

# 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*

# 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*

## WITCH'S CRYSTAL BALL



### INGREDIENTS:

4 3-ounce packages of yellow colored gelatin  
2 packages of unflavored gelatin  
6 cups boiling water  
Honeydew melon, cantaloupe, watermelon and blueberries  
Cookie cutters (in large and small star and crescent moon shapes)

### DIRECTIONS:

Boil all six cups of water over the stove. In a deep, large bowl, mix the flavored and unflavored gelatins together. Pour the boiling water over the mixture and stir until completely dissolved (about 2 minutes). Refrigerate for 1 1/2 hours.

While mixture is refrigerating, use the cookie cutters to carve the various types of melons into star and crescent moon shapes.

After the gelatin has been refrigerating for 1 1/2 hours, press all the fruit into the partially set mixture and refrigerate for 4 more hours or until set.

Once it has set and you are ready to serve, place the bowl in a pan of hot water to loosen the mixture from the sides, then gently turn it over onto a Halloween-themed plate.

Serve immediately.

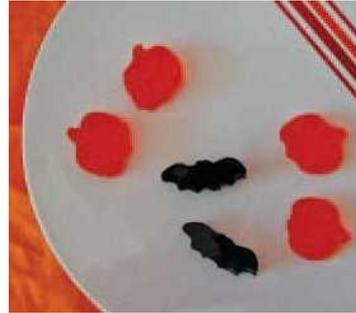
*Recipe adapted from FamilyFun.com*

## **Black-Cherry Fruit-Bats and Citrus Orange Pumpkin Fruity Cutouts**

Makes about 2 dozen each

### **Black-Cherry Bats:**

- 2 3-ounce packages black-cherry gelatin (dry)
- 3/4 cup water
- 1/2 cup grape juice
- 1/2 teaspoon lemon juice



Empty both packages of dry gelatin powder into a large bowl. In medium saucepan, stir together water and juice; bring to a full boil then remove pan from heat. Pour hot juice mixture slowly into bowl, stirring constantly with a large spoon. Keep stirring for two minutes or until all granules have dissolved. Add lemon juice and stir to mix.

Pour mixture into a 9-inch round or square pan and place pan in refrigerator. Chill for at least 3 hours or until firm. Cut into squares with a knife, or into bat-shapes with cookie cutters dipped in hot water. If pieces are hard to get out, set the entire pan for a minute onto a cookie sheet filled with a quarter-inch of hot water. Keep chilled.

For the Citrus Orange Pumpkins, repeat the directions with:

- 2 3-ounce packages orange gelatin (dry)
- 3/4 cup water
- 1/2 cup orange juice (no pulp) or lemonade
- 1/2 teaspoon lemon juice

Use pumpkin-shaped cookies cutters as desired.

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