

Halloween: Spooky and Fun Halloween Recipes



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Homemade Halloween Treat Ideas

Kids love Halloween because this is the only time they really get to enjoy sweets. Traditionally, treats for Halloween consisted of store bought candy corns, and other assorted Halloween favorites. Dunking for apples was a favorite in our day. Today, there are more creative ideas available than ever before.

Baking is a tradition on Halloween, and aside from the cookies and cupcakes, there are other recipes which can be used to make the occasion even more special.

Instead of regular cookies how about ghost cookies? Using your favorite cookie recipe, you can shape the cookies into little ghosts. Your kids can decorate them with different color icing, or use M&M's right after they are taken out of the oven.

Here is a great recipe for brownies shaped into ghosts. Make the brownies as you normally would, then before they cool, cut a ghost shape using a paring knife. Then melt white chocolate and using a piping bag, make the outline of the ghost on the brownie. After it has cooled you can pipe in the eyes and mouths, using any color frosting you choose.

If you'd like to make bat cakes, simply follow the steps to make a chocolate cake. Place the prepared ingredients onto a baking sheet. When the cake is finished, you can cut out bats with a paring knife. Set them aside to cool. Melt some dark chocolate and pipe in their eyes and noses. In fact, you can use dark chocolate to make the bat wings and attach them to either side of the bat cakes. Your kids will be in chocolate heaven!

Halloween is a time of costume making and preparing special treats. It's the one time of the year in which kids are allowed to not only help in making treats, but consuming them as well. Whatever treats you prepare on Halloween will be handed down to your kids, and their kids. So have a great time and enjoy the day with your family on the "sweetest" day of the year.



Simple Halloween Treats You Can Make in Minutes

Halloween is all about the treats. So, how can you make some fun treats at home that your little ones will love? It's easier than you might think.

Do you have some Halloween Cookie Cutters? That's all you'll need to make these first three fun and memorable Halloween treats.

Terrifying Tortilla Chips: Start with some flour tortillas and spray a bit of canola oil on them. Sprinkle parmesan cheese or cinnamon and sugar on them. Then cut fun shapes out of the tortillas with a bat, ghost or pumpkin cookie cutter. Put the shapes into the oven for a crispy treat.

Spooky sandwiches: Make your favorite sandwich. Peanut butter and jelly works just fine. Then, using a cookie cutter, press hard into the sandwich and you'll get a spooky treat. If you use a pumpkin shape cookie cutter, add licorice or candy corn to make eyes and nose on a jack-o-lantern face.

Creepy Cheese and Cold Cuts: Buy packaged cheese (the kind that you peel the plastic off). Also, buy some cold-cuts. Using a cookie cutter, make spooky shapes. Present the cheese and cold cuts on a platter as an appetizer – or have a sandwich smorgasbord and allow your guests to use the creepy cheese to make their own sandwiches.



Here are a few more last-minute ideas for Halloween fun.

Wicked Witch Fingers

Do you have some dough and almonds? Believe it or not, you can make witch fingers. Just stretch out the dough into a “finger-shape” including a knuckle. Then, take the almond and press it into the end to make the fingernail. You can experiment with different colors to make witch fingers creepier. “Paint” the fingernail with food coloring (grey or black is perfect), or make the dough a creepy green color. Oooh... spooky!

Green Anythin

: Take your favorite foods and add a drop of green food coloring to them. Are you in the mood for French toast? Make it green. How about pudding? Make it green. You can even serve green milk with your cookies. You’ll be the coolest mom on the block.

Snot Cubes

Refrigerate yellow and green Jello (any flavors) in ice cube trays. Serve chilled.

Worms In Snot

Make snot cubes, as directed above, out of Jello. Insert gummy worms in each cube of Jello then refrigerate. Serve chilled.

Bad Apples

Using a small, sharp knife cut a small, round hole in one side of the top of an apple. Insert a gummy worm inside the hole. Create display of “bad apples” in a wooden bucket.

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Monster Mash

In a large bowl, combine the following ingredients:

- 10 cups popcorn
- 1 pound plain M&M's
- 1-14 oz. jar dry roasted peanuts
- 1 cup raisins (optional)
- 1 cup Reece's pieces (found in baking aisle by chocolate chips)

Bowl of Brains

Scramble several eggs. To get the gray brain color, mix in green, red, and blue food coloring as you beat the eggs before cooking them.

Buggy Ice Cubes

Insert gummy worms or raisins (for bugs) in ice trays with water and freeze. Insert frozen buggy ice cubes in your bowl of party punch.

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Caramel Apples

Ingredients:

- 6 apples
- 1 (14 ounce) package individually wrapped caramels
- 2 tablespoons milk

Directions:

Lightly butter a baking sheet and set aside. Remove the stem from each apple and stick a craft (popsicle) stick into the top of each apple. Unwrap caramels and place caramels and milk in a microwave safe bowl. Microwave approximately 2 minutes, stirring half way through. Carefully remove caramel from microwave and let cool for about 1 minute. Quickly roll each apple in caramel until well coated. Place on prepared baking tray and allow to set.

Easy Halloween Party Mix

Ingredients:

- 10 cups prepared popcorn
- 1 package peanut butter chips
- 1 cup candy corn
- 1 cup chocolate chips

Directions:

Combine all ingredients in a large bowl and mix well.

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Monster Party Mix

Ingredients:

* Be warned this mixture is very rich and contains quite a bit of sugar... serve in small amounts!

- 1(11 ounce) package of small pretzels
- 1 (10 ounce) package miniature peanut butter filled crackers
- 1 cup sugar
- ½ cup butter or margarine
- ½ cup light corn syrup
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 1 (10 ounce) package M&M's
- 1 (18 ounce) package candy corn

Directions:

In a large bowl combiner pretzels and peanut butter crackers and set aside. In a large saucepan combine sugar, butter and corn syrup. Bring to a boil over medium heat and simmer for approximately 5 minutes, stirring occasionally. Remove from heat and stir in vanilla and baking soda. Pour over pretzel mixture and stir until coated. Transfer mixture to a greased baking pan.

Bake at 250F for 45 minutes, stirring every 10 minutes. Remove from oven and break apart while warm then allow to cool completely. Transfer to large bowl and toss with candy corn and M&M's. Store in an airtight container.



Roasted Pumpkin Seeds

It's not Halloween until you've stuck your hands into a pumpkin to pull out all the guts to carve your jack-o-lantern. Now you've got all those pumpkin seeds sitting there. Don't just toss them in the trash! Roast them for a nice evening treat.

Instructions:

Rinse pumpkin seeds under cold water and try to get off all the pulp strings. Spray a baking sheet with non stick spray, or oil it down with your favorite cooking oil. Sprinkle with salt to taste, you might find yourself using a little more salt than usual. Bake at 325 degrees F until toasted for 15 minutes. STIR and flip. Bake at 325 degrees F until toasted for another 15 minutes. Let them cool off completely before eating them. You don't want a burnt tongue. Store in an air tight container or Ziploc bag.

Optional: If you'd like you can soak your pumpkin seeds overnight in salt water for a more salty flavor and an easier to eat seed. It doesn't make a huge difference in the result, but some people prefer doing it that way.

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Munchy Mummy Appetizer Dip

Ingredients:

- 1/4 cup mayonnaise
- 3/4 cup plain low-fat yogurt
- 2 teaspoons tarragon vinegar
- 1/2 teaspoon curry powder
- 1/8 teaspoon thyme
- 2 teaspoons chili sauce
- 1 celery stick, chopped

Instructions:

Combine ingredients and chill for at least one hour before serving. Perfect in the center of your veggie tray. In addition to veggies, use Halloween shaped cookie cutters to cut out mini finger sandwiches, the dip can also be used as a spread on those, yummy! For super festivity on the serving table scoop the dip into a hollowed out mini pumpkin.

Hot Witch's Cider

Ingredients:

- 1 gallon apple cider
- 1 (16 ounce) can frozen orange juice concentrate
- 2 cinnamon sticks
- 2 cloves

Directions:

Combine all ingredients in a large saucepan. Simmer over low heat for approximately 15 minutes. Transfer to punch bowl and serve.

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Halloween Party Punch

What's a Halloween party with a big bowl of punch with floating eyeballs in it?

Ingredients:

- 1 (32 fluid ounce) bottle apple juice, chilled
- 1 (12 fluid ounce) can frozen cranberry juice concentrate
- 1 cup orange juice
- 1 1/2 liters ginger ale
- 1 apple (optional)
- Eyeball candies (optional)

Instructions:

Get a large punch bowl or other container to serve your punch from.

Combine the apple juice, cranberry concentrate, and orange juice. Stir until any frozen parts are dissolved. Slowly mix in the ginger ale. Slice the apple in whole slices to float on top as brain slices among the floating eyeballs.

Pumpkin & Goblins Punch

Ingredients:

- 1 (12-ounce) can frozen orange juice concentrate, thawed
- 1 (14-ounce) can sweetened condensed milk
- 2 (1-liter) bottles of ginger ale
- 1 package orange sherbet

Directions:

In a punch bowl combine condensed milk and orange juice concentrate. Add ginger ale and mix well. Right before serving top with scoops of orange sherbet and serve.

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Scary Frozen Bugs

Ingredients:

*These are great for serving in party punch or drinks.

- Water
- Raisins

Directions:

Fill ice cube tray with water and place a raising in each ice cube. Freeze and use.

Mummy Dogs

Ingredients:

- 6 hot dogs
- 1 package ready to bake pastry
- Parmesan cheese

Directions:

Wrap each hot dog in a pastry sheet and lightly brush with melted butter. Sprinkle parmesan cheese over top. Place "mummy dogs" on a lightly greased baking tray and bake at 350F for approximately 15 minutes or until golden and baked through. Top with "blood" (ketchup) and serve.

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Halloween Burgers

Ingredients:

- 6 hamburgers or veggie burgers
- 6 slices cheese
- Pitted olives
- Red and green bell peppers
- 6 lettuce leaves
- 6 hamburger buns (split)

Directions:

Using a pumpkin shaped cookie cutter cut cheese into pumpkin shapes. Cut olives into shapes for eyes and nose.

Cut bell peppers into shapes for mouth and pumpkin top (green pepper). Cook burgers according to recipe and during the last few minutes of cooking top with cheese.

Carefully remove and place into lettuce-lined buns. Garnish pumpkin face using olives and peppers. Serve open top.

Crispy Halloween Chips

Ingredients:

- 1 package of large flour tortilla
- 1/4 cup olive oil
- Salt, optional
- Halloween shaped cookie cutters

Place tortilla on a flat surface. Using the cookie cutters, cut each tortilla into your favorite Halloween shapes. Brush olive oil onto both sides of your shape. Place on cookie sheet. Place in broiler. When the shape begins to brown, flip and finish browning the other side. Sprinkle with salt if desired and serve with your favorite dip.



Cider Cheese Halloween Party Fondue

Ingredients:

- 3/4 cup apple cider or apple juice
- 2 cups shredded Cheddar cheese
- 1 cup shredded Swiss cheese
- 1 tablespoon cornstarch
- 1/8 teaspoon pepper
- 1 (1 pound) loaf French bread, cubed

Instructions:

Bring cider to a boil. Toss the cheeses with cornstarch and pepper and then stir into hot cider. Cook stirring constantly for about 4 or 5 minutes until melted and smooth. Transfer to fondue pot or slow cooker to keep warm for dipping. Serve with bread cubes and crackers.

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Ghostly Eyeballs

Ingredients:

- 2 packages red gelatine
- Vanilla ice cream
- Raisins
- Red decorating jell

Directions:

Prepare jello according to package instructions. Fill individual glass serving bowls with jello and place in refrigerator to set. Once jello has set, using a spoon scoop out a circle of jello in center of bowl. Fill circle with one scoop of vanilla ice cream. Place one raisin in center of ice cream and using red decorating jell paint lines going down the side. This will create a "bloodshot eye" swimming in "blood".

Giant Warts

Ingredients:

- 1/4 cup butter, cubed
- 8 oz. Semi-sweet chocolate
- 1/2 cup heavy cream
- 2 bags fun size candy bars, chopped into small pieces

Melt butter. Remove from heat and add semisweet chocolate. Cover and let sit until chocolate is melted (3 to 5 minutes approximately) then stir to smooth. Gradually and carefully add in the heavy cream while stirring, keep stirring while you pour, chocolate will lose its shine. Refrigerate about 25 minutes to gain firmness. Roll globs of the chocolate into round balls in the palm of your hand, then roll them in the chopped up candy bars pressing so that it sticks to the edges.



Fruity Ghosts on a Stick

It just turns out that pears are just the right shape for making spooky ghost treats! These are an interesting alternative to the traditional candy apples.

Ingredients:

- Wooden craft sticks, like for a popsicle
- 6 medium sized pears
- 10 - 12 squares of almond bark (2 ounce squares)
- Handful of mini chocolate chips for ghostly eyes
- Halloween cupcake papers

Instructions:

Line a cookie sheet or other flat serving tray with waxed paper, we aren't actually putting in the oven so any moveable flat surface is good for this treat. Line up the cupcake papers across the sheet. Melt almond bark following the package directions. Poke craft sticks firmly into the pears. Dip each pear into the melted bark, you can use a spoon to help evenly coat the entire pear. Place each one in a cupcake paper, standing up as much as you can get it to. Place mini chocolate candies for face decoration. You can use any leftover almond bark to spoon ghost tails into the paper cups. Refrigerate until ready to eat.



Freaky Edible Eyeballs

Ingredients:

- 1 box (18.25-ounce) dark chocolate cake mix
- 1 1/3 cups chocolate milk
- 1/2 cup canola oil
- 3 eggs
- 1 box (3.4-ounce) instant butterscotch pudding
- 1 1/4 cups milk
- 1/2 cup smooth peanut butter
- 1 container (12-ounce) ready-to-spread white frosting
- Red, black, green, blue and brown decorating gel
- 24 Halloween paper baking cups

Instructions:

Place cake mix in large mixing bowl. Add milk and blend with hand mixture until cake mix is moistened. Add oil and eggs and continue mixing until all ingredients are mixed well. Continue to mix until no lumps appear. Line muffin tins with baking cups. Fill cups 2/3 full of cake batter. Bake in a preheated 350 degree oven for 20 to 25 minutes or until toothpick inserted in center of cupcake comes out clean. Remove from oven and cool on wire rack. In the meantime take pudding mix and place in bowl and add milk. Mix until pudding is completely dissolved in milk. Add peanut butter and mix well. Mixture should be smooth and slightly thick. Place in refrigerator for 30 minutes or until pudding is set. Once cupcakes are cooled make a small hole from top to bottom of cupcake. Using a pastry bag or large freezer bag with a small hole snipped in one bottom corner place filling into hole in cupcake making sure to only fill 3/4 of the up. Ice cupcakes with ready to spread frosting making sure to go all the way to the edges. In the middle of cupcake using the black gel make small pupil of eye. In a wider circle around pupil use blue, green or brown gel to make the iris color of the eye. Use the red gel to make red veins running from the iris to the edge of cupcake.

A decorative border of orange pumpkin icons surrounds the text. The pumpkins are arranged in a rectangular frame, with one row at the top, one at the bottom, and vertical columns on the left and right sides. Each pumpkin has a carved jack-o'-lantern face.

Pumpkin Cake

Ingredients:

- 3 1/2 cups self-rising flour
- 2 1/2 cups brown sugar
- 4 eggs
- 1 cup vegetable oil
- 1 (16 ounce) can pumpkin puree
- 1 teaspoon ground cinnamon
- 1 teaspoon all spice
- 1 cup chopped walnuts (optional)

Directions:

In a large bowl combine flour, sugar and spices. In a separate bowl combine beaten eggs, vegetable oil and pumpkin puree.

Mix well and add pumpkin mixture to flour mixture. Mix well. Fold in chopped walnuts (if using). Place in a lightly greased pumpkin shaped baking tin. Bake in a preheated oven at 350 for approximately 25 minutes or until golden and baked through. Decorate with orange frosting, candy corn and liquorice to form a pumpkin face.

Tip: If you don't have a pumpkin shaped baking tin, you can use a regular tin and decorate as a pumpkin for a similar effect.



It's the Great Pumpkin.... Pull Apart Cake!

Are you ready for your Charlie Brown Halloween special!?!

Ingredients:

- 1 (15 ounce) can pumpkin puree
- 1 (12 fluid ounce) can evaporated milk
- 3 eggs
- 1 cup white sugar
- 4 teaspoons pumpkin pie spice
- 1 (18.25 ounce) package yellow cake mix
- 3/4 cup butter, melted
- 1 1/2 cups chopped walnuts

Instructions:

Get out that big ole' mixing bowl and combine pumpkin, milk, eggs, sugar and spice. Pour into your greased 9 x 13 inch baking pan.

Sprinkle the dry cake mix over top of the mixture. Sprinkle, don't stir. Drizzle melted butter over it all and top it off with a handful or two of chopped walnuts. Bake for 1 hour at 350 degrees F or until toothpick comes out of center clean. Best served, during "It's the Great Pumpkin Charlie Brown." with a scoop of vanilla ice cream on the side.

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Halloween Poke Cake

Ingredients:

CAKE:

- 3 ounces orange Jell-O mix
- 3/4 cup boiling water
- 1/2 cup cold water
- 1 package white cake mix

TOPPING:

- 1 1/2 cups cold milk
- 1 small package instant vanilla pudding mix
- 1 envelope dream whip topping
- 1 teaspoon vanilla
- 1 handful of candy corn

Instructions:

Dissolve gelatin in boiling water. Add cold water and stir until mixed and set aside until ready to use. Prepare cake following the package directions for a 13x9 pan sized cake. Let the cake cool for some time. Using a meat fork or a bamboo skewer "poke" holes to the bottom of the cake about an inch apart, you can do it at random or in a pattern it's up to you. Pour the liquid gelatin into the holes! Beat together the topping ingredients until stiff peaks begin to form, add food coloring if desired. Frost your Halloween poke cake, sprinkle with candy corn for decoration. Allow to chill so that gelatin sets. This recipe can be altered for other holidays and themes as well but changing the flavor of gelatin and adding food coloring to the frosting.



Graveyard Cupcakes

Ingredients:

- Prepared Cupcakes
- Frosting of choice
- 1 package gummy worms
- 1 package chocolate cookies or graham crackers

Directions:

Place a few cookies in a plastic bag and using the back of your hand or a rolling pin press down until mixture resembles fine breadcrumbs. Using a teaspoon make a small well in the center of each cupcake. Frost cupcakes around well and sprinkle with cookie crumb mixture. Stick a gummy worm into the center of each cupcake.

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Rocky Horror Picture Show Halloween Squares

Ingredients:

- 1 (12 oz.) pkg. semi-sweet chocolate chips
- 1 (14 oz.) can sweetened condensed milk
- 2 tbsp. butter
- 2 cups dry roasted peanuts
- 1 (10 1/2 oz.) pkg. white miniature marshmallows
- Assorted soft Halloween candy

Instructions:

Line a 13x9 baking pan with waxed paper, trust me you'll be glad you used waxed paper at the end! Melt chocolate in double boiler with milk and butter, remove from heat.

Combine nuts and marshmallows. Fold those into the chocolate. Press mixture into the lined baking pan, spreading it out evenly as possible. Sprinkle the soft candy mixture evenly over the top of that. Refrigerate until firm enough to cut into squares, then store at room temp.

This is a nice adaptive recipe, if someone has an allergy to peanut use another nut, or mix in some candy pieces or dry cereal. You can even add other things in addition to what's listed here! Make it colorful and fun.

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Ginger Ghouls

Who said gingerbread cookies were only for Christmas?

Ingredients:

- 3 1/2 cups all-purpose flour
- 1 1/2 teaspoons ground ginger
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup white sugar
- 1/2 cup shortening
- 1 egg
- 1 cup molasses
- 1 teaspoon baking soda
- 1 1/2 teaspoons warm water
- 1/4 cup raisins for decorating
- Different color gel icing

Instructions:

Cream together shortening, sugar, egg and warm molasses. Dissolve baking soda in warm water, and then add to the egg mixture. Next, add flour, spices and salt, mix it all up until well blended. Cover and chill overnight. Prepare a floured surface and get out the rolling pin and cookie cutters. Cut out gingerbread men (or other Halloween like shapes!) and place an inch or two apart on a greased cookie sheet. Use raisins and cinnamon candies for eyes, buttons, etc. Then add gel icing to make bloody legs, arms, and dripping eyeballs!

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Skeleton Bones

Ingredients:

4 large egg whites

2 cups icing sugar

Directions:

Preheat oven to 250F. In a large bowl beat egg whites until stiff. Gradually start adding the sugar, one tablespoon at a time.

Keep beating and adding sugar until you have a meringue. Line baking trays with paper. Using a piping bag with a plain nozzle pipe a straight meringue bone line (approximately 4 inches long). Pipe a meringue ball at the end of each bone. If necessary shape bones further using a small knife. Bake for approximately 1 hour and 15 minutes or until bones have dried out.

Remove from oven and let cool on paper.