



Halloween themes:

1. Monsterita... Mexican theme and margaritas.

2. Pumpkin contest... made chocolate or spice cakes in mini-fluted pan. I brought frosting and Halloween candy decorations. Gave them spreaders, the EAD, cheese grater, zester, etc. and gave them 10 minutes to "decorate" their pumpkins. The winner got a SBRC and everyone either ate their cakes there or took them home. Everyone loved it and sold mini-fluted pans and EAD's. Had the "hubby" be the judge.

### **Halloween recipes and show ideas**

From Alison Gladish:

I found this in the old green fund-raiser cookbook-

#### **Cat Cupcakes**

1 package any flavor cake mix  
3 cups prepared chocolate frosting  
9 ounces small jelly beans or chocolate covered raisins  
60 3-inch pieces black string or pull apart licorice

Preheat oven to 350. Prepare cake mix according to package directions. Spray Mini-Muffin Pan with non-stick cooking spray and fill 2/3 full with batter. Bake for 13 to 15 minutes or until wooden pick comes out clean. Cool in muffin cups on a wire rack for 15 minutes. Transfer cupcake to cooling rack to cool completely. Spread the top of each cupcake with a small amount of the frosting. Use whole jelly beans to make ears for each cat. Cut the remaining jelly beans into halves and place over the frosting to represent eyes and noses. Press the licorice pieces under the noses to make whiskers.

Yield: 60 cupcakes.

From a loop (not sure whose ideas these are):

Has anyone purchased the new Pillsbury cookie cookbook that's in the stores right now. There are these really cute ghosts made from nutter butter cookies dipped in white chocolate and decorated with mini choc. chips for their eyes. We are making them for some of my Oct. shows and decorating either a 9x13 brownie graveyard or making brownie/peanut butter bites in the Favorites II cookbook and sticking a ghost in each one.

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I know this is old news already but I am late on reading the mail. Do the recipe for Mini Christmas tree rolls and shape it into a pumpkin instead. You can use orange green crystals and brown sprinkles for the eyes, nose and mouth. I know the recipe was in last years fall SBRC but it may also be in the new one (I haven't looked yet!).

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Shape a sugar cookie in the form of a pumpkin or bat and do Taffy Apple Pizza (or anything else really). OR ... make smaller cookies in those shapes and each kid AND mom can do up her own pizza.

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Also, you can do a brownie in the DDB. Frost it white. Make a bulls-eye with black frosting. Take a Quikut and draw an asterisk to make it look like a spider web, then either use the black frosting to "draw" a spider or use one of those rings or some other spider.

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I've only done one kid's show, but it was FUN! Whatever you do, make sure each kid gets a turn... I broke down the recipes we did into steps and then had the kids pick a number, which corresponded with the step. It worked for me.

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Here are several ideas that I've picked up off the loop:

How about making a dessert cookie and putting a little orange food coloring in the cream cheese mix and decorating it like a pumpkin.

You could use mandarin oranges, and chocolate chips or M&M's, and bananas, or coconut- use your imagination. Sounds like a fun party.

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### **Witch's Hats**

Ingredients:

Bag of Hershey kisses

Bag of Keebler (or any other brand) Fudge Stripe Cookies (the kind with a chocolate side and stripes on the other side)

If desired, a tube of orange frosting

To make:

Unwrap a kiss. Turn over a cookie so that the plain chocolate side is face up.

Either use a dab of fluff or peanut butter on the center of the bottom of the kiss (or frosting). Place kiss in the middle of the cookie. There you have it, a Witch's Hat!

Hat!

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**Witch's Brew** :(orange-pineapple punch)

1 (14 oz) can Eagle Sweetened Condensed Milk

1 (46 oz) can/jug Pineapple juice, Chilled

1 2-liter bottle Orange flavored soda, Chilled

1 pkg Orange Sherbet

In a punch bowl, Mix together Sweetened Condensed Milk and Pineapple juice(with your 10" whisk), Add Orange soda. Stir with New Ladle. Top with scoops of sherbet(Using your PC ice cream scoop). Serve over ice if desired.

Makes 4 quarts.

In Woman's Day Ad Oct'98. They showed this served in a Jack O lantern Candy Basket for the Punch bowl.

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Whenever someone helps out from the audience, I give them a hand - fill clear plastic food gloves with popcorn, use candy corn for nails, close with a Twixit! And add a spider ring for the heck of it.

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To make a pumpkin cake, try using the fluted stone to bake the cake and use an ice cream cone upside down in the center of the cake for a stem.

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Ok, I went back through my saved stuff and found this stuff. It is a mixture between Halloween and Thanksgiving & some general ideas. I included who sent them last year if I had it. I can not take credit for any of these.

The best idea for adding some Halloween flair to a normal kitchen show is to make a jack-o-lantern pizza. Prepare pizza as directed. Then cut eyes & nose pieces out of a pepper or pepperoni, salami, whatever. Make a mouth with pointy teeth using a pepper & the V-Shaped Cutter.

Some dessert choices might include Pumpkin Gingerbread Flan or Pumpkin Chiffon Torte. I have made both for shows - very easy.

Whatever recipe you choose, be sure to decorate it with a spider web on top. With melted chocolate, draw concentric hexagons or octagons on top. Then draw straight lines into the center from the corners.

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**Autumn Fruit Salad**

2 medium Granny Smith apples, cored and sliced

1½ cups miniature marshmallows

1 lime 1 carton (8 oz) vanilla low fat yogurt

1 can (11 oz) mandarin oranges, drained 2 tablespoons nuts, chopped

1 cup halved seedless red grapes

Do not peel apples. Core and slice apples using A/P/C/S. Cut apple slices into sixths. Zest lime using Micro Plane. Combine apples, lime zest, mandarin oranges, and grapes in CB. Add marshmallows and yogurt; mix gently using SS. Chop nuts using FC; sprinkle over salad.

Refrigerate until ready to serve.

Yield: 12 servings or 18 sample servings

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### **Dirt Cake Recipe**

2 pkgs. Instant White Chocolate Pudding Mix (2 1/2 oz pkg)

16 oz. whipped topping

3-1/2 cups milk

1 lb. pkg Oreo Cookies crushed

8 oz. Cream cheese softened

Make pudding & stir in cream cheese. Fold in topping, crush cookies w/pizza dough roller. Layer Cookies with pudding mixture ending with crushed cookies on top to look like dirt. Delicious, too.

That would be a great recipe. You could also do a variation of it for Halloween Shows. Take cookies and stick half way down and write on them, makes them look like tombstones. Use the worms, and you can even use candy corn and marshmallow ghost.

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### **Pumpkin Gems**

1 yellow cake mix

1 teaspoon baking soda

3 eggs

2 teaspoons cinnamon

1/2 cup oil

1 can pumpkin (20 ounce can)

Preheat oven to 350F. Blend together all ingredients. Fill paper lined Mini-Muffin Pans 2/3 full. Bake for 15 minutes. Cool then frost with CREAM CHEESE FROSTING.

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### **Cream Cheese Frosting:**

1 package (3 ounces) cream cheese, softened

1-tablespoon milk

3/4 cup butter, softened

2 cups powdered sugar

1/2 teaspoon vanilla

Cream together butter and cream cheese. Beat in vanilla and milk. Gradually add powdered sugar until frosting is desired consistency. Yield: 100 mini-cupcakes

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### **Pumpkin Crisp**

16 oz. Canned Pumpkin

1 tsp. Cinnamon (pantry of course)

6 oz. Evaporated milk (light is OK)

1 tsp. Pumpkin Pie Spice

2 eggs

1/2 yellow cake mix or 1 Jiffy Brand Yellow Cake Mix

3/4 cup sugar

1/2 stick melted butter or margarine

½ tsp. Salt

½ cup chopped nuts (any kind), optional

Mix pumpkin and eggs in BB using SS. Whisk in milk, spices and sugar. Pour into DDB. Pour cake mix over top. Melt butter in Micro Cooker and drizzle over mixture. Chop nuts in food chopper and sprinkle over top, if desired. Bake at 375 for 35-40 minutes.

Ingredients can be doubled and made in the 9X13 baker.

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### **Spiced Pumpkin Cookies**

Makes 9 Dozen Cookies

2 ¼ cups Granulated Sugar

4 cups Flour, sifted

¾ cup Vegetable Shortening

4 tsp. Baking Powder

2 whole Eggs, beaten well

½ tsp. Ginger

2 tsp. Vanilla

½ tsp. Cinnamon

1 16-oz. can Cooked Pumpkin

½ tsp. Allspice

1 ¼ tsp. Baking Soda

¼ tsp. Cloves

2 cups Raisins

1 tsp. Salt

1 cup Walnuts, chopped

Cream together sugar and vegetable shortening in a medium-sized mixing bowl by utilizing a hand-held electric mixer. Add eggs, vanilla, cooked pumpkin, and baking soda. Blend again to thoroughly combine all ingredients. Add raisins and chopped walnuts, and stir to combine. In a separate large mixing bowl, sift together flour, baking powder, ginger, cinnamon, allspice, cloves, and salt. Pour pumpkin mixture into the dry ingredients and stir with a Bamboo spoon until the cookie dough is blended thoroughly. Drop by the teaspoonful onto a non-greased cookie sheet and bake for 8 to 10 minutes in a pre-heated 375-F degree oven, until lightly brown. Remove from the cookie sheet to a wire rack to cool. Store in an airtight container for up to one week or freeze in plastic bags for up to a month.

**Kitchen Staff Tips:** If you'd like a little more spice to your spiced pumpkin cookies, simply prepare a cinnamon-sugar mixture on a 4:1 ratio. That is, 4 teaspoons sugar to every 1 teaspoon of cinnamon.

Prior to baking, sprinkle the mixture over the top of the cookies. It makes a handy cinnamon-toast sprinkle, too, if you prepare about ¼ cup of the mixture and store it in a shaker in your pantry.

Just a quick tip I recently tried and everyone thought was cute.

I "v" cut off the top of a pumpkin, and cleaned out. Next I used the z/ scorer to

score from bottom to top  $\frac{3}{4}$  around the pumpkin to create "hair," I did the lid also and made bangs. For the face I doodled in a funny with perm. marker. This was the holder for my dip on my veggie tray with celery broom sticks (egg slicer cut, then cold water). Use your imagination for other veggies.

I have a suggestion to do the demo first thing, these people have already heard your business stuff and unless you can change it some, they will hear the same thing all over. Think up a seasonal theme.

Last year I did a show at the end of October where we made jack-o-lantern with the tools and added fresh veggies and candy to decorate. It was really cute. I got the idea from checkout stand magazine. What about turning your kitchen show into a craft show and doing a craft with your tools. Christmas cards, cookie mix in a jar. The heart mold for everyone in sugar cookie. Use egg yolk paint to paint the cookie before you bake it. Show the variety of uses for the tools.

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### **Old-Fashioned Pumpkin Bread**

Makes Two Small Loaves

3 cups Granulated Sugar  
1 cup Walnuts or Pecans, chopped  
3  $\frac{1}{2}$  cups All-purpose Flour  
1 cup Vegetable Oil  
2 tsp. Baking Soda  
4 whole Eggs, well-beaten  
1  $\frac{1}{2}$  tsp. Salt  
 $\frac{2}{3}$  cup Water  
1 tsp. ground Cinnamon  
Same Amount of Cooked Pumpkin  
1 tsp. ground Nutmeg

Pre-heat oven to 325-F degrees and lightly grease, then flour, an angel food cake pan or two small loaf pans; set aside. Sift together sugar, flour, baking soda, salt, cinnamon, and nutmeg in a large mixing bowl. Make a well in the center of the dry ingredients and add chopped nuts, vegetable oil, well-beaten eggs, water, and cooked pumpkin puree. Blend well, and pour the batter into your prepared cake pan or loaf pans. Bake for about 1 hour and 10 minutes, or until a cake tester is cleanly removed from the center of the loaf or cake. Cool slightly before inverting the cake or loaf pans onto a wire rack to complete cooling. Store in an air-tight container; slice to serve, warm or cold.

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### **Pumpkin Delight**

Serves 6  
16 Gingersnap Cookies, crushed  
 $\frac{1}{2}$  tsp. Salt  
1 cup cooked Pumpkin Puree  
 $\frac{1}{4}$  tsp. ground Cinnamon  
1 quart Vanilla Ice Cream, softened

1/8 tsp. ground Nutmeg  
1/2 cup Granulated Sugar  
1/2 cup Walnuts or Pecans, chopped

Crush the gingersnap cookies into fine crumbs and firmly press an even layer into an 8-inch square cake pan. Reserve up to 1/4 cup of the crumbs for a topping, if desired. If you have problems getting the cookie crumbs to stay in the bottom of the pan, you may elect to lightly butter the cake pan prior to assembling your dessert, or to mix a bit of melted butter with the cookie crumbs so a crust may be readily formed. In a large mixing bowl, combine the pumpkin, soft ice cream, sugar, salt, cinnamon, nutmeg, and chopped nuts. Mix thoroughly with a wooden spoon to make sure the ingredients are well combined. Pour the mixture into the prepared cake pan and sprinkle the top with the reserved gingersnap cookie crumbs, if so desired. Place the cake pan in the freezer and chill until firm. Remove from the freezer just prior to serving and cut into six equal portions to serve. Re-freeze any remaining dessert for up to 5 days, covered.

Kitchen Staff Tip: Are you a cinnamon-addict? Try today's recipe with cinnamon-flavored ice cream, and wait for the kudos and compliments from your dinner guests. If you're fortunate enough to find a pumpkin-flavored ice cream in your area, you can use it in this recipe, too!

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You take your apple peels and throw them in a zip lock bag (do this will they are still real moist) then pour in your favorite flavor of DRY Jell-O. Close it up and shake real good, so the peels are well coated. Then lay them out on a flat stone and bake at 250 for 30-45 minutes (depending on the amount of peels) I tell this at most of my shows. These are the best gummy worms and they are nutritious since they are made with apple peels and not just sugar. Also, when you peel the apple, you throw away most of the nutrition, this way you don't. This is the only way I can get my kids to eat apple peels.

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Here's some ideas for "bug food"... like taking 3 grapes, connecting them with small pieces of toothpicks, and using some of the stems for legs/antennae. There are also pictures of a pea-pod mantis with grape stem legs, peanut bugs with turnip-hair legs, string bean mantis, snow pea cicadas with cherry-stem and grape-stem legs, etc. You could also make the Tarantula Cake and let the kids frost it and add the eyes, hair and legs.

To make the Tarantula Cake...bake 1 Devil's Food Cake Mix in the 2-qt Batter Bowl and about half of another in the 1-qt Batter Bowl. Turn them upside down (after their baked and cooled. LOL) The 2-qt is the "body" part and 1-qt is the "head" part. Use brown sprinkles for "hair" and black licorice strips for legs. Black gumdrops for eyes. Have fun with it.

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When carving the pumpkin (Hey, can't we use the child's cutter and Quikut?) cut

the bottom out instead of the top. Then you can easily place the candle in and set the pumpkin on top of it. Don't forget to make a chimney though for the smoke to come out on the "lid".

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Sprinkle Cinnamon and nutmeg all over the inside of your pumpkin. When the candle is lit it will smell like pumpkin pie.

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When your pumpkin starts to look a little shriveled place the ENTIRE pumpkin into a sink or bucket of warm water. After an hour or so it will expand back and look fresh! This is a great tip so you can enjoy your pumpkin longer.

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Use the Crinkle Cutter to cut the bottom off the pumpkin.

Use the Zester-Scorer to score "hair" that will show when pumpkin is lit.

Use V-Shaped Cutter for eyes & teeth.

The corer cuts round eyes or the chimney on top to let the smoke out.

For those who cut their pumpkins on the top, the Cake Tester puts the lit match down to the candle.

Use the corer to remove the "hole" from simple refrigerated buttermilk biscuits, drop into hot oil in Stir-Fry skillet, cover with cinnamon sugar from the Flour/Sugar Shaker.

Batter Bowl makes a pumpkin cake; or turns Barbie into a Witch

For safer popcorn balls w/ no hard kernels, Place Non-stick cooling Rack over your popcorn bowl, invert & shake--the unpopped kernels drop out. Use the new Roaster to mix them up in.

Chop leftover Halloween candy with Food Chopper and store in freezer. Great additions to muffins, cakes, and icings for kids of all ages.

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At my Halloween theme shows--which you must ask permission to do because as we know, not everyone observes Halloween--I made cool veggie pizza with carrots, orange bell peppers, black olives and black beans. All orange and black. Then my complementary (which I am now generally doing just one recipe) was pumpkin gems--on which I piped one star each from the EAD and added seasonal sprinkles. One

Recipe of Pumpkin gems makes around 100! Put them in the freezer and take one per confirmed guest. Serve on Celebration Plate. The recipe is in "The Pampered Chef Favorites,"

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I saw this done last year at a cluster meeting at my director's home. She took an orange bell pepper and the V-shaped cutter and made a mini jack-o-lantern out of it. Carved it just like a pumpkin. Use a tea candle on the inside. It is adorable!! I used to ask my hostess to buy the pepper and I supplied the candle.

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I am thinking about setting up a gift pack with the following:

A small pumpkin  
V-shaped cutter (for cutting eyes and teeth)  
The corer (for cutting the chimney)  
Mix-n-scaper (for cleaning out the pumpkin)  
3" knife (for cutting the bottom out)  
small tea candle

Place all of the above in a basket and wrap with clear plastic gift wrap add a twixit and a orange and black curl ribbon also add the recipe for Pumpkin Marble Cheesecake printed on orange paper. I believe the products cost about \$45 or so, but I let them know that they can add or delete products as they see fit. (some may not need the knife or scaper.) I thought that this would be a great incentive for a \$1000 party that is if they celebrate Halloween, you need to be careful with this one, not all people do. Just an idea Here's the recipe:

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### **Pumpkin Marble Cheesecake**

Crust

2 cups gingersnap cookies  
½ cup finely chopped pecans  
1/3 cup margarine, melted

Filling

3-8oz. pkgs. cream cheese softened  
1 cup sugar, divided  
1 tsp vanilla  
3 eggs  
1 cup canned pumpkin  
1 tsp. ground cinnamon  
¼ tsp. ground nutmeg  
dash of ground cloves

Preheat oven to 325°. Mix crumbs, pecans, & margarine. Press into flat bottom & 2 inches up sides of spring-form pan. Bake for 10 minutes. Beat cream cheese, æ cup sugar & vanilla at medium speed with electric mixer until well blended. Add eggs, 1 at a time, mixing until well blended. Reserve 1½ cups batter. Add remaining sugar, pumpkin, & spices to remaining batter & mix well. Spoon pumpkin & cream cheese batters alternately over crust, cut thru batter with knife several times for marble effect. Bake 55-60 minutes at 325° or until center is set. Run knife around rim of pan to loosen & refrigerate 4 hours or overnight.

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Here's a fun cake for Halloween...Using the large and small batter bowls, bake a chocolate cake (mix), and then let cool slightly. Make a hole in the middle of each cake and pour in some pistachio pudding (spider blood), cover the pudding holes with the scooped out cake and invert onto a cookie sheet (be sure to grease and flour the bowls before putting in the batter). The large batter bowl is the body and the small BB is the head. Frost with chocolate frosting and chocolate sprinkles (hair), insert 8 fuzzy pipe cleaners (I think that's their names. You can find them at any craft store) for the legs and two little ones for it's fangs... several chocolate chips for eyes and you have yourself

a tarantula cake... my kids loved it for their Halloween party. Have Fun!

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Perhaps find some dry ice at a party supply place or ask them where you can find it. Buy a small plastic cauldron and put the ice in there. Get some orange or black table covers at the party supply. Have a costume contest for your prize drawing. Make a graveyard cake in the bar pan with gummy worms coming out of it. I would suggest poking a hole in the cake after it's frosted with a straw and sticking the gummies in then one at a time. Use those nutter butter peanut butter cookies that look like peanuts and frost them with black or gray icing for tombstones. Crush some Oreo cookies to make it look like dirt for a newly buried body. Pipe some cool whip up into a "hump" then put the cookies on it so it looks like dirt!

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OK Here is what I am doing for a BIG SHOW on 30 October for 32 adults and 17 kids plus one of our local radio stations is planning on stopping by. My Hostess is having her house as a haunted house. Everyone comes in costume. Wish me luck. We are planning on send the cookies home with the kids. Plus I plan on getting Trick-or-Treat grab bags to all the kids.

Monster Mouths / Scary Cookies on a stick / Worm Punch / Spider's Web and Spiders

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**Monster Mouths**

5 medium-size Red Delicious apples

¼ cup orange juice

1 cup creamy peanut butter

1 (10 ½ ounce) Packages miniature marshmallows

Use apple wedger, brush with orange juice (prevents browning) and then spread one side evenly with creamy peanut butter. Press four marshmallows into the peanut butter on half of the wedges; top with another wedge, peanut butter side down. These are so cute and are actually a healthy treat.

Yield: 35 servings

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**Worm Punch**

1 gallon orange sherbet, softened

1 quart pineapple juice, chilled

1 liter lemon-lime soda, chilled

Gummy worms

Combine sherbet and pineapple juice in a plastic trick-or-treat pumpkin or clear punch bowl; stir well. Add soda; stir until sherbet dissolved. Serve gummy worms in each cup (they will float when you pour in the punch). Toss a few gummy worms into the punch bowl for a spooky treat!

Yield: 20 (1-Cup) servings.

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**Scary Cookies on a Stick**

1 tube refrigerated sugar cookie dough

18 wooden Popsicle sticks  
Decorative icing (orange/black/white)  
Cut dough off of tube and form into 1 ½ inch balls. Insert wooden stick about halfway into center of each. Then flatten ball slightly. Bake according to package directions. Allow to cool completely. Decorate yourself or let the kids have fun drawing ghosts, bats, pumpkins, etc.

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**Spider's Web and Spiders**

Bake a brownie in the DDB. Cool completely, decorate with white icing. Mix up another batch of brownies for the MMP. Cool completely; use black or red licorice for the legs and chocolate chips for their eyes.

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Here is what I had saved from several sources. If it is too long I will break it into 3 sections. I went to Wal-mart, bought 80 treat bags (\$3.00), Milk Duds (80 in a package \$3.97), Large Bag of Smarties (\$2.97). I brought this home made up little slogan's (with my label program and printed on bright orange paper).

Here is the slogan:

TO ALL MUMMY'S

Don't be a "DUD" for the holiday,  
Book a Pampered Chef show of your own today!  
They are easy, fun, and really great;  
For details call Vicki at (###)###-###8!!!  
So be a "SMARTIE"  
Call now to book your party!!!!

Happy Halloween

Inside the bag, I put 1 milk dud, 2 smarties, and my business card and stapled the note to the outside. I now have 80 bags for advertisement all for the cost of \$10.00. Hope this all helps!!!!

Besides Wal-marts are open 24 hours....it all depends how bad you want it!

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**Web Cake**

1 prepared choc. flan cake

8 oz. cool whip

orange food coloring

black decorating gel (in tube found by decors)

Mix cool whip and a few drops orange (or red and yellow) food coloring and fill flan. Then spiral black gel over cool whip. Using the cake tester pull from center to outside edges all around the cake then plop down one of those plastic spiders somewhere on the cake and reap the oohs and aahs!

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I just fix and ate the cutest recipe for fall I used all PC tools and put them into the directions. The next time I'm trying maybe a sugar cookie and powdered sugar cream cheese topping. Let me know what you think. By the way, I found it in our local newspaper. Robin

**Candy corn 'Pizza' Wedges**

**Crust:**

- 1 c butter or margarine
- 2/3 c powdered sugar
- 1/2 t almond extract
- 2 c Pioneer buttermilk Biscuit and Baking Mix

**Pizza topping:**

- 1/2 16 oz size old fashioned vanilla frosting
- 2/3 c granulated sugar
- red and yellow food colors
- candy corn

In 2 qt Batter Bowl, whisk butter, powdered sugar and extract until creamy, about 2 min. Add biscuit mix with bamboo spoon to combine. Use Pizza Dough Roller to press dough to fit 15" round stone. Prick holes in dough with Nylon Slotted Server. Bake at 325 degrees 25-30 min.(use timer) or until golden brown. Cool on Non-Stick cooling rack 10 min. Slide serrated knife under dough to loosen from stone.

Cut into 12 wedges with Pizza cutter then cool completely. Repeat cuts to separate, but leave on stone. Spread thin layer of frosting over crust with the All Purpose Spreader. To mark cooking, lightly press upside down a 4" bowl in the center of the frosting, remove. Lightly press upside down 9" cake pan in center of frosting, remove. Place 1/3 c sugar in each of the 2 small bowl, add food coloring to make orange and yellow. leave center circle plain. Sprinkle orange in 9" ring, and yellow in the outer ring. Decorate with candy corn as desired.

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Here's a recipe variation to the pumpkin cookie dip previously posted. Karin Katherine

**Pumpkin Cookie Dip Variations**

- 1 32 oz. can solid pack pumpkin
- 2 8 oz. pkgs. cream cheese
- 2 cups sugar
- 1 tsp cinnamon
- 1 tsp. granulated ginger
- Gingersnap cookies
- OR
- 1 pkg (8 oz. cream cheese, softened)
- 2 jars (7 oz. each) marshmallow cream
- 1 can (15 oz.) solid-pack pumpkin
- 1 tsp ground cinnamon
- 1 tsp grated orange peel
- Gingersnaps or vanilla wafers

In a mixing bowl, beat the cream cheese and marshmallow cream until smooth. Stir in pumpkin, cinnamon and orange peel. Serve as a dip with cookies. Store in the refrigerator. Yield: 4 cups

This doesn't use many PC products, but you could use the 1 Qt. Batter Bowl,

Adjustable Measuring Spoons, Lemon Zester/Scorer, Can Opener, Mix 'N Scraper and Chillzanne Mini-Bowl.

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**Pumpkin Cream Cheese Squares**

Filling:

½ pkg (8 oz) cream cheese, softened

¼ cup sugar

1 egg

Batter:

1 cup canned solid-pack pumpkin

1 tsp baking powder

1 cup sugar

½ tsp baking soda

1 egg

½ tsp salt

1/3 cup vegetable oil

¼ tsp ground nutmeg

1 cup all-purpose flour

¼ tsp ground ginger

1 tsp ground cinnamon

½ cup semi-sweet chocolate morsels (optional)

Preheat oven to 375F. Using Kitchen Spritzer, lightly spray 9 x 13 Baker with vegetable oil. For filling whisk cream cheese, sugar and egg with 10" Whisk in 1 Qt Batter Bowl until well blended, set aside. For batter, combine pumpkin, sugar and egg and oil in 2 Qt Batter Bowl, mix well. Stir in flour, cinnamon, baking powder, baking soda, salt, nutmeg and ginger. Pour into prepared Baker. Drizzle cream cheese mixture over batter, cut through batter with knife several times for marbled effect. Sprinkle with chocolate morsels, if desired Bake 25-30 minutes or until cake tester inserted in center comes out clean. Cool, cut into squares.

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**Pumpkin Butterscotch Snacking Cupcakes**

2-½ Cups all-purpose flour

4 eggs

1 tbs baking powder

1-½ cups packed brown sugar

1 tsp baking soda

½ cup vegetable oil

½ tsp salt

2 cups chopped walnuts, divided

2 tsp ground cinnamon

2 cups (12 oz) Butterscotch morsels,

¾ tsp ground nutmeg, divided

1 ¾ cup solid pack pumpkin

Combine flour baking powder, baking soda, salt, cinnamon and nutmeg in med. bowl. Beat pumpkin, eggs, brown sugar and oil in large mixer bowl at medium speed for 3 minutes. Stir in 1 cup walnuts and 1 cup morsels. Combine remaining

walnuts and morsels in small bowl. Spoon about 1/4 cup batter into 24 greased or paper-lined muffin cups. Top with about 1 tbs of nut/morsel mixture. Bake in 350F oven for 20-23 minutes or until wooden pick inserted in center comes out clean. Remove to wire rack to cool completely.

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### **Frosty Pumpkin Gingerbread Flan**

1 pkg (14.5 oz) gingerbread cake mix  
1 tub (12 oz) Cool Whip, divided  
1 pckg (3.4 oz) Butterscotch instant pudding  
1/2 cup pecans, chopped  
1/2 tsp ground nutmeg  
3/4 cup cold milk  
1/2 tsp ground cinnamon  
1 can (15 oz) solid pack pumpkin

Preheat oven to 350F. Using Kitchen Spritzer, lightly spray 2 Flan Pans with oil. Place Parchment Circles in bottom of each pan. Prepare cake mix according to package directions. Divide batter evenly between pans. Bake 20-25 minutes or until Cake Tester inserted in center comes out clean. Remove to nonstick cooling rack, cool in pans 10 min. Turn out onto rack, cool completely. In Classic

2-Qt. Batter Bowl, whisk pudding mix into milk using 10" whisk, mix well. Whisk in pumpkin, whisk until smooth. Using Super Scraper, gently fold in 3 cups of Cool Whip. Divide pudding mixture evenly between cakes. Using Food chopper, chop pecans, sprinkle evenly over each flan. Attach Open Star Tip to Easy Accent Decorator, fill with remaining topping. Pipe topping around edge of each flan.

Combine

cinnamon and nutmeg in Flour/Sugar Shaker, sprinkle over whipped topping. To serve, cut with slice 'n serve. Yield: 16 servings total.

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### **Pumpkin Chiffon Torte**

Crust:

20 Gingersnap cookies, finely chopped  
1 Tbls fat-free margarine

Filling:

1/2 cup skim milk  
1/2 tsp salt  
2 pckgs unflavored gelatin  
1/2 cup sugar  
1 can (16 oz) solid-packed pumpkin  
1/2 tsp ground cinnamon  
1 tub (8 oz) Cool Whip  
1/4 tsp each ground ginger and ground cloves

Lightly spray Springform Pan with vegetable oil. Chop cookies into fine crumbs with food chopper. Combine cookie crumbs and margarine in 1-Qt. Batter Bowl, mix well. Press mixture onto bottom of prepared Springform Pan, set aside. Pour milk into 2-Qt. Batter Bowl. Microwave

on HIGH 30-45 seconds or until very warm (120F). Sprinkle gelatin over warm milk; whisk until dissolved. Add sugar, mix well. Add remaining ingredients, whisk until smooth. Pour filling over bottom of cookie crust in pan. Refrigerate 25-30 minutes or until set. Remove collar from pan. Serve using Cut 'N Serve. Yield: 12 servings.

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Dip Nutter-Butter cookies in melted white almond bark (will look like ghosts) and use EAD writing tip with chocolate or dark tinted icing to pipe on eyes. Arrange on Celebration Place. This is quick & easy, could be done at home and will show guests how creative you are! Debi in NC

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Another holiday candle idea---

Use The Corer on those cute little baby pumpkins to make a candle holder. The Corer is just the right size for standard tapers, but make it a bit larger and you can use a votive or tea light. I've also used pears. A cluster of red and green apples, pumpkins and pears make for a beautiful and cheap centerpiece. I show this at shows too and always sell a corer or two.

There are these really cute ghosts made from nutter butter cookies dipped in white chocolate and decorated with mini choc. chips for there eyes. We are making them for some of my Oct. shows and decorating either a 9/13 brownie graveyard or making brownie/peanut butter bites in the Favorites II cookbook and sticking a ghost in each one.

Also the Small bamboo Spoons dipped in chocolate idea in the Kids in the Kitchen Cookbook- put miniature marshmallows on the spoons after dipping them in chocolate and wrap- place with hot chocolate packages for a neat gift. Just some ideas.

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**Diarrhea Delights**

Makes about 2 pounds of dandy doo-doo.

Ingredients

3 6oz. packages semi-sweet chocolate chips  
1 14oz can sweetened condensed milk  
dash of salt  
2 Tsp. vanilla extract  
1 & 1/2 cups chopped, dried mixed fruit (the type used for fruit cake)

Directions

Line the bottom of a 9-inch square pan with waxed paper and set aside. Pour chocolate chips, sweetened condensed milk and salt into large heavy saucepan.

Melt mixture over low heat, stirring constantly with a whisk. When mixture is completely melted, remove saucepan from heat. Pour in vanilla and dried mixed fruit. Use a wooden spoon to thoroughly blend fruit into chocolate mixture. Pour chocolate mixture into lined pan and spread it evenly with your rubber spatula. Place pan in the refrigerator and chill for at least two hours. When thoroughly chilled, invert chocolate mixture onto cutting board and cut into one-inch squares. Create loads of uniquely shaped diarrhea dumps by rolling each square between the palms of your clean, dry hands. Make some flat, round disks, some short, thick poops, and some long, skinny ones!

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### **Crusty Bugger Balls**

Makes about 5 dozen just-picked treats.

#### Ingredients

1 14 oz. can sweetened condensed milk  
5 & 1/3 cups flaked coconut (about 14 ounces)  
1 large 8 oz. package lime Jell-O  
1 cup ground, blanched almonds  
1 tsp. almond extract

#### Directions

In large bowl, combine sweetened condensed milk, coconut, 1/3 cup of the unprepared Jell-O, almonds, and almond extract. Mix well with a large mixing spoon or rubber spatula. Cover bowl with plastic wrap and chill for about an hour or until mixture is firm enough to mold in your hands. Scoop by 1/2 teaspoonfuls and shape into various-sized booger balls. Place them on a baking sheet, lined with a sheet of waxed paper. Make sure they are all slightly different, just as each and every booger is unique and special. Place a second sheet of waxed paper on your work surface and pour remaining unprepared Jell-O on the center of waxed paper. Roll each ball in Jell-O to coat well and create a thin outer layer. Then place back on the baking sheet. Return boogers to the refrigerator for an hour before serving, and store any extras in the refrigerator.

### **Eyeball Potion**

Yield: 10 Servings

Source: Kraft Foods

#### Ingredients

8 oz Frozen whipped topping; thawed  
Blueberries or raisins  
1 1/2 c Boiling water  
1 lg Pkg gelatin - any red flavor  
1 c Cold water  
Ice cubes

## Directions

Using a small ice-cream scoop, place 2 scoops whipped topping into each of 10 dessert dishes for "eyeballs." Place a blueberry or raisin in each scoop for the "pupil." Freeze 30 minutes, or until firm. Meanwhile, stir boiling water into gelatin in large bowl at least two minutes until completely dissolved. Mix cold water and ice cubes to make 2-1/2 cups. Add to gelatin, stirring until slightly thickened. Remove any remaining ice. Pour about 1/2 cup gelatin around the two "eyeballs" in each dish, leaving the top of the "eyeballs" exposed. Refrigerate 1-1/2 hours, or until firm.

Spooky Punch / Witches Brew / Bloody Bath / Ghoul aid

Shredded Brain Spread (great cream cheese/crab meat recipe!)

Monster Munchy Madness

Halloween Salsa (with "body" parts chopped up in it!)

Moldy, Mildew Dip (your old spinach dip standby)

Nose Blow Burritos (serve with a box of Kleenex instead of napkins!)

Crunchy Fire Ant Salad (great to use with sliced apples demo)

Melted Legs & Torsos

Pumpkin Face Bagels

Baked Monster Eyes

Kitty Litter Cake (place in new/clean kitty litter box lined with saran wrap and serve with a "pooper scooper" for effect. There are tootsie roll poopies laying around this messy cake!)

Haunted Graveyard Cake (sheet cake)

Spider Cake (I'd use both the Large and Small Batter bowls to make these cakes. Placed next to each other, they form the body ... ice with chocolate or black icing and add black licorice for legs!)

Frankenstein / Witch Heads / Wacky Werewolves (ice cream scooped designs)

Bleeding Cupcakes (really gross when you bite in! Goo comes out yet delicious!)

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## **Baked Monster Eyes**

These monster eyeballs are cute and tasty and take only 10 minutes in the oven .. great for party demos. They are also very easy to make and kids adore them.

They are an easy variation on tacos and

make an adorable main dish or appetizer for any party. For a less monstrous look, chop the olives and mix the taco sauce with the sour cream before filling.

Top with the cheese and tortilla chips. This is a mild kid friendly seasoning mix.

For a more adult mixture, feel free to add more seasoning and more taco sauce or hot pepper sauce.

1 pound lean ground beef

2 tablespoons taco seasoning

2 tablespoons ice water

1/2 cup shredded Mexican cheese (or cheddar, Monterey jack, or Colby)

1 cup crushed tortilla chips

1 cup sour cream  
32 black olive halves  
taco sauce or salsa (not too chunky)

Shred cheese with cheese shredder into cheese container. Put tortilla chips in zip-loc bag and roll with baker dough roller or chop in food chopper. Mix in with cheese in small batter bowl. Slice black olives in egg slicer for open pupil, or slice olives in half with utility or paring knife for solid pupil. In large classic mixing bowl mix together the ground beef, taco seasoning, and ice water (measured out with measuring spoon). Press into 32 mini tart muffin tins. Press firmly into the bottom and up the sides of the pans with tart shaper. Sprinkle the cheese/chips mixture over the bottom and sides of the beef mixture, gently pressing into the beef if necessary to hold the mixture on the sides. With Easy Accent Decorator, squirt a dollop of sour cream into each meat cup. Top with a half olive, cut side up. Fill the cavity in the olive with the taco sauce. Bake at 375 degrees for 10 minutes. Serve hot.

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### **Melted Torsos and Legs**

This recipe does take a little bit of imagination. But the adults and kids alike love it. You have to preface the serving of this dish with a terrible story about a group of kids that fell into a batch of acid goo that shrunk their legs and torsos. If anyone asks where their heads or arms are (and trust me, they will) tell them the acid was so strong it melted them. They'll eat it right up. They'll like the chicken too. This is a great sauce to use on any chicken dish. It is really messy though, which is part of the appeal. Just be prepared and have a lot of napkins around.

5 pounds frozen chicken wings  
3/4 cup apricot preserves  
6 tablespoons teriyaki sauce  
1 1/2 tablespoons dark brown sugar  
2 teaspoons cornstarch  
1 1/2 tablespoon rice vinegar

Preheat the oven to 425 degrees. Use Bar Pan Stone ... you can lightly spray it with your oil spritzer if you like. Spread the chicken wings out on the sheet (or sheets if needed) so that they are lying in a single layer. Bake the chicken for 20 minutes. (You can also prepare these before the show in hostess kitchen.) While the chicken is baking, mix together the sauce in small batter bowl. (I'd mix it in this so they can see many products; you can, however, mix all this in the micro pot after preparing apricots.) In small microwave pot melt the apricot preserves. Mix together with other ingredients (measured out with measuring spoons until smooth. Liberally brush a quarter of the sauce over the chicken wings with basting brush, flip them over and brush with another quarter of the sauce. Return to the oven and bake for an additional 15 minutes. Remove from the oven, brush

both sides with the remaining sauce, and return to the oven. Bake for 10-15 minutes, or until the chicken wings are thoroughly cooked. Let cool before serving to prevent burned fingers.

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### **Pumpkin Faced Bagels**

If you like to let the guests do a little hands-on, you can have this available. This is a great simple treat. It requires a little bit of advance preparation from you, but it is a simple and easy way to let your party guests pick and choose what they want to eat. This is a loose recipe. Alter as needed for the number of guests and what is available in your area for produce. I like serving the cream cheese plain with no flavoring to allow for a wide variety of toppings, but if you are serving only vegetables or fruit, you can flavor the cream cheese with garlic powder, powdered ranch dressing, tang, orange juice, orange peel, cinnamon, or even a tablespoon or two of pumpkin puree.

Cream cheese

Orange food coloring

milk

1 bagel per guest

Assorted Toppings: Choose about 5 - 10 items below to demonstrate shredding, cutting, etc. and place in divided chillzanne platter

Halved cherry tomatoes

Sliced carrots

Shredded carrots

Shredded cheese

Alfalfa sprouts

Chopped celery

Minced red onion

Shredded red cabbage

Sliced bell peppers

Sliced or halved olives

Chopped cucumbers

Grated beets

Pumpkin seeds

Pepperoni slices

Chopped pepperoni

Orange slices

Tangerine slices

Apple slices

Pear slices

Sliced bananas

Raisins

Dried cranberries

Dried apricots

Assorted chopped and whole nuts

In a small batter bowl whip the cream cheese until smooth and creamy. Add the orange food coloring until the desired color is reached, mixing well after each addition. Add milk a teaspoon at a time, beating well after each addition, until the cream cheese is very easily spreadable. Toast the bagels (on a stone) or serve untoasted. Set out the bowl of cream cheese with small scraper, a platter of bagels, and an assortment of toppings using small serving tongs. Let the guests make their own faces or designs.

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### **Crunchy Chicken and Fire Ant Salad**

This is a neat topping to use on top of those apples you just sliced while demonstrating your apple/peeler/corer/slicer. Don't peel for added color. It is also perfect tucked into a pita half. For an easy variation, use dark raisins for some or all of the dried cranberries for Crunchy Chicken and Ant Salad.

3 cups cubed cooked chicken  
2 celery stalks, chopped  
1 cup dried cranberries  
1 cup walnut pieces (optional)  
1 teaspoon dried thyme  
1/2 teaspoon dried sage  
1 teaspoon garlic powder  
salt and pepper  
dash of orange or lemon juice  
mayonnaise to taste

Work your products into this. Mix all of the ingredients together, adding as much mayonnaise as you prefer. Chill for at least 1 hour and serve. If you are planning on storing the salad for a long time, add 3 additional tablespoons of mayonnaise after it is the perfect consistency for you to prevent the salad from drying out totally.

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### **Blood Bath**

This very simple recipe mixes sweet tart flavor with bright color and vanilla ice cream to produce a fun and tasty punch. I have seen this served in a new cleaned baby bathtub for a fun effect, but you can serve it in a punch bowl. I like floating a new clean rubber ducky in the punch bowl for added effect.

64 ounces cran-raspberry cocktail  
4 cups apple juice  
4 cups vanilla ice cream

Mix together the cran-raspberry cocktail and apple juice and chill. Pour into a punch bowl or other serving container. Scoop the vanilla ice cream into the punch and serve immediately.

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### **Shredded Brain Spread (Hot Crabmeat Spread)**

This is a quick and easy spread to make for any occasion. It tastes great and has the perfect appearance for Halloween when paired with a creative name. I like topping this spread with 1/2 cup toasted sliced almonds, but you lose the shredded brain effect. For serving on a different occasion, omit the food coloring and add the almonds and, of course, RENAME IT!).

8 ounces cream cheese, softened  
1 8 ounce can crabmeat, drained and flaked  
3 tablespoons finely chopped onion  
2 tablespoons snipped fresh chives  
2 tablespoons milk  
orange and green food coloring  
1/2 teaspoon prepared horseradish  
salt and pepper to taste

Preheat the oven to 375 degrees. Mix all of the ingredients except for the almonds and place in a greased shallow baking dish, adding enough green and orange food coloring to give the dish a grayish cast. Bake for 15 minutes. You may want to have some finger foods or side dishes to add to your serving table, Sandie.

#### Ideas:

fleas: wild rice  
maggots: white rice  
sliced boiled hearts: beets  
chopped goblin fingers: small red hot dogs/gherkin pickles/carrots  
eyeballs: stuffed olives / grapes (peeled look grosser!)  
bloody eyeballs: peeled cherry tomatoes  
ghost eyeballs: marinated baby onions

Pumpkin Bread Sugar Cookie Pumpkins  
Mystical Punch  
Tuna Spooks  
Bloody Devil Dogs  
Vampire Punch  
Night crawlers Chocolate Lanterns  
Gingerbread Ghosts  
Quesadillas  
Pumpkin Ice Cream  
Blood Red Ice  
Mystery Punch  
Creepy Deviled Eggs  
Strained Eyeballs  
Bug Bites

Moldy Dinner Rolls  
Spider Bread  
Bleeding Heart Jell-O  
Chuckie's Upchuck  
Tongues on Toast Dead Man's Meatloaf  
Gnarled Witches Fingers  
Meathead  
Worms au Gratin Finger Sandwiches or Handwiches  
Cupcake Rats  
Dirt Pie  
Kitty Turds on bed of Kitty Litter  
Stained Glass Cookies  
Brain Dip  
Deadly Dipper Pus Pockets

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### **Pumpkin Bread**

1/3 cup vegetable oil  
1/2 teaspoon ground cloves  
1 cup fresh or canned pumpkin puree  
3 eggs 1 cup sugar  
2 teaspoons ground cinnamon  
1/2 cup raisins  
2 1/3 cups Bisquick  
Pinch of ground nutmeg (optional)

Preheat the oven to 350 degrees. Grease a 9- by 5-inch loaf pan. In a large bowl, mix all the ingredients together with a wooden spoon. Pour the mixture into the prepared pan. Bake for 45 minutes. Test with a knife-if the knife comes out clean, the bread is ready. If not, put back in the oven for another 5-10 minutes. Cool before removing from the pan. Keep in a plastic bag, in a cover dish in a cool location or in the refrigerator. When you are ready to serve, cut into slices, then cut out slices with a pumpkin-shaped cookie cutter and spread with cream cheese or jam. Serves 12 to 18

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### **Sugar Cookie Pumpkins**

1 cup butter or margarine, softened  
1 cup sugar  
3 eggs  
1 teaspoon vanilla  
3 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1 cookie decorator (in a 4 1/2 -ounce pressurized can)

In a large bowl with an electric mixer, blend together the butter and sugar. Add the eggs, vanilla, and 1 cup flour and mix well. By hand, fold the remaining flour,

the baking soda, and the baking powder. Refrigerate for at least 2 hours.

Preheat oven to 375 degrees. Lightly grease a large baking sheet. On a lightly floured board, roll out the dough until it is 1/8 inch thick. Cut out the cookies with a pumpkin shaped cookie cutter and place them on the baking sheet. Bake for 8 to 10 minutes, until lightly browned. Remove from the oven and let cool thoroughly before decorating. Makes 2 to 3 dozen cookies

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### **Mystical Punch**

Ice cube tray  
raisins  
4 1-pint bottles cranberry juice  
2 1/2 cups peach juice  
1 cup fresh lime juice  
2 cups orange juice  
sugar to taste

Place raisins in ice cube trays. Add water. Freeze. This will make them look like they have insects in them. Keep the juices refrigerated until you are ready to use them. In a punch bowl, combine all the juices. Add the ice cubes and serve. Makes 20 cups

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### **Tuna Spooks**

2 8-ounce cans white tuna, packed in water  
3 tablespoons mayonnaise or plain yogurt  
1/2 teaspoon curry powder  
1 tablespoon honey mustard  
20 slices wheat bread, crust removed  
Whipped cream cheese  
Black olive slices for garnish

Mix the tuna, mayonnaise, curry powder, and mustard in a medium bowl. Cut the bread slices with a cookie cutter shapes like a ghost, bat, pumpkin, or gingerbread man. Spread 10 slices with the tuna mixture and cover with the second slice of bread. Now spread the top of each "spook" with cream cheese. Use 2 slices of olives to make eyes on each. Makes 10 sandwiches.

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### **Bloody Devil Dogs**

Hot Dogs  
Hot Dog Rolls  
Ketchup

Cook hot dogs as you would normally, on the stove or grill. Take the buns and, with CLEAN scissors or a knife, cut out little triangle on the top part facing out.

When done, the bun will look like a mouth with the upper teeth showing. Place hot dogs inside the bun, then put on ketchup.

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### **Vampire Punch**

8 cups cranberry juice  
6 cups sparkling apple cider  
6 orange slices

Put all ingredients in a punch bowl. Add ice cubes just before serving. Makes 14 cups.

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### **Night crawlers**

12 large apples  
1 8-ounce jar boysenberry jam  
4 tablespoons butter  
12 gummy worms

Preheat oven to 350 degrees.

Core apples from the stem end to 1/2 inch from the bottom. Do not push through. Stuff each hole with 1 teaspoon each jam and butter. Place in a pan and bake uncovered for 35 to 45 minutes, depending on the size of the apples. When done, the apple should be tender but not mushy. Remove the apples from the oven. Let cool 15 minutes. Now set each apple in a bowl and spoon syrup from the baking pan around it. In top of each apple, insert a gummy worm with at least half of its body protruding. Makes 12

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### **Chocolate Lanterns**

12 miniature pumpkins  
1 cup sugar  
2/3 cup cocoa powder  
4 tablespoons cornstarch  
1/4 teaspoon salt  
5 cups milk  
1 teaspoon vanilla

Cut the tops off the pumpkins and remove most of the interior with a sharp knife. Then scoop to even out the inside. In a bowl, mix together the sugar, cocoa, cornstarch, and salt. Add the milk gradually as you mix with a wooden spoon. Pour into a saucepan and cook over medium heat, stirring constantly, until the pudding thickens. Now add the vanilla and mix again. Remove from the heat and pour into the hallowed-out pumpkins. Chill until ready to serve. Makes 12

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### **Gingerbread Ghosts**

1/2 cup sugar

1/2 cup butter or margarine, softened  
1/3 cup molasses  
2 1/2 cups sifted all-purpose flour  
2 teaspoons ground ginger  
3/4 teaspoon baking soda  
1/2 teaspoon ground cinnamon  
Pinch of salt

In a large bowl, blend together the sugar and butter. Add the molasses. Fold in the sifted flour, ginger, baking soda, cinnamon, and salt. Refrigerate for at least 2 hours. Preheat oven to 350 degrees. Lightly grease a large baking sheet. On a lightly floured board, roll out the dough until it is 1/8 inch thick. Cut out the cookie with a ghost-shaped cookie cutter and place on the baking sheet. Bake for 6 to 8 minutes, until lightly browned. Remove from the oven and let cool thoroughly on a wire rack before decorating with Frosting.

#### FROSTING:

1 16-ounce box powdered sugar  
1 teaspoon vanilla  
Pinch of salt  
3 to 4 tablespoons milk  
1 8-ounce package miniature chocolate chips

Take half of the sugar and add the vanilla, salt and 2 tablespoons of the milk. Mix well. Now add the remaining sugar and mix again. Add as much of the remaining milk as you need to reach the desired consistency for spreading. Spread the Frosting on each cookie until it is totally white and looks like a ghost. For eyes, use two chocolate chips on each of the cookies. Makes 2 dozen

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#### **Quesadillas**

5 jalapeno peppers, chopped  
1 pound jack cheese, grated  
1 cup chopped parsley  
16 tortillas

Combine the peppers, cheese, and parsley. Place a portion of the mixture in the middle of a flat tortilla. Fold over and press the edges together. Spray a large skillet with vegetable spray and fry the tortillas over medium heat, or toast in a toaster oven. The quesadilla is ready when the cheese has melted. Keep warm until ready to serve or reheat in toaster oven for 5 minutes. Do not reheat in the microwave. You may want to make some without the peppers for those who don't like them hot. Makes 16

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#### **Pumpkin Ice Cream**

1 can pumpkin pie filling  
1 cup heavy cream  
1 1/4 cups simple syrup (1 part water to 1 part sugar)  
1/4 teaspoon ground cloves  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cinnamon

In a bowl, mix together all of the ingredients. Pour the mixture into an electric ice-cream maker. Freeze for 20 minutes or follow the instructions for your ice cream machine. Makes 1 quart (4 cups)

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### **Blood Red Ice**

For deep red ice, try cherry Kool-aid. Can even be frozen inside a plastic glove, now this really adds some snap to a punchbowl!

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### **Mystery Punch**

1/4 cup lemon juice  
1 teaspoon ground ginger  
2 quarts apple cider  
3 cups water  
12 ounce can of frozen orange juice concentrate

Stir all ingredients together until well blended. Chill 1 hour. Serve cold with blood red ice mold (above) To serve warm, after chilling, bring mixture to a boil, then simmer for 5 to 10 minutes.

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### **Creepy Deviled Eggs**

Start with deviled eggs make nasty faces on the yolk part with sliced green olives for eyes and green or red pepper for mouth and eyebrows.

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### **Strained Eyeballs**

6 eggs, hard cooked, cooled, and peeled  
6 oz whipped cream cheese  
12 green olives stuffed with pimientos  
Red food coloring or ketchup

Half eggs widthwise. Remove yolks and fill the hole with cream cheese, smoothing surface as much as possible. Press an olive into each cream cheese eyeball, pimiento up, for an eerie green iris and red pupil. Dip a toothpick into ketchup and draw broken blood vessels in the cream cheese.

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### **Bug Bites**

Color cream cheese green, put pickle slice on cracker, add lump of cream cheese and stick in two almond slices to look like wings. Can add small olive pieces to look like eyes.

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### **Moldy Dinner Rolls**

For Halloween parties try little dinner rolls and put in enough green food coloring

that they look totally molded. Gross looking but good.

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### **Spider Bread**

Bread dough or package of pre-made rolls

(optional) poppy seeds, almond slivers

(hard core optional) pesto or cheese/sausage filling

Separate dough into individual rolls. Using floured scissors, cut each roll in two.

Cut one part into four longish strips (for legs) and lay them across the other part, pinching in the center to get the ends to all stick out the sides. Bake as directed.

You can use the poppy seeds for eyes and the almond slivers for fangs. When I made them I filled the body part with pesto, and sausage and cheese.

Anything you'd put in a calzone will work, but be careful it's not too runny 'cause it'll leak out!

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### **Bleeding Heart Jell-O**

The Preparation:

The heart is made from red Jell-O with some evaporated milk added to make it opaque. The blood is honey or koyo syrup with red food coloring added. Place the 'blood' in a small Ziploc plastic bag and

submerged in the Jell-O. I guess you could use any mold for the Jell-O but a heart shape really looks special.

The Presentation:

A heart shaped mold sits innocently on a platter. When pierced with a sharp knife it oozes blood red sauce. The effect is disgusting, but not bad tasting. When you've gathered everyone around for the

cutting, be sure to use a fairly sharp knife so it pierces the bag. Also, the best effect is when the center of the heart is pierced, and then the knife is twisted.

This oozes blood out of the "wound" and looks gross!! If you have a "hearty" crowd that wants to dig in, just remember to remove the bag! (I've heard of a Halloween gag, but this is ridiculous!)

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### **Chuckie's Upchuck**

2 teaspoons of butter or margarine

2 medium onions chopped

16 ounces of cream style corn

2-10 ounce cans of cream of mushroom soup

2 cups milk

Whatever leftover vegetables you have in the fridge! (tomatoes, green beans, Mushrooms, cauliflower, etc) Sauté onions in the butter. Add everything else and bring it to a boil. Simmer 5 minutes. Serve immediately with a barf bag of course!

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### **Tongues on Toast**

8 slices white bread

8 slices bologna

Mustard

Cut each slice of bread into the shape of lips, with a slit in the middle. Cut the

bologna into strips that look like tongues. Insert the bologna into the slits in the lips (so it looks like the tongues are hanging out of the mouths). Cover the bread with mustard and broil until the bread is golden brown.

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### **Dead Man's Meatloaf**

Use your favorite recipe, but instead of shaping it into a log shape it into a corpse. Legs together, arms folded across chest. Bake as usual, but before serving, stab the poor guy in the heart and dump ketchup on him. Guaranteed to gross out just about anyone!

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### **Gnarled Witches Fingers**

1 T veg oil  
4 boneless chicken breasts  
1 cup flour  
1 egg, beaten  
1 c bread crumbs  
Pitted black olives, halved lengthwise  
Shredded lettuce

Grease cookie sheet with oil, set aside. Carefully cut chicken breasts partway to create five fingers (the uncut part will be the palm of the hand). Slice them a little crooked for effect. Dust in flour, dip in egg, coat in bread crumbs, broil 5 minutes each side until golden and cooked through. Trim the tips with the olive fingernails and serve on lettuce.

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### **Meathead**

Ok, the latest (and easily most disgusting) version of the Meathead passed it's test with flying colors.

What you need:

A hollow skull (they sell these in Halloween shops. The top comes off and there is a space inside for candy or whatever)  
Cherry or strawberry Jell-O mix  
Cold cuts (ham and turkey look good)  
Red or green food coloring (optional)  
Eyes (optional)

This recipe is rather labor intensive and must be done ahead of time! First, we prepared some red ice (water and food coloring mixture) although green ice or no color at all should work equally as well. We also modified our skull slightly by drilling holes from the internal compartment to the outside of the skull to allow for drainage.

Second, wash the skull completely, making sure that it is clean enough to eat off of (which is what you will be doing). I worked in two sections and put each section into zip-lock plastic bags after I was finished. It is important to store everything in the \*FREEZER\* until maybe an hour before you serve it. Third, prepare your Jell-O. I make mine in several pans and make sure it is only 1/4"

thick. When it has set up, you will be slicing it up into 2-3" strips which can be layered over the skull sections. Fourth, cut up your cold cuts. I typically use thin sliced meats and cut them into 2x6" strips but almost anything will work. If you use ham, the head will look more natural but using turkey looks like a zombie head. You can experiment with other meats and see how they look. Even using a combination of meats looks good. Fifth, once everything is prepared, take the two halves of skull and pick one to work on. I decided to go all out and grabbed a pair of those spring glasses (the ones with the eyeballs on springs) and cut the eyes out. I washed them and placed them into the eye sockets, which gave the skull a very interesting look. Layer the slices of Jell-O over the skull and on top of it, layer the sliced meat. The meat will act as a bonding agent to hold the whole mess together. It will probably take 10-15 layers of meat to make the head look "natural" and will probably take some practice to get it to look right. Personally, I've learned not to put the meat down in any pattern, just to have it crisscross and go any-which-way. YMMV. As each half of the skull is finished, put it into a sealable plastic bag and put it into the freezer. This keeps the meat and Jell-O cold but keeps the moisture in the meat from freezing solid. About an hour before serving, remove the pieces from the freezer. Fill the skull with the ice that you had prepared previously and seal the two ends of skull together with more cold cuts. I suggest putting it into the refrigerator to let any ice that had formed in the freezer time to melt. Place it on a platter of lettuce and serve. The effect it gives is quite interesting. As parts of the meathead are cut away, both the red Jell-O are exposed and parts of the skull. The Jell-O also does melt somewhat and starts to ooze through the meat. As the ice inside the skull melts, it drains through the holes that I previously mentioned and starts to pool on the platter.

I am not responsible for anyone who becomes violently ill trying to eat this concoction. ;)

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### **Worms au Gratin**

Worms: 6-7 oz egg noodles, cooked with 8 oz spaghetti, broken into short pieces  
Toss with: 2 T butter or margarine and 1 1/2 cups grated process cheese or cheddar

Place in greased casserole.

Dirt: 2 slices whole wheat bread, toasted, crumbled into tiny crumbs, 1 T butter or margarine, melted and 1/4 tsp salt Mix dirt ingredients together, sprinkle over worms. Place under broiler for 5 minutes.

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### **Finger Sandwiches or Handwiches**

Spread soft white bread with red colored cream cheese and roll up and squish them lengthwise in your hand. They come out looking like bony fingers. Put cut up olive on tip for the fingernail.

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### **Cupcake Rats**

Take a toy rubber or plastic mouse/rat and mold pieces of aluminum foil by pressing the foil over the top of the rat, forming a foil cup that has the shape of

the rat on the inside, leave the bottom open and pull the toy rat out. Make a bunch of these aluminum rat cups. Use some additional foil to form legs so the molds sit open side up on a cookie sheet. Spray the inside of the foil rat molds with non-stick cooking spray and fill with chocolate cake batter following the instructions on the box. Leaving the molds on the cookie sheet for support, bake the rat cakes in the oven, again follow box instructions, you may find it helps to over bake them a bit. When finished baking, let cool and pull off the foil mold and trim the bottom of the cupcake rat with a knife so it sits flat. Use red cake icing in the little squeeze tubes to inject (from the bottom) the insides with a little gooey "blood", use licorice whips for a tail and red cake decorating beads for eyes. You usually will only get one rat per mold so make plenty of the foil molds, they're easy to do. You can make these into bats by adding wings made from Fruit Roll-Ups and leaving off the tail.

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### **Kitty Turds on bed of Kitty Litter**

Very simply, make little chocolate "logs", like Tootsie Rolls, and serve then in a foil-lined box, on a bed of sugar-dusted Grape Nuts. Make sure the family cat is clearly in evidence.

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### **Dirt Pie**

Make or buy a graham cracker crust: chocolate, vanilla, or plain. Fill it with chocolate pudding and top with grape nuts cereal. Gummy worms make a nice finishing touch!

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### **Stained Glass Cookies**

Wilton makes 2 different jack o lantern cookie cutters, one smiling and one not. Take either or both, and make you favorite sugar cookie recipe. Be sure to color it orange! Make sure that the holes are cleared out when you cut out your pumpkins. Before baking, crush yellow hard candies (by hand or with coffee bean grinder- life savers work well), and fill the eye & mouth holes with the crushed candy. Bake as directed, and you will end up with a very pretty stained glass effect, and delicious cookies!

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### **Brain Dip**

1 whole cauliflower

1 tub Trader Joe Spinach and Water Chestnut dip radishes assorted raw vegetables, crackers for dipping Cut florets from the top of the cauliflower until you have a cauliflower 'bowl'. Remove greens from bottom. Cut stems from radishes, leave the root, remove skin. Using toothpicks and food coloring, draw an eyeball on the flat part of the radish (where the top was). The root will look like the optic nerve. Fill cauliflower with dip, garnish with radish 'eyes', serve with veggies and crackers.

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### **Deadly Dipper**

Try hummus dip and use enough black beans beside the garbanzo beans so it looks either gray or brown gray and serve with chips.

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### **Pus Pockets**

4 small pita rounds  
2 cups shredded mozzarella cheese  
1 teaspoon Italian Seasoning Spice or Oregano  
Tomato sauce

Sprinkle seasoning into cheese and spoon about a half cup of cheese into each pita. Place on ungreased cookie sheet and bake at 350 degrees for 15 minutes or until the pitas are browned. Remove from oven and poke a hole in the top of the pita until the cheese oozes out. Dab tomato sauce around cheese and enjoy.

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From Shawna Laster:

### **Spider Web Brownies**

Make brownies in the Rectangular Baker according to package directions. Frost with whipped topping using the Easy Accent Decorator and Large Spreader. Drizzle melted chocolate (your Micro Cooker will make this easy) in circles over the Cool Whip. Drag the Cake Tester through chocolate to look like a spider web.

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### **Monster Mouths**

Use the Apple Wedger to wedge apples. Put 2 wedges together with peanut butter (You can use your Easy Accent Decorator to make this a quick, mess free job) and use miniature marshmallows for teeth.

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**Fruity Witches' Brew**- Mix grape and orange Kool-Aid in Quick Stir Pitcher, float gummy worms.

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### **Goblin Frosties**

Using the V-shaped Cutter, cut off the top 1/3 of an orange crosswise to make a hat. Scoop out pulp with Small Stainless Scoop; make a face on the orange with black licorice or fruit roll-ups. Fill shells with lime sherbet, mounding above rim. Place "hats" on top of sherbet at an angle. Stick maraschino cherry with stem in hat with toothpick. Place in freezer until ready to serve.

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### **Jack-o-lantern cake**

Mix 1 spice cake mix according to package directions. Bake in Small Batter Bowl. 1 box will make two small batter bowl cakes. Put 2 batter bowl cakes together with orange frosting, making a pumpkin shape. Ice entire cake and decorate with candy corn, licorice and assorted Halloween candies.

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### **Scary-Face Pizza**

Using your own or refrigerated pizza dough, bake on Large Round Stone and decorate with pepperoni slices, green pepper, chopped onion, black olive slices, and zucchini cut in small rounds to look like a Halloween Scary-Face. Or, use pita pocket rounds and everyone can decorate their own Scary Face Pizza!

