

Mr. Food
TEST KITCHEN



Spooky Treats and Party Eats

34 Halloween Recipes from Mr. Food



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**A Free eCookbook
from MrFood.com**



Spooky Treats and Party Eats: 34 Halloween Recipes from Mr. Food

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Spooky Treats and Party Eats: 34 Halloween Recipes from Mr. Food

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Dear Friends,

Halloween may be a holiday that's all about candy, sure – but that doesn't mean there aren't lots of other yummy tastes for you to create on this spooky day! These treats and nibbles might look scary, but we guarantee everything will taste delectable.

Whether you're hosting a Halloween party, taking your little ghouls and goblins trick-or-treating around the neighborhood, or simply looking for something fun and festive to make for a "Quick & Easy" meal, the Mr. Food Test Kitchen has you covered with recipes for Halloween-themed drinks, appetizers, dinners, desserts, and more. And every one of them comes with a picture, so you'll know just how it's supposed to look!

Your Halloween party is sure to go off with a scream when you serve up ghoulish bites and ghostly treats like **Ghoulish Glazed Meatballs**, **Graveyard Guacamole with Cheese Tombstones**, and **Bloody Witch's Fingers**! Let your partygoers chase it all down with spooky sippers like **Spiderlicious Punch** and a creamy **Pumpkin Shake**. And if you're looking to make a spooktastic dinner on Halloween night, how about whipping up **Spaghetti Brains and Eyeballs** or a **Spooky Shepherd's Pie**?

We know Halloween's all about sweets, so don't think we don't have you covered there, too. We've got recipes for the creepiest treats you can think of, from the adorable Pumpkin Patch Cheesecake featured on our cover to super-easy ideas like **Pumpkin Parfaits** and **Trick-or-Treat Bars**. And if you're lucky enough to have any leftover candy after trick-or-treating, you use it to create some spooktacular desserts, like our **Frozen Halloween Pie**.

Our easy recipes are sure to add some fright and delight to your Halloween celebrations, so choose a few to make now, and get ready to hear the...

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Mr. Food
and the Test Kitchen



P.S. Enjoy this eCookbook packed with 34 frightful recipes sure to satisfy your craving for everything Halloween. Remember, the "Spooky Treats and Party Eats: 34 Halloween Recipes from Mr. Food" eCookbook is available FREE with others also available for free download from www.MrFood.com. We have lots more eCookbooks available – so go on, tell your friends to visit MrFood.com, so that they too can get their very own FREE copies!

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Spiderlicious Punch

What a creepy drink idea for your Halloween party! The kids will love both the look and taste of this spooky green punch. And, you can easily add your favorite liquor for your adults-only party!

Ingredients

3 (6-ounce) cans pineapple juice, chilled
1 cup cold water
1/4 cup lemon juice
1/2 cup sugar
1 (4-serving size) package lime-flavored gelatin
1 liter lemon-lime soda, chilled
1/4 cup maraschino cherry juice

Serves: 6



Directions

1. In a large pitcher, combine the pineapple juice, water, lemon juice, sugar, and gelatin mix, stirring until the sugar and gelatin have dissolved.
2. Add the soda and cherry juice; mix well. Serve in individual glasses over ice.



Notes

If you're making this to serve in a punch bowl, double the quantity of all the ingredients.



Very Bloody Mary

Don't be surprised if you find a few vampires lurking about when you mix together a pitcher of our recipe for a Very Bloody Mary. These are frightfully good for your blood-thirsty ghouls and guests.

Ingredients

- 1 (46-ounce) can vegetable juice
- 1 tablespoon prepared white horseradish, drained
- 1 teaspoon hot pepper sauce
- 3/4 teaspoon celery salt
- 1/2 teaspoon black pepper
- 3/4 cup vodka (optional)
- 4 celery stalks
- Ice cubes

Serves: 4



Directions

1. In a large pitcher, combine all ingredients except celery and ice. Mix until evenly blended.
2. Place a celery stalk and a few ice cubes in individual tall drink glasses.
3. Pour the Bloody Mary mixture over the ice cubes and serve.



Notes

For that extra vampire bloody taste, before adding Bloody Mary mixture to the glasses, try combining some coarse salt and coarse black pepper in a shallow bowl. Wet the rim of each glass then dip the rim into the salt and pepper mixture.



Hot Caramel Apple Cider

If you're having a leaf-raking party or Halloween bash, this cider recipe is a must. Of course, you don't have to save it for October. We recommend serving this comforting Hot Caramel Apple Cider all autumn long!

Ingredients

- 1/2 gallon fresh apple cider
- 1/4 cup packed dark brown sugar
- 1/4 cup caramel ice cream topping
- 1 cup frozen whipped topping, thawed

Serves: 6



Directions

1. In a large saucepan, combine the cider, sugar, and caramel topping over medium-low heat. Simmer until hot and well blended, stirring frequently.
2. Pour into mugs and top each with a dollop of whipped topping.





Witch's Butterscotch Brew

Talk about a mug of sipping comfort! This delicious warm punch gets its creaminess from melted mini marshmallows and yummy butterscotch chips. What a crowd-pleaser!

Ingredients

- 4 cups (1 quart) milk
- 1 cup (6 ounces) butterscotch chips
- 1/2 cup miniature marshmallows

Serves: 4



Directions

1. In a medium saucepan, combine all ingredients over medium heat.
2. Whisk until chips and marshmallows are melted and mixture is heated through. Serve immediately.



Notes Serve in mugs and top with additional marshmallows.



Pumpkin Shake

Halloween is the best day of the year for horror fans and cooking fans alike. Show your love for this spook-tacular day with our Pumpkin Shake!

Ingredients

3 cups (1-1/2 pints) vanilla ice cream
1-1/2 cups milk
1 (15-ounce) can 100% pure pumpkin (not pie filling)
1/4 cup light corn syrup
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves

Serves: 4



Directions

1. In a blender, combine all the ingredients.
2. Blend on high speed until thoroughly mixed. Serve immediately.



Notes

Why not give this a really festive finish by topping each serving with a dollop of whipped cream, a sprinkle of cinnamon, and a few pieces of candy corn?



Vampire Sangria

Grab the garlic, because you'll be fighting off the vampires after you whip up this fruity concoction! Vampire Sangria is sure to be a hit at your Halloween or other parties.

Ingredients

3 cups pomegranate juice

1 (6-ounce) container frozen limeade concentrate, thawed

1 (6-ounce) container frozen lemonade concentrate, thawed

4 cups dry red wine

2 cups cold water

16 maraschino cherries

1 lime, washed and cut into chunks

1 orange, washed and cut into chunks

Ice cubes

Serves: 10



Directions

1. In a large pitcher, combine pomegranate juice, limeade and lemonade concentrates; add wine and stir until well combined.
2. Stir in remaining ingredients and serve in wine or tall ice-filled glasses.





Ghoulish Glazed Meatballs

A slow cooker is the trick to easily making our Ghoulish Glazed Meatballs. And the treat here is the special saucy flavor these get from chili sauce and grape jelly.

Ingredients

2 pounds lean ground beef
1 egg
1/2 cup dry bread crumbs
1/4 cup water
1 teaspoon salt
1/2 teaspoon onion powder
1/4 teaspoon black pepper
1 (12-ounce) jar chili sauce
1 cup grape jelly
1 tablespoon lemon juice

Makes: 32 meatballs **Cooking Time:** 3 hours



Directions

1. In a large bowl, combine ground beef, egg, bread crumbs, water, salt, onion powder, and pepper; mix well. Form into 1-inch meatballs and set aside.
2. In a medium bowl, combine remaining ingredients, mixing well. Pour half the sauce into a 6-quart slow cooker then place all meatballs into the sauce, overlapping if necessary. Pour remaining sauce over meatballs.
3. Cover and cook on low setting for 3 to 5 hours, or until meatballs are cooked through and no pink remains in the center.

Notes Serve over mashed potatoes, egg noodles, or your favorite rice.



Bloody Witch's Fingers

Treat your tricksters to some really good finger food! Our Bloody Witch's Fingers are the best darn party-pleasing chicken fingers ever. Dripping with a BBQ dip, every bite is bloody delicious!

Ingredients

1 pound boneless, skinless chicken tenders

1 (6-ounce) bag sour cream and onion potato chips, crushed

1/2 cup ranch salad dressing

1 cup barbecue sauce (see Notes)

Serves: 4 Cooking Time: 15 minutes



Directions

1. Preheat oven to 400 degrees F. Coat a baking sheet with cooking spray.
2. Slice chicken tenders lengthwise into strips. Place crushed potato chips in a shallow bowl.
3. Place salad dressing in another shallow bowl and dip chicken in dressing, coating completely and shaking off any excess dressing. Dip chicken in crushed potato chips, completely coating chicken. Place on prepared baking sheet.
4. Bake 15 to 18 minutes, or until chicken is cooked through. Serve immediately with barbecue sauce on tips of chicken "fingers" (see photo) and with extra sauce for dipping.



Notes If barbecue sauce is not your favorite, try ketchup for dipping!



Pumpkin Cheese Ball

Your Halloween party is sure to shape up to be the talk of the neighborhood when you serve our adorable Pumpkin Cheese Ball to your ghoulish guests. This pumpkin-shaped party appetizer will have everyone wanting to “haunt” you down for your recipe.

Ingredients

3 cups (12 ounces) finely shredded sharp Cheddar cheese

2 (8-ounce) packages cream cheese, softened

3 tablespoons sour cream

1/2 teaspoon dry mustard

1 tablespoon hot pepper sauce

2 scallions (green onions), thinly sliced

1 cup finely crushed cheese-flavored crackers

2 gherkin pickles, for garnish

Serves: 10

Chilling Time: 20 minutes



Directions

1. In a medium bowl, combine Cheddar cheese, cream cheese, sour cream, dry mustard, pepper sauce, and scallions; mix until well combined. Cover and chill for 20 to 30 minutes.
2. Form cheese mixture into the shape of a pumpkin. Place cracker crumbs in a shallow dish. Roll cheese ball in crumbs, covering entire surface. Place on serving plate.
3. Place one pickle on top to form pumpkin stem. Slice remaining pickle to decorate face (see photo). Serve immediately, or cover and chill.

Notes Serve with your favorite crackers or thin slices of French bread.



Spiderweb Spread

Need some eerie eats for your Halloween bash? Get tangled up in our creepy-crawly Spiderweb Spread by dipping and dunking your favorite chips into this zesty south-of-the-border party spread that guarantees a web of excitement in every bite.

Ingredients

- 2 (16-ounce) cans refried beans
- 1 (8-ounce) container prepared guacamole
- 3 cups shredded iceberg lettuce
- 1 large ripe tomato, chopped
- 2 cups (8 ounces) shredded Mexican cheese blend
- 1 (2.25-ounce) can sliced black olives
- 1 cup sour cream

Serves: 8

Preparation Time: 5 minutes



Directions

1. Spread refried beans over a 12-inch round serving platter then spread guacamole over beans.
2. Sprinkle lettuce, tomato and cheese around bean mixture. Sprinkle olives around guacamole.
3. Make a spiderweb design with sour cream (see Notes).

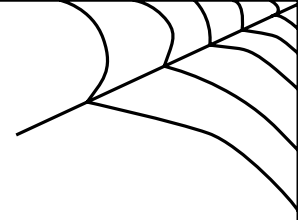


Notes

To create a spiderweb design, drizzle sour cream in concentric circles. Drag a toothpick or knife from the center of the surface to the edge; repeat until you have a spiderweb design.



Graveyard Guacamole with Cheese Tombstones



Don't bury this recipe where you can't find it, 'cause our Graveyard Guacamole is the perfect healthy dip for our crunchy Cheese Tombstone twills. This deadly delicious party dish is sure to turn heads.

Ingredients

- 1 (14-ounce) container ready-made guacamole
- 1 ripe tomato, diced
- 1/4 cup diced onion
- 1 (5-ounce) package shredded Parmesan cheese

Serves: 12 Cooking Time: 5 minutes



Directions

1. In a medium bowl, combine guacamole, diced tomatoes and diced onions, mix well. Place in serving dish. Cover and refrigerate until ready to serve.
2. Preheat oven to 350 degrees F. Coat a large rimmed baking sheet with cooking spray.
3. Sprinkle cheese over baking sheet, forming one large sheet of cheese. Bake 5 to 6 minutes, or until cheese is golden and melted.
4. Let cheese cool slightly then cut into tombstone shapes (see photo). Let cool completely before using as desired.
5. Decorate guacamole with cheese tombstones, and serve.





Devilishly Good Eggs

Goblins and ghouls will surely be after our Devilishly Good Eggs! These festive deviled eggs will be the hit of any Halloween party.

Ingredients

6 eggs
3 tablespoons mayonnaise
1 teaspoon yellow mustard
1/8 teaspoon sugar
1/8 teaspoon salt
1/8 teaspoon ground red pepper
Roasted red peppers, for garnish
Black olives, for garnish

Serves: 12 Preparation Time: 35 minutes



Directions

1. Place eggs in a small saucepan and add enough water to cover them. Bring to a boil over high heat; remove pan from heat, cover, and allow to sit 20 minutes.
2. Drain hot water and run cold water over eggs. Allow to cool 5 to 10 minutes before peeling.
3. Slice eggs in half lengthwise and remove yolks.
4. In a medium bowl, combine egg yolks, mayonnaise, mustard, sugar, salt, and ground red pepper; mix well.
5. Spoon mixture back into egg whites. Decorate with roasted red peppers and olives (see photo). Serve immediately, or cover lightly and chill until ready to serve.





Monster Mix

Monsters will flock to your spirited gathering when the word gets out that you're serving our crunchy Monster Mix. This spooky snack mix filled with salty favorites will leave them spellbound!

Ingredients

- 2 cups oven-toasted corn cereal
- 2 cups miniature pretzel twists
- 2 cups cheese crackers
- 2 cups peanuts
- 3 tablespoons canola or vegetable oil
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon cayenne pepper

Makes: 8 cups

Cooking Time: 45 minutes



Directions

1. Preheat oven to 300 degrees F.
2. In a large bowl, combine cereal, pretzels, cheese crackers, and peanuts.
3. In a small bowl, combine remaining ingredients; mix well. Pour seasoning mixture over cereal mixture; toss until cereal mixture is thoroughly coated then spread onto rimmed baking sheets.
4. Bake 45 minutes, stirring every 15 minutes. Remove snack mix from oven and cool completely. Store in an airtight container until ready to use.

Notes

Oven-toasted cereals are available in many different brands. Go ahead and add raisins or other dried fruit if you'd like...it's your snack mix!





Spooky Shepherd's Pie

Shepherd's pie was never this easy! Just mix and heat this Spooky Shepherd's Pie right on the stovetop. It's ready in no time for Halloween or anytime fun!

Ingredients

- 2 cups cubed cooked chicken (see Notes)
- 1 (16-ounce) package frozen mixed vegetables, thawed and drained with 12 peas reserved
- 1 (10-3/4-ounce) can condensed cream of chicken soup
- 1/2 cup milk
- 1/4 teaspoon onion powder
- 1/4 teaspoon black pepper
- 4 cups hot mashed potatoes (instant or leftover)

Serves: 5 Cooking Time: 5 minutes



Directions

1. In a large skillet, combine all ingredients, except potatoes and reserved peas, over high heat; mix well.
2. Cook 5 to 8 minutes, or until heated through, stirring frequently. Remove from heat and top with 6 dollops of potatoes to form ghost shapes.
3. Place 2 peas in each dollop of potatoes to form eyes on the ghosts. Serve immediately.

Notes Use leftover chicken here or turn to the deli case for thick-cut turkey breast.





Gummy Mummy Dogs

Hot diggity dog! This eye-catching way to easily prepare “franks in a blanket” will put a smile on your kids’ faces! Versatile frozen bread dough is “Mummy’s helper” for this super weeknight meal idea that will have dinner on the table in no time!

Ingredients

4 Rhodes® Frozen Dinner Rolls (from a 3-pound package), thawed but still cold

4 hot dogs

1 teaspoon yellow mustard

Serves: 4

Cooking Time: 15 minutes



Directions

1. Preheat oven to 350 degrees F. Coat a baking sheet with cooking spray.
2. Cut dinner roll dough in half. Roll each half into a 22- to 24-inch rope. Wrap one rope around hot dog from bottom up, 4-1/2 inches (see photo).
3. Cut a 1-1/2-inch piece off the second rope and set small piece aside. Wrap the second rope around the hot dog from the bottom up, 4-1/2 inches, going the opposite way. Then wrap the 1-1/2-inch piece around the top of the hot dog. Repeat with the remaining hot dogs and dinner roll dough.
4. Place hot dogs on the baking sheet and bake 15 to 18 minutes, or until lightly browned. Remove from the oven, cool slightly and add mustard eyes.

Notes Recipe courtesy of Rhodes® Bake-n-Serv.





Jack O' Lantern Chili

This easy-to-carve refrigerated pie crust bakes up frightfully flaky over our heartiest chili and beans recipe for an eyeball-popping Jack O' Lantern Chili they won't be able to wait to dig in to!

Ingredients

- 1 pound lean ground beef
- 1 medium-sized onion, chopped
- 2 (15-ounce) cans kidney beans, undrained
- 1 (15-ounce) can tomato sauce
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 refrigerated rolled pie crust, from a 15-ounce package

Serves: 5 Cooking Time: 40 minutes



Directions

1. In a 10- or 12-inch skillet, brown ground beef and onion over medium-high heat for 5 to 7 minutes; drain then return mixture to skillet.
2. Add remaining ingredients except pie crust and bring mixture to a boil. Reduce heat to low, and simmer 20 to 25 minutes, or until chili is thickened, stirring occasionally.
3. Meanwhile, preheat oven to 425 degrees F. Unroll pie crust and place on ungreased baking sheet. Using a knife, carve a jack o' lantern face into crust (see photo).
4. Bake 9 to 11 minutes, or until crust is light golden. Carefully place warm pie crust over chili mixture in skillet. Serve immediately.





Spaghetti Brains and Eyeballs

Dying to find something creepy for a spooky supper on Halloween? Our ghouls and boys in the Mr. Food Test Kitchen put their hearts and souls into this recipe for Spaghetti Brains with Eyeballs. Spaghetti and meatballs will never be the same!

Ingredients

1 pound ground beef
3/4 cup Italian bread crumbs
1/2 cup grated Parmesan cheese
1/2 cup water
1 egg
1 1/2 teaspoons garlic powder
1 teaspoon salt
1 teaspoon black pepper
12 pimiento-stuffed olives
1 pound spaghetti
1 (26-ounce) jar spaghetti sauce

Serves: 6 Cooking Time: 30 minutes



Directions

1. Preheat oven to 350 degrees F. Coat a large baking sheet with cooking spray.
2. In a large bowl, combine all ingredients except olives, spaghetti, and sauce. Mix well then form 12 meatballs and place on prepared baking sheet. Press an olive into the center of each meatball, pimiento-side out.
3. Bake 20 to 25 minutes, until no pink remains and juices run clear.
4. Meanwhile, in a large pot, cook spaghetti according to package directions; drain and rinse, and, in a medium saucepan, heat spaghetti sauce until hot.
5. Place spaghetti in serving bowls, mix with equal amounts of spaghetti sauce, and place 2 meatballs on top of each serving. Serve immediately.



Bloody Tomato Soup

with Grilled Cheese Fingers

A cauldron of thick and rich Bloody Tomato Soup pairs perfectly with our melty Grilled Cheese Fingers. Just ask some of your little ghouls to give you a hand in the kitchen and everyone can get into the spirit.

Ingredients

1 (15-ounce) can diced tomatoes, undrained
1 (28-ounce) can crushed tomatoes, undrained
1 tablespoon sugar
1/2 teaspoon garlic powder
1 teaspoon salt
1/2 teaspoon black pepper
2 cups (1 pint) half-and-half
4 slices Cheddar cheese
4 slices white bread
2 tablespoons softened butter
Sour cream, for garnish

Serves: 4 Cooking Time: 20 minutes



Directions

1. In a large soup pot, combine tomatoes, sugar, garlic powder, salt, and pepper; bring to a boil over medium-high heat, stirring occasionally.
2. Reduce heat to low and slowly stir in the half-and-half. Simmer 4 to 5 minutes, or until heated through; do not allow to boil.
3. Place 2 slices of cheese on 1 slice of bread and top with another bread slice; repeat with remaining cheese and bread.
4. Spread butter on both sides of the sandwiches. Cook in skillet over medium heat, until golden on both sides and cheese is melted. Cut into 1/2-inch slices, like fingers, and serve with soup.

Notes

To create a spiderweb design, drizzle sour cream in concentric circles. Drag a toothpick or knife from the center of the surface to the edge; repeat until you have a spiderweb design.





Spookyface Pizza Bagels

Simple-to-make homemade pizza bagels get a spooky makeover with a few easy garnishing tricks. What a super fright night treat our Spookyface Pizza Bagels are for kids and kids at heart!

Ingredients

- 6 miniature bagels
- 1 cup pizza or spaghetti sauce
- 1 cup (4 ounces) shredded mozzarella cheese
- 1/4 cup sliced pepperoni, for garnish
- 1/4 cup sliced black olives, for garnish
- 1/4 cup sliced mushrooms, for garnish

Makes: 12 halves Cooking Time: 10 minutes



Directions

1. Preheat oven to 350 degrees F. Line a baking sheet with aluminum foil.
2. Split bagels in half and spread 1 tablespoon sauce on each half. Sprinkle each half with 1 heaping tablespoon mozzarella cheese. Decorate with pepperoni, black olives and mushrooms to make spooky faces.
3. Bake 10 to 12 minutes, or until cheese is melted.





Pumpkin Patch Cheesecake

Our whimsical Pumpkin Patch Cheesecake is a ghostly good treat for your haunted Halloween party. This easy cheesecake recipe with its yummy cookie crumb crust is literally to-die-for.

Ingredients

Serves: 12 **Cooking Time:** 55 minutes **Chilling Time:** 8 hours

1 (16.6-ounce) package orange cream-filled chocolate sandwich cookies
4 tablespoons butter, melted
3 (8-ounce) packages cream cheese, softened
1-1/4 cups sugar, divided
4 eggs
2 teaspoons vanilla extract, divided
1 (16-ounce) container sour cream
5 drops red food color
10 drops yellow food color



Directions

1. Preheat oven to 350 degrees F. Place 23 cookies in a resealable plastic bag. Using a rolling pin, crush cookies then place crumbs in a medium bowl with the butter; mix well then spread mixture into bottom of a 10-inch springform pan. Chill until ready to fill.
2. In a large bowl, with an electric beater on medium speed, beat cream cheese and 1 cup sugar until creamy. Add eggs one at a time, beating well after each addition, then add 1 teaspoon vanilla and mix well.
3. Set aside 2 cookies for garnish then break up remaining 8 cookies. Stir cookie pieces into cream cheese mixture then pour into crust.
4. Bake 55 to 60 minutes, or until firm. Remove from oven and let cool 5 minutes.
5. Meanwhile, in a medium bowl, using a spoon, stir together sour cream, the remaining sugar and vanilla, and the food color until well combined. Carefully spread sour cream mixture over top of cheesecake then bake 5 more minutes.
6. Let cool then chill overnight or at least 8 hours. Decorate pumpkin face with reserved 2 cookies (see photo). Serve immediately, or cover until ready to serve.

Notes

Orange cream-filled chocolate sandwich cookies can only be found in stores around the time of Halloween.



Spiderweb Cake

At Halloween, or anytime you're looking for a frightful treat, serve up this cake with a spiderweb design on it and get ready for all the screams! First they'll say, "OOH!!" and then they'll say, "OOH IT'S SO GOOD!!"

Ingredients

1 (18.5-ounce) box chocolate cake mix, batter prepared according to package directions
1 cup mini marshmallows
1 (16-ounce) container white frosting
4 drops red food color
4 drops yellow food color
2 black jelly beans
1 tube black decorating gel or 1 string black licorice

Serves: 12 Cooking Time: 28 minutes



Directions

1. Preheat oven to 350 degrees F. Coat two 8-inch cake pans with cooking spray. Pour cake batter into pans and bake 28 to 30 minutes, or until a toothpick inserted in center comes out clean.
2. While still warm, invert one cake onto a serving platter. Top with mini marshmallows and place second cake layer right-side up over marshmallows. Let sit 5 minutes for marshmallows to melt then chill until firm.
3. In a small bowl, mix together 1-1/4 cups white frosting with red and yellow food colors until frosting is orange. Frost top and sides of cake.
4. Place remaining white frosting into a resealable plastic storage bag. Cut a very small tip off corner of bag and pipe a spiderweb design on top of cake (see photo).
5. Place a black jelly bean on spiderweb and draw legs with black gel or form them with licorice to look like a spider (see photo). Repeat with remaining jelly bean and gel to form a second spider.

Notes

To create a spiderweb design, drizzle frosting in concentric circles. Drag a toothpick or knife from the center of the surface to the edge; repeat until you have a spiderweb design.



Pumpkin Crunch Cream Pie

Wait till you try our no-bake, no-cook, rich and creamy-smooth Pumpkin Crunch Cream Pie. Since it firms up in the fridge, it will leave plenty of stovetop and oven space for your other holiday recipes.

Ingredients

3/4 cup cold milk

1 (4-serving size) package instant vanilla pudding and pie filling mix

1 (8-ounce) container frozen whipped topping, thawed, divided

1/2 cup slivered almonds

1/2 cup semisweet chocolate chips

1/2 cup canned 100% pure pumpkin (not pie filling)

3/4 teaspoon pumpkin pie spice

1 (9-inch) prepared graham cracker pie crust (see Notes)

Chocolate shavings for garnish

Pumpkin candies for garnish

Serves: 6 Chilling Time: 4 hours Prep Time: 5 minutes



Directions

1. In a large bowl, combine the milk and pudding mix. Beat with a wire whisk until thickened, about 1 minute. Refrigerate for 5 minutes.
2. Stir in 2 cups whipped topping, the almonds, chocolate chips, pumpkin, and pumpkin pie spice. Spoon mixture into pie crust. Cover and refrigerate at least 4 hours.
3. Garnish pie with dollops of the remaining whipped topping, the chocolate shavings, and pumpkin candies.

Notes

Of course, you can use a store-bought graham cracker pie crust for this pie, but if you wanna take it to the next level and make your crust from scratch, try our easy recipe for [Homemade Graham Cracker Pie Crust](#).



Witch's Cupcakes

Our spooky-looking Halloween Witch's Cupcakes will be the hit of your ghostly gathering. These scrumptious Halloween cupcakes that are decorated to look like witches are wickedly good!

Ingredients

1 (18.25-ounce) package chocolate cake mix, batter prepared according to package directions

1 (16.5-ounce) container white frosting

1/8 teaspoon green food color

24 chocolate sugar cones

24 chocolate wafers

72 candy corn candies

Makes: 2 dozen cupcakes

Cooking Time: 15 minutes



Directions

1. Line two 12-cup cupcake pans with paper liners. Pour batter into pans and bake according to package directions; let cool.
2. In a medium bowl, combine frosting and green food color; mix well. Using a serrated knife, cut sugar cones in half crosswise; reserve wide halves for another use.
3. Using frosting as glue, attach pointed bottom half of each cone to a chocolate wafer, forming witch's hats (see photo). Frost cupcakes with remaining frosting and place a witch's hat on top of each witch's hat. Make eyes by pushing 2 pieces of candy corn pointed-side up into each cupcake, and lay one candy corn flat to make each nose. Serve, or cover loosely until ready to serve.

Notes The leftover sugar cones are great broken up and used for topping ice cream.





Creamy Pumpkin Mousse

This light, yet creamy-rich pumpkin-flavored mousse fits autumn entertaining to a "T!" Whether for a Halloween party, Thanksgiving, or any time, Creamy Pumpkin Mousse is a novel option your guests will love.

Ingredients

- 1 (15-ounce) can 100% pure pumpkin
- 1 (6-serving) package instant sugar-free vanilla pudding mix
- 1/4 cup low-fat (1%) milk
- 1 teaspoon ground cinnamon
- 2 cups frozen light whipped topping, thawed

Serves: 10 Preparation Time: 5 minutes



Directions

1. In a medium bowl, with an electric beater on medium speed, beat the pumpkin, pudding mix, milk, and cinnamon until well blended.
2. Fold in the whipped topping until thoroughly blended then spoon into a serving bowl or individual dessert glasses. Cover loosely and chill until ready to serve.



Notes

Nutritional Analysis courtesy of the American Diabetes Association:

Serving Size: 1/2 cup Exchanges: 1 Carbohydrate

Per serving: Calories 65 Calories from Fat 16 Total Fat 2g Saturated Fat 2g Cholesterol 0mg Sodium 207mg Carbohydrate 11g Dietary Fiber 1g Sugars 3g Protein 1g



Pumpkin Parfaits

This is a Halloween dessert that's great anytime! Mix up a couple of Pumpkin Parfaits and keep your guests delighted!

Ingredients

- 1 (9-inch) frozen pumpkin pie
- 2 cups (1 pint) heavy cream
- 3/4 cup maple syrup, divided
- Candy corn for garnish

Serves: 6 Chilling Time: 1 hour



Directions

1. Bake pie according to package directions. Let cool for at least 2 hours.
2. Cut pie into 6 or 8 slices then cut each slice into about 12 chunks.
3. In a large bowl, beat heavy cream and 1/4 cup maple syrup until stiff peaks form.
4. Spoon one-third of the whipped cream mixture evenly into 6 to 8 parfait glasses. Layer half of the pie chunks over the cream. Drizzle with 1/4 cup of the remaining maple syrup; repeat layers.
5. Top with remaining whipped cream mixture and chill for at least 1 hour before serving. Garnish with candy corn just before serving.





Spooktacular Cupcakes

Savory and sweet Spooktacular Cupcakes will be the talk of your child's Halloween party. Make these quick and funny little cupcakes tonight.

Ingredients

2 (3-ounce) bags butter-flavored microwave popcorn

1/4 cup (1/2 stick) butter

1 (10-ounce) package marshmallows

1 (16-ounce) container white frosting

Assorted food colors

Assorted candies for decorating

Makes: 12 Preparation Time: 10 minutes



Directions

1. Pop popcorn according to package directions. Open bags carefully and measure out 14 cups of popped popcorn. Place in a large bowl; discard unpopped kernels.
2. In a medium saucepan, melt butter and marshmallows over medium-low heat until smooth; stir occasionally. Pour over popcorn and toss until evenly coated.
3. Coat 12 medium muffin cups then coat your hands with cooking spray. Using your hands, fill each muffin cup with 1/2 cup popcorn mixture; smooth the tops.
4. Let cupcakes cool completely. Color the frosting, if desired, then frost and decorate with Halloween candies. Serve, or loosely cover until ready to serve.



Notes Recipe adapted from and courtesy of Jolly Time Pop Corn Company.



Trick-or-Treat Bars

Whip up a yummy Halloween treat for your little ghouls and boys! These candy corn-studded Trick-or-Treat Bars are a fun autumn snack.

Ingredients

- 1/2 cup (1 stick) butter
- 1 1/2 cups graham cracker crumbs
- 1 (14-ounce) can sweetened condensed milk
- 2 cups (12 ounces) semisweet chocolate chips
- 1 cup (6 ounces) peanut butter chips
- 1/2 cup candy corn

Makes: 12 bars Cooking Time: 25 minutes



Directions

1. Preheat oven to 325 degrees F.
2. Place butter in a 9- x 13-inch baking dish and place in oven just until butter melts.
3. Remove dish from oven and distribute melted butter evenly over bottom. Sprinkle graham cracker crumbs evenly over melted butter; pour sweetened condensed milk evenly over crumbs. Top with chocolate chips and peanut butter chips; press down firmly.
4. Bake 25 to 30 minutes, until golden. Remove from oven; immediately sprinkle with candy corn and gently press candies into uncut bars. Cool then cut into bars.





Crispy Jack O' Lanterns

Dress up your crispy rice balls with spooky faces! This great Halloween recipe for Crispy Jack O' Lanterns is sure to bring out the kid in every member of your household!

Ingredients

- 1 (10-ounce) package marshmallows
- 3 tablespoons butter
- Yellow and red food colors
- 6 cups crispy rice cereal
- 8 small Tootsie Rolls, unwrapped
- Assorted candies and cake decorating gels

Serves: 8 Preparation Time: 10 minutes



Directions

1. Coat a rimmed baking sheet with cooking spray.
2. In a large nonstick pot, combine marshmallows and butter over medium-low heat and cook for 5 minutes, or until melted and smooth. Remove pot from heat and add one drop at a time each of red and yellow food color until mixture reaches desired orange hue. Add cereal; stir until combined.
3. Coat your hands with cooking spray then shape cereal mixture into 8 same-sized balls; place on prepared baking sheet and let stand for 15 minutes.
4. Press a Tootsie Roll into the top of each cereal ball to form stems. Using candies and/or decorating gel, make a jack-o'-lantern face on each crispy rice ball. Serve immediately, or cover loosely until ready to serve.





Mini Monster Cheesecakes

Festive orange 'n' black mini cheesecakes are a spooktastic way to celebrate Halloween! Your own little monsters will surely enjoy these creamy treats.

Ingredients

24 orange cream-filled chocolate sandwich cookies (see Notes)

3 (8-ounce) packages cream cheese, softened

1/4 cup (1/2 stick) butter, melted

2 teaspoons vanilla extract

1 (14-ounce) can sweetened condensed milk

3 eggs

Makes: 24 mini cheesecakes **Cooking Time:** 25 minutes



Directions

1. Preheat oven to 300 degrees F. Line 24 regular-sized muffin cups with paper baking cups. Place a cookie in bottom of each paper cup.
2. In a large bowl, with an electric beater on medium speed, beat cream cheese, butter, and vanilla until creamy. Slowly add sweetened condensed milk then the eggs until thoroughly mixed. Spoon batter into baking cups until almost full.
3. Bake 25 to 30 minutes, or until set. Cool completely then refrigerate until ready to serve.



Notes

Orange cream-filled chocolate sandwich cookies can only be found in stores around the time of Halloween.



Candy Corn Crispy Treats

Candy corn goes hand in hand with Halloween, and you'll surely want to buy an extra bag to treat your tricksters to yummy Candy Corn Crispy Treats after the holiday.

Ingredients

3 tablespoons butter
1 (10-ounce) package marshmallows
6 cups crispy rice cereal
1 cup candy corn
1/4 cup semisweet chocolate chips, melted

Makes: 16 bars **Preparation Time:** 5 minutes



Directions

1. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large saucepan, melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat and stir in rice cereal until evenly coated. Add candy corn and stir gently just until candy is mixed in.
3. Spoon mixture into baking dish and press down with spatula.
4. Drizzle melted chocolate over top. Let cool then cut into bars. Keep covered until ready to serve.





Halloween Candy Bars

Finally! A great use for all that leftover Halloween candy! What's more, the kids will love making Halloween Candy Bars as much as they'll love eating them.

Ingredients

2-1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup (2 sticks) butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
1-1/2 cups chopped leftover candy bars, divided

Makes: 16 bars Cooking Time: 25 minutes



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a small bowl, combine flour, baking soda, and salt; set aside.
3. In a large bowl, beat the butter, granulated sugar, brown sugar, and vanilla until creamy. Beat in eggs then gradually blend in flour mixture. Stir in 1 cup chopped candy then spread batter into prepared baking dish and sprinkle with remaining 1/2 cup chopped candy.
4. Bake 25 to 30 minutes, or until a toothpick inserted in center comes out clean.





Frozen Halloween Pie

What to do with leftover Halloween candy? Make our frightfully easy Frozen Halloween Pie that's chock-full of crushed candies and is sure to extend the spooky fun.

Ingredients

- 1 quart vanilla ice cream, softened
- 2 cups coarsely chopped candy, divided (see Notes)
- 1 (9-inch) prepared graham cracker pie crust
- 1 (8-ounce) container frozen whipped topping, thawed

Serves: 6 Chilling Time: 2 hours



Directions

1. In a medium bowl, combine ice cream and 1-1/2 cups candy; mix well. Spoon into pie crust then spread whipped topping evenly over top. Sprinkle with remaining 1/2 cup candy.
2. Cover loosely and freeze for at least 2 hours before serving.



Notes

Chocolate-covered candy bars work best, but candy corn, M&M's, gumdrops and other soft candies are super in this pie, too.



Halloween Leftover Ice Cream

Here's a fun way to use up all of that leftover candy! Mix it right into creamy vanilla ice cream for an ice cream-shop-worthy treat you can make right at home.

Ingredients

- 1 quart vanilla ice cream, softened
- 2 cups chopped leftover Halloween candy

Makes: 1 quart **Chilling Time:** 3 hours



Directions

1. Place the softened ice cream in a large bowl and add the candy. Stir, letting the ingredients swirl together rather than being totally blended.
2. Place in an airtight storage container. Seal and freeze for at least 3 hours, or until firm.





Candy Bar Cooler

After Halloween, there seems to be so much candy we don't know what to do with it all. Here is the rich and creamy solution to turn those bags of chocolate bars into a rich cooler that will satisfy any sweet tooth.

Ingredients

- 1 (14-ounce) can sweetened condensed milk
- 2 cups chocolate ice cream
- 2 candy bars (2 to 3 ounces each), broken into pieces
- 2 cups ice cubes

Serves: 4



Directions

1. In a blender, combine the ingredients and blend until smooth.
2. Pour into glasses; serve immediately.

