwiches

What You Need:

- 1 (16 oz.) pkg. hot dogs
- 1 T of canola oil
- 1/2 C of ketchup
- 2 t Worcestershire sauce
- 1/2 t spicy brown mustard
- 1 T brown sugar
- 6 hamburger buns

How to Make It:

Cut each of the hot dogs into 8 strips.

Place the oil in a skillet positioned over medium heat.

Stir in the hot dog strips.

Cook the hot dogs for 8 minutes or until a golden brown.

Stir the ketchup, Worcestershire sauce and mustard into the skillet.

Sprinkle the brown sugar over the top and stir until it is blended in well.

Cook the mixture 5 minutes or until heated through.

Transfer the mixture to the bottom of half of the 6 buns.

Place the tops back on the buns before serving.

These wormy sandwiches will be a big hit at any Halloween party. The kids will love them and the parents will be talking about them for a long time. Regular mustard may be used in place of the brown mustard if you prefer. A dash of liquid smoke may also be added to the sauce.

Makes 6 servings

Preparation Time: approximately 10 minutes

Cooking Time: approximately 13 minutes

Total Time: approximately 23 minutes

Pumpkin Joe Pie

What You Need:

- 1 1/2 lbs. ground beef
- 1/2 C onion, chopped
- 2 t flour
- 1 C of salsa
- 1/2 C of chili sauce
- 1 C frozen corn
- 1 (4 oz.) can green chilies, chopped
- 2 T of brown sugar
- 1 sheet refrigerated pie pastry
- 1 egg
- Orange paste food coloring

How to Make It:

Preset the oven to 450 degrees.

Crumble the beef into a skillet and place the skillet over medium heat.

Stir the onion into the beef.

Cook 12 minutes or until the beef is cooked through.

Drain the beef well and return it to the skillet.

Place the flour into a mixing bowl.

Stir in the salsa and chili sauce and stir until blended together well.

Stir the mixture into the beef.

Fold in the corn, chilies and brown sugar until well combined.

Spread the mixture out evenly in an ungreased 9 inch pie plate.

Unroll the pastry and place over the top of the pie plate.

Cut a jack o'latern face into the pie crust and flute the edges.

Place the egg into a small mixing bowl.

Add enough food coloring to reach the desired orange color blending into the egg well.

Brush the mixture over the pie crust.

Bake 9 minutes or until the crust is golden and the filling is bubbly.

This "pumpkin pie" makes a great main course for a sit down Halloween meal. The kids will get a kick out of this newfound pumpkin pie.

Makes 6 servings

Preparation Time: approximately 20 minutes

Cooking Time: approximately 12 minutes

Baking Time: approximately 9 minutes

Total Time: approximately 31 minutes

Crispy Witch Fingers

What You Need:

- 1 sweet red pepper
- 2 T flour
- 2 t + 1 T Cajun seasoning, divided
- 3 eggs
- 1 1/2 C cornflake crumbs
- 2 T green onion, chopped
- 1 lb. boneless skinless chicken breast, cut into 16, 3/4 inch strips

How to Make It:

Set the oven temperature to 350 degrees allowing it to preheat.

Lightly spray a baking sheet with a non stick cooking spray.

Cut the pepper into 16 triangles and set aside.

Place the flour and 2 t of the Cajun seasoning into a plastic zip lock bag.

Close and shake the bag to combine the ingredients together well.

Place the eggs in a shallow bowl and beat lightly with a fork.

Place the cornflake crumbs in a shallow bowl.

Add the green onion and remaining Cajun seasoning to the cornflake crumbs and toss to combine.

Place a few strips of chicken into the flour mixture, close and shake to lightly cover.

Dip the coated strips in the egg shaking off any excess.

Roll in the cornflake mixture covering the strips well and place on the baking sheet.

Repeat until all the chicken strips are covered.

Place the chicken into the oven and bake for 20 minutes or until the juices run clear.

Remove and allow cooling enough to handle.

Cut a small slit into one end of each of the strips.

Insert a pepper triangle; point out, into the strips.

These claws will really “grab” your guest’s attention. The Cajun seasoning gives these strips a bold taste while the cornflake covering helps to keep the chicken moist during baking. The Cajun seasoning can be left out if preparing these for children.

Makes 8 servings

Preparation Time: approximately 15 minutes

Baking Time: approximately 20 minutes

Total Time: approximately 35 minutes

Frankenstein's Coffin Surprise

What You Need:

- 2 (8 1/2 oz.) pkgs. corn bread mix
- 2/3 C of milk
- 2 eggs
- 1/4 t black paste food coloring
- 1 T of canola oil
- 1 sweet red pepper, sliced
- 1 Serrano pepper, seed and chopped very fine
- 1/3 C onion, chopped
- 2 (15 oz.) cans vegetarian chili

How to Make It:

Preset the oven to 400 degrees allowing it to preheat.
Generously spray a 9 X 5 loaf pan on the bottoms and sides with a cooking spray.
Place the corn bread mix into a large mixing bowl.
Add the milk and eggs and whisk until well blended.
Add in the food coloring and blend until well combined.
Transfer the batter to the prepared loaf pan.
Bake 30 minutes or until a toothpick inserted in the center comes out clean.
Cool in the pan for 10 minutes then remove and place on a wire rack to cool completely.
When the bread has cooled slice off the top one fourth.
Gently remove the bread from the middle of the bottom piece, leaving a 1 inch shell.
Pour the oil into a skillet placed over medium heat.
Stir in both types of pepper and the onion.
Cook for 8 minutes or until tender.
Remove 1/4 C of the mixture and set aside.
Stir the chili into the remaining onion mixture until blended together well.
Heat the mixture for 10 minutes or until completely heated through.
Fill the hollowed out bread with the chili mixture.
Spoon the reserved onion mixture over the top of the chili.
Cover with the top one fourth of the bread.

This coffin is a fun way to serve your chili on a cold Halloween night. If you have remaining chili place it in a bowl next to the coffin just in case you run out of your coffin chili.

Makes 6 servings

Preparation Time: approximately 30 minutes

Cooking Time: approximately 18 minutes

Baking Time: approximately 30 minutes + cooling

Total Time: approximately 1 hour 18 minutes + cooling

Bloodshot Red Ghoul Eyes

What You Need:

- 3 C of hot water
- 2 T red food coloring
- 1 T of white vinegar
- 6 hard boiled eggs, cracked but not peeled
- 1/3 C of mayonnaise
- 1/4 C of green onions, chopped fine
- 2 T cilantro, minced
- 2 t Dijon style mustard
- 12 ripe olives, sliced
- 1 t ketchup

How to Make It:

Pour the water into a large mixing bowl.

Add the food coloring and vinegar and whisk to blend together well.

Add the eggs and if the water does not completely cover the eggs add more hot water.

Let the eggs stand for 30 minutes.

Remove the eggs with a slotted spoon and peel.

Cut the eggs in half.

Remove the yolks and place in a small mixing bowl.

Place the whites on a platter and set aside.

Mash the yolks with a fork.

Add the mayonnaise, onions, cilantro and mustard and stir until well combined.

Stuff the egg whites with the egg yolk mixture.

Press 1 slice of the olive into the egg yolk mixture.

Fill the center ring of each olive slice with a dab of ketchup.

Refrigerate until ready to serve.

These devilled eggs are gruesome looking but really taste great and they will be the hit of the party. For the best bloodshot effect serve them within 2 hours of preparation.

Makes 1 dozen

Total Time: Approximately 25 minutes