

# FRIGHTFUL FINGER COOKIES



## INGREDIENTS:

1 cup butter, softened  
1 cup powdered sugar  
1 egg  
1 teaspoon almond extract  
1 teaspoon vanilla extract  
2 3/4 cups flour

1 teaspoon baking powder  
1 teaspoon salt  
1/4 cup almond slices  
1 tube red decorating gel  
1 tube green food coloring

## DIRECTIONS:

Preheat oven to 325 degrees.

Beat together butter, sugar, egg, almond extract and vanilla. Slowly beat in the flour, baking powder and salt. Add drops of green food coloring to dough until you achieve a nice deep green color.

Divide the dough into four equal parts, cover and refrigerate for 30 minutes.. Take one quarter of the dough at a time from the refrigerator. Break off one heaping teaspoonful and roll it into a finger shape. Squeeze in around the middle of the finger to create a knuckle shape. Then, using a butter knife, make indents in several places to resemble a finger. Repeat with rest of dough.

Place cookies on a lightly greased baking sheet and bake for 20 to 25 minutes - let cool. Then, squeeze red decorating gel onto the tip of each finger and gently press an almond sliver on top so the gel oozes out from underneath.

Remove cookies from baking sheets and let them cool on wire racks. Then serve and enjoy!

*Adapted from "CDKitchen.com's" Marlene C. Mcasias*

# PUMPKIN COOKIE POPS

Adapted from [www.pumpkinnook.com](http://www.pumpkinnook.com)

## Ingredients:

¾ C unsalted butter, softened  
½ C brown sugar, firmly packed  
½ C canned or fresh cooked pumpkin  
1 tbsp orange zest  
1 egg yolk  
1 tsp pure vanilla  
2 ¼ C all-purpose flour  
¼ tsp ground cinnamon  
¼ tsp ground ginger  
¼ tsp ground nutmeg  
Pinch salt  
20 wooden sticks (tongue depressors or Popsicle sticks work best)



## Directions:

Preheat oven to 350 degrees F.

In a large mixing bowl, combine with electric mixer the butter, brown sugar and orange zest. Add the pumpkin, egg yolk, and vanilla. Mix.

Gradually add the flour and spices. Mix with your hands to create a soft dough. Wrap in plastic and refrigerate for 30 minutes.

Divide dough into two pieces. Roll out each piece to 1/4-inch thickness on a floured surface. Cut into pumpkin shapes with cookie cutters.

Place on ungreased baking sheet and securely insert a wooden stick into the bottom half of each pumpkin cookie.

Bake for 12-15 minutes.

Decorate with favorite frosting.

# GOBLIN GOODIES



## INGREDIENTS:

- 1 small box rice cereal
- 1 small box corn or wheat cereal
- 1 small box rice puffs cereal
- 3 cups pretzel sticks
- 1 stick of margarine
- 1 bag of milk chocolate chips
- 1 bag of white chocolate chips
- 2 cups of milk

## DIRECTIONS:

Line a cookie sheet or large baking pan with tin foil

Preheat the oven to 375 degrees, putting margarine in the pan and the pan in the oven as the oven preheats so that the margarine will melt.

Remove pan from oven and add pretzels, rice puffs and corn and rice cereal – slowly stirring to coat with melted margarine or butter.

Once all the cereal and pretzels are in the pan, place pan uncovered in oven and bake for 20 minutes.

Once the snack mix is finished baking, remove from oven and allow to cool. While cooling, in a small sauce pan, over low heat, melt milk chocolate chips with one cup of milk, adding milk slowly until melted. Repeat for white chocolate chips.

With a spoon, drizzle melted milk and white chocolate over the snack mix and allow to firm. Once chocolate is more firm, toss and serve. Store cool in airtight container for future snacks.

# GRAVEYARD SHAKES



## INGREDIENTS:

1 ¼ cup milk  
1 tablespoon chocolate syrup  
1 large scoop chocolate ice cream  
1 large scoop vanilla ice cream  
2 Oreo cookies, finely crushed  
1 soft ghost-shaped marshmallow

## DIRECTIONS:

Combine milk, chocolate syrup and both scoops of ice cream in a blender.

Mix well and pour into clear glass.

Sprinkle a layer of the finely crushed cookies onto the top of the shake.

Then, set the ghost-shaped marshmallow in the shake to make it appear as though it's rising out of the top.  
Serve immediately.

Makes one serving.

# HALLOWEEN PARFAIT



## INGREDIENTS:

3 boxes instant vanilla pudding  
1 teaspoon red food coloring  
1/2 teaspoon yellow food coloring  
one 9-ounce package plain chocolate wafers  
6 cups milk  
chocolate syrup to taste  
one 8-ounce can mandarin oranges, drained

## DIRECTIONS:

Combine pudding mix and milk in a large bowl as directed on the package. Refrigerate until firm. Crush chocolate wafers into crumbs, using a food processor, or put the wafers into a plastic food storage bag and crush with a rolling pin.

Combine red and yellow food coloring in a small bowl. Stir into pudding thoroughly, until pudding is orange. Alternate layers of pudding with layers of chocolate crumbs in a parfait cup or glass for a total of three layers of pudding. Top each layer of crumbs with chocolate syrup to taste before adding the next pudding layer. Top each parfait with mandarin oranges and additional chocolate wafer crumbs.

Makes eight 8-ounce servings.

# MOUNDS OF BRAINS COOKIES



## **INGREDIENTS:**

- 1 cup butter (softened)
- 4 cups all-purpose flour
- 2 cups white sugar
- 3 eggs
- 1 tube black food coloring
- 1 colander

## **DIRECTIONS:**

Preheat oven to 350 degrees.

In a large bowl, combine butter, 2 cups of the flour and the sugar. Beat in the eggs one at a time until well blended. Slowly mix in the remaining 2 cups of flour. Add a few drops of the black food coloring until the mixture turns a grayish color.

Cover and refrigerate for 15-20 minutes. Then, taking large sections of the dough, push it through the colander to make rope-like shapes.

For each cookie, take small handfuls of the rope-like dough and gently layer the pieces on top of each other on a greased baking sheet. Each should be formed into a brain-like shape.

Bake for 12 to 15 minutes, until brown at the edges. Serve and enjoy!

*Recipe adapted from allrecipes.com*

# SPIDER BITES



## INGREDIENTS:

1 cup shortening  
1 cup sugar  
2 Tbsp. water  
1 Tsp. vanilla  
2 eggs

2 cups all-purpose flour  
½ cup cocoa  
1 tsp. salt  
½ tsp. baking powder  
1 package black rope licorice cut into short 1" pieces  
1 small tube of green (or color of choice) decorating gel  
Toothpicks

## DIRECTIONS:

Preheat oven to 375 degrees.

In a large bowl, combine shortening, sugar, water, and vanilla. Beat until smooth. Add eggs into the mixture and blend.

Slowly mix in flour, cocoa, salt and baking powder using low-medium speed.

Drop tablespoon helpings of mixture onto ungreased cookie sheets and roll each helping into a ball.

Bake 9 minutes at 375 degrees. The batch should produce around three dozen cookies.

Let cookies cool for about 10 minutes. Then using a toothpick, create four small holes in either side of the cookie.

Still using the toothpick, push one end of a piece of the cut licorice into each hole, creating the "legs" of the spider. *Keep licorice pieces short so as not to harm braces.*

Once all eight pieces are in place, create eyes or decorate at will using the green decorating gel. Then serve and enjoy!

# GOBLIN'S GOOEY APPLES



## **INGREDIENTS:**

5-8 medium apples (any kind will do)

1 jar of caramel topping/sauce (usually sold in ice cream section)

## **DIRECTIONS:**

Core and peel the apples, then slice them into thin pieces and place them in a decorative bowl.

Warm the jar of caramel sauce in a microwave, or by setting it in a pan of very hot water.

Spoon the caramel sauce over the apples and gently mix. Then spoon a small helping of the apple/caramel mixture into individual serving dishes for all to enjoy!

*Recipe idea adapted from "The Braces Cookbook" by Pamela Waterman*

# JACK-O-LANTERN BROWNIE

## Ingredients:

- 1 package of favorite brownie mix
- 1 round 12" pan (greased)
- 1 package of *fresh* candy corn
- 1 large package of fall-colored, soft-shell chocolates
- 1 container of orange frosting (can also use white frosting and combine red and yellow food coloring)

## Directions:

Make brownies to specifications on the package.  
Let cool for 30-35 minutes.

Ice the brownie with the orange frosting. Use the *fresh* candy corn to decorate and create a mouth. Use the harvest-color, soft-shell chocolates (it's recommended to use brown, or yellow, or green) to create the nose, eyes and stem.

Once the decorations are on, the Jack-O-Lantern will be ready to dig in to!

This is a great recipe that's easy to make and lets the kids help with the decorating.

