Chef express

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spooky halloween treats

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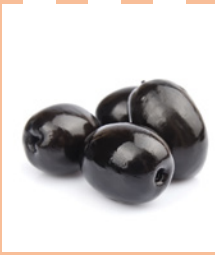
introduction

Welcome to "Spooky Halloween Treats," where the eerie and delicious collide! This collection of fun and festive recipes is designed to add a touch of spooky delight to your Halloween celebrations. Whether you're throwing a haunted party or looking for creative treats to share with family and friends, these recipes bring together sweet flavors and playful designs that are sure to impress both kids and adults.

spooky halloween treats



- Kick off the spooky fun with "Jack-o'-Lantern Stuffed Peppers," savory bell peppers carved into adorable jack-o'-lantern faces and stuffed with a flavorful filling of rice and meat. They're a wholesome, Halloween-themed main course that's as tasty as it is festive. For a sweet and salty snack, "Pumpkin Spice Popcorn Balls" combines popcorn, pumpkin spice and caramel to create these Halloween favorites.

- For a fun party appetizer, "Spiderweb Nachos" bring a spooky twist to classic nachos, with a web of cheese drizzled over layers of seasoned meat, tortilla chips, beans, and jalapeños—perfect for satisfying those savory cravings. On the sweeter side, "Graveyard Pudding Cups" are an adorable and kid-friendly treat made from chocolate pudding, crushed cookies, gummy worms, cookie tombstones, and sugar cookie fingers, complete with edible "dirt."

- Lastly, indulge in the magical sweetness of "Witches Brew Brownie Cups." These rich brownie cups are topped with colorful frosting that's topped with a witches hat, creating a bewitching dessert perfect for Halloween gatherings.

- With *Spooky Halloween Treats,* you'll have everything you need to create a spooky, fun-filled celebration that's packed with creative, easy-to-make treats. Get ready to conjure up delicious magic and add some delightful frights to your Halloween!

Difficulty scale

■□□ | Easy to do

■■□ | Requires attention

■■■ | Requires experience

spooky
spider cupcakes

■□□ | Preparation time: 5 minutes - Cooking time: 20 minutes

ingredients

- 1½ cups all-purpose flour
- 1 cup sugar
- ½ cup unsweetened cocoa powder
- 1 tsp baking soda
- ½ tsp salt
- 1 cup water
- ½ cup vegetable oil
- 1 tbsp white vinegar
- 1 tsp vanilla extract
- 1 cup chocolate frosting
- 1 cup chocolate sprinkles (for spider decoration)
- Black licorice laces (for spider legs decoration)
- 24 candy eyes

method

1. Preheat the oven to 350°F (175°C). Line a muffin tin with 12 cupcake liners.
2. In a large bowl, mix the dry ingredients: flour, sugar, cocoa powder, baking soda, and salt. Add water, vegetable oil, vinegar, and vanilla extract. Stir until smooth.
3. Spoon the batter into the cupcake liners, filling them about ¾ full. Bake for 18-20 minutes, or until a toothpick comes out clean. Cool completely.
4. Frost the cupcakes with the chocolate frosting once they are cooled.
5. Cover the frosted cupcakes in chocolate sprinkles, put two candy eyes on each cupcake and attach the licorice laces to form the legs.

Serves 12 cupcakes

tip from the chef

Save time by using a store bought chocolate cake mix for your cupcakes!

ghostly meringue cookies

■■□ | Preparation time: 20 minutes - Cooking time: 1.5 hours (plus cooling time)

method

1. Preheat the oven to 225°F (110°C) and line a baking sheet with parchment paper.
2. In a large bowl, beat egg whites with cream of tartar until soft peaks form. Gradually add sugar, beating until stiff peaks form. Mix in vanilla extract.
3. Spoon the meringue mixture into a piping bag with a round tip. Pipe ghost shapes onto the prepared baking sheet (tall with a tapered top).
4. Bake for 1.5 hours, or until the meringues are crisp and dry. Turn off the oven and leave them inside to cool completely.
5. Use black food gel to draw eyes and mouths on the cooled meringues.

Serves 24 ghost cookies

ingredients

- **4 large egg whites (room temperature)**
- **1 cup granulated sugar**
- **½ tsp cream of tartar**
- **1 tsp vanilla extract**
- **Black food gel (for eyes and mouth)**

tip from the chef

Enjoy your cute and spooky ghostly meringue cookies!

witch hat
chocolate cones

■□□ | Preparation time: 15 minutes - Cooking time: 10 minutes (for melting chocolate)

ingredients

- 12 sugar waffle cones
- 1½ cups dark chocolate chips
- 12 round cookies of your choice
- ¼ cup colorful sprinkles (optional)
- ½ cup purple, orange or green frosting (for decoration)

method

1. Melt the chocolate chips in a microwave-safe bowl in 30-second intervals, stirring in between until smooth.
2. Dip each cone into the melted chocolate, covering it completely. Allow excess to drip off, and place on a baking sheet lined with parchment paper.
3. Attach the cone to a round chocolate cookie by pressing the cone's opening onto the center of the cookie, using the melted chocolate as glue.
4. Use the frosting to pipe a decorative band around the hat and cookie. Decorate the base and tip of the cone with sprinkles and frosting.
5. Let the chocolate set at room temperature for 10-15 minutes until firm.

Serves 12 witch hats

tip from the chef

Enjoy your fun and festive witch hat chocolate cones!

mummy
rice krispie treats

■□□ | Preparation time: 5 minutes - Cooking time: 10 minutes (for melting)

method

1. Melt the butter in a large pot over medium heat. Add the marshmallows and stir until fully melted. Remove from heat.
2. Stir in Rice Krispies cereal until fully combined. Press the mixture into a greased 9x13-inch pan and let it cool.
3. Cut the cooled treats into 12 rectangular bars.
4. Melt the white chocolate in the microwave in 30-second intervals, stirring between each. If needed, add vegetable oil to thin the chocolate.
5. Drizzle the melted chocolate over the bars in a zigzag pattern to create "mummy bandages," then attach candy eyes while the chocolate is still wet. Let the chocolate set.

Serves 12 mummy treats

ingredients

- **6 cups Rice Krispies cereal**
- **4 cups mini marshmallows**
- **3 tbsp butter**
- **1½ cups white chocolate or candy melts**
- **Candy eyes (24 pieces)**
- **¼ cup vegetable oil (optional, for thinning the chocolate)**

tip from the chef

Make a variety of different mummy treats by adding chocolate chips and peanuts!

bloody
eyeball truffles

■□□ | Preparation time: 20 minutes (plus chilling time) -
Cooking time: 10 minutes (for melting)

ingredients

- 1 package (8 oz) cream cheese (softened)
- 2 cups crushed chocolate sandwich cookies
- 1½ cups white chocolate or candy melts
- Red gel icing (for blood effect)
- Candy eyeballs (24 pieces)

method

1. Mix the cream cheese and crushed cookies in a bowl until well combined. Roll the mixture into 24 small balls and place them on a lined baking sheet. Chill in the freezer for 20-30 minutes.
2. Melt the white chocolate in a microwave-safe bowl, stirring every 30 seconds until smooth.
3. Dip each truffle into the melted white chocolate, coating completely. Place back on the baking sheet.
4. While the chocolate is still wet, press a candy eyeball onto the top of each truffle.
5. Once set, decorate with red gel icing to create a "bloody" effect around the eyeball.

Makes 24 truffles depending on size

tip from the chef

Enjoy your creepy and delicious bloody eyeball truffles!

monster
oreo pops

■□□ | Preparation time: 15 minutes - Cooking time: 10 minutes

method

1. Twist each Oreo cookie open carefully. Insert a lollipop stick into the cream filling, then sandwich the cookie back together.
2. Melt white chocolate or candy melts in the microwave in 30-second intervals, stirring between intervals until smooth.
3. Dip each Oreo into the melted chocolate, using a spoon to fully cover it. Tap off any excess chocolate.
4. Place candy eyes on the Oreos before the chocolate hardens, and add sprinkles and decorating gel for a fun monster look.
5. Place the pops on parchment paper and let them cool in the fridge for about 10 minutes until the chocolate is fully set.

Serves 12 pops

ingredients

- **12 Oreo cookies or chocolate sandwich cookies of your choice**
- **24 candy eyes (small or large, your choice)**
- **8 oz white chocolate or candy melts (colored green, purple, or orange for monsters)**
- **12 lollipop sticks**
- **Chocolate sprinkles for hair decoration**
- **Black cake decorating gel for the face**

tip from the chef

Fill a jar with candy corn and arrange the pops in the jar for a great centerpiece!

jack-o'-lantern
stuffed peppers

■□□ | Preparation time: 15 minutes - Cooking time: 30 minutes

ingredients

- 4 orange bell peppers
- 1 lb ground beef (or turkey)
- 1 cup cooked rice
- 1 small onion, diced
- 1 cup marinara sauce
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- Salt and pepper to taste
- ½ cup shredded mozzarella cheese

method

1. Cut off the tops of the bell peppers and remove the seeds. Carve Jack-o'-Lantern faces into the sides of the peppers. Keep the tops for decoration after cooking.
2. In a pan, sauté diced onion until soft. Add ground beef, cooking until browned. Stir in cooked rice, marinara sauce, garlic powder, Italian seasoning, salt, and pepper.
3. Fill each pepper with the beef and rice mixture. Top with shredded mozzarella cheese.
4. Place the stuffed peppers in a baking dish, cover with foil, and bake at 375°F (190°C) for 25-30 minutes.
5. Remove from the oven, put the tops of the peppers back on and serve immediately, enjoying the festive Jack-o'-Lantern look!

Serves 4

tip from the chef

Perfect for a spooky dinner!

creepy finger sugar cookies

■■□ | Preparation time: 20 minutes - Cooking time: 15 minutes

method

1. **Make the Dough:** In a bowl, cream together butter and powdered sugar until smooth. Add egg and vanilla extract. Mix in flour, baking powder, and salt until a dough forms. Chill for 20 minutes.
2. **Shape the Fingers:** Preheat oven to 350°F (175°C). Roll small amounts of dough into finger shapes. Press an almond into one end for the nail and use a knife to create knuckle lines.
3. **Bake:** Place fingers on a parchment-lined baking sheet and bake for 12-15 minutes until lightly golden.
4. **Decorate:** Once baked, remove the almonds, squeeze a little red gel icing, and replace the almond to create a bloody nail effect.
5. **Cool & Serve:** Let cookies cool on a wire rack before serving. Enjoy the creepy fun!

Serves 24 cookies

ingredients

- **1 cup unsalted butter (softened)**
- **1 cup powdered sugar**
- **1 egg**
- **1 tsp vanilla extract**
- **2¾ cups all-purpose flour**
- **1 tsp baking powder**
- **¼ tsp salt**
- **24 blanched almonds (for fingernails)**
- **Red gel icing (for blood effect)**

tip from the chef

Perfect for a spooky Halloween treat!

pumpkin spice popcorn balls

■□□ | Preparation time: 10 minutes - Cooking time: 10 minutes

ingredients

- 8 cups popped popcorn
- ¼ cup unsalted butter
- ¼ cup light corn syrup
- ½ cup brown sugar
- 1 tsp pumpkin pie spice
- ½ tsp vanilla extract
- A pinch of salt
- 1 small jar caramel sauce or melted caramel squares

method

1. Place the popped popcorn in a large bowl, removing any unpopped kernels.
2. In a saucepan, melt butter over medium heat. Stir in corn syrup, brown sugar, pumpkin pie spice, and salt. Bring to a boil and cook for 2 minutes, then remove from heat and add vanilla extract.
3. Pour the syrup over the popcorn and quickly toss to coat all the pieces evenly.
4. Let the mixture cool slightly, then grease your hands and shape the popcorn into 8 even-sized balls.
5. Place the popcorn balls on a baking sheet lined with parchment and let them cool completely before drizzling the carmel sauce over them. Serve on a platter garnished with caramel squares and candy corn.

Serves 8 popcorn balls

tip from the chef

Perfect for a fall treat or a centerpiece for Halloween!

graveyard pudding cups

■□□ | Preparation time: 10 minutes - Cooking time: none

method

1. Sprinkle a layer of crushed chocolate cookies (dirt) into 4 small cups or bowls.
2. Divide the dark chocolate pudding evenly into the 4 small cups over the crushed cookies.
3. Repeat again with another layer of crushed cookies and the light chocolate pudding.
4. Write "RIP" or spooky messages on the oval cookies with black gel icing, then stick one cookie into each cup like a tombstone.
5. Add gummy worms to the pudding cups, arranging them so they look like they're crawling out of the dirt.
6. Top with whipped cream if desired, and serve immediately for a fun, spooky treat!

Serves 4 cups

ingredients

- **2 cups dark chocolate pudding (store-bought or homemade)**
- **2 cups light chocolate pudding (store-bought or homemade)**
- **16 chocolate sandwich cookies, crushed (for dirt)**
- **4 gummy worms**
- **4 oval-shaped cookies (like Milano or graham crackers, for tombstones)**
- **½ cup whipped cream (optional for topping)**
- **Black gel icing (for writing on tombstones)**

tip from the chef

Place a Creepy Finger Sugar Cookie in the dirt next to the tombstone!

vampire bite donuts

■□□ | Preparation time: 10 minutes - Cooking time: none

ingredients

- 6 plain donuts (store-bought or homemade)
- ½ cup raspberry or strawberry jam (for "blood")
- ½ cup buttercream frosting
- Red gel icing (optional for extra blood effect)
- 12 small plastic vampire teeth or edible vampire teeth (for decoration)
- 12 candy eyes

method

1. Frost each donut with the buttercream frosting.
2. Using a piping bag or a small knife, carefully insert raspberry or strawberry jam into the side of each donut to resemble blood oozing out.
3. Press the vampire teeth into each donut to make it look like a bite.
4. Place the candy eyes on the donut.
5. Drizzle red gel icing around the bite marks for an extra bloody effect (optional).
6. Let the donuts set for a few minutes, then serve and enjoy the spooky fun!

Serves 6 donuts

tip from the chef

Let the kids decorate the donuts to make them as scary as they want!

bat-shaped brownies

■□□ | Preparation time: 15 minutes - Cooking time: 25-30 minutes

method

1. Follow the instructions on the box to make the brownie batter. Pour it into a greased 9x13-inch baking dish and bake at 350°F (175°C) for 25-30 minutes. Let the brownies cool completely.
2. Once cooled, use a bat-shaped cookie cutter to cut out bat shapes from the brownie.
3. Spread a thin layer of chocolate frosting over each brownie bat.
4. Sprinkle black sprinkles or sanding sugar over the frosting for a spooky effect. Add candy eyes to the bats to bring them to life.
5. Arrange the bat brownies on a plate and enjoy this fun Halloween treat!

Serves 8-10 bat brownies

ingredients

- **1 box brownie mix (plus ingredients listed on the box, typically eggs, oil, and water)**
- **½ cup chocolate frosting**
- **¼ cup candy eyes**
- **¼ cup black sprinkles or sanding sugar**
- **Bat-shaped cookie cutter**

tip from the chef

Perfect for a spooky dessert table!

haunted
marshmallow pops

■□□ | Preparation time: 10 minutes - Cooking time: 10 minutes

ingredients

- 12 large marshmallows
- 8 oz dark chocolate or candy melts
- 12 Halloween sticks, toothpicks or lollipop sticks
- Halloween sprinkles (for decoration)

method

1. Push a Halloween stick into the center of each marshmallow.
2. Melt dark chocolate or candy melts in the microwave in 30-second intervals until smooth.
3. Dip each marshmallow into the melted chocolate, letting the excess drip off, roll them in the sprinkles.
4. Place the pops on parchment paper and let them cool until fully set. Serve and enjoy these haunted treats!

Serves 12 pops

tip from the chef

Use different colored candy melts for dipping!

octopus pot pie

■■□ | Preparation time: 20 minutes - Cooking time: 45 minutes

method

1. In a large saucepan, melt butter over medium heat. Stir in flour and cook for 1-2 minutes. Gradually whisk in chicken broth and milk until smooth and thickened. Add cooked chicken, frozen peas and carrots, thyme, salt, and pepper. Mix well and remove from heat.
2. Preheat your oven to 425°F (220°C).
3. Pour the chicken filling into each ramekin. Cover the ramekins with the pre-made pie crust or puffed pastry. Cut strips of the pre-made crust or puffed pastry for the octopus legs and attach to the top crest hanging down the sides of the ramekins.
4. Brush the top crust and legs with beaten egg. Bake in the preheated oven for 30-35 minutes, or until the crust and legs are golden brown and the filling is bubbling.
5. Allow the pot pies to cool for 10 minutes before serving. This helps the filling set. Add black olives for the eyes, and serve.

Serves 4

ingredients

- **2 cups cooked chicken, diced (about 1 lb)**
- **1 cup frozen peas and carrots**
- **1 cup chicken broth**
- **½ cup milk**
- **¼ cup butter**
- **¼ cup all-purpose flour**
- **½ teaspoon dried thyme**
- **Salt and pepper to taste**
- **1 pre-made pie crust (or homemade, 9-inch) or puffed pastry cut to the size of the size of the ramekins.**
- **1 egg, beaten (for egg wash)**
- **4 ovenproof ramekins**
- **Black olive slices for the eyes**

tip from the chef

Decorate with scary gummy worms or spiders!

frankenstein
marshmallow pops

■□□ | Preparation time: 15 minutes - Cooking time: 10 minutes

ingredients

- 12 large marshmallows
- 8 oz green candy melts
- ½ cup chocolate chips melted (for hair)
- Black gel icing (for facial features)
- 12 lollipop sticks
- 24 mini pretzel sticks (for bolts optional)

method

1. Push a lollipop stick into each marshmallow.
2. Melt green candy melts in the microwave in 30-second intervals until smooth.
3. Dip each marshmallow into the green candy coating, letting excess drip off, and place on parchment paper.
4. Press each marshmallow pop into the melted chocolate chips for Frankenstein's hair.
5. Once set, use black gel icing to draw Frankenstein's face (eyes, mouth, and stitches). Let dry, then serve!

Serves 12 pops

tip from the chef

Great for a spooky, fun treat!

witch's brew punch

■□□ | Preparation time: 10 minutes - Cooking time: none

method

1. In a large pitcher or bowl, combine apple juice, orange juice, pineapple juice, and fresh lime juice.
2. Add ice cubes to the juice mixture and stir to chill.
3. Just before serving, pour in the lemon-lime soda (or sparkling water) to add fizz and gently stir.
4. Add slices of apple, orange, and lime to the punch for a festive look, if desired.
5. Pour into glasses and enjoy your refreshing Witch's Brew!

Serves 6-8

ingredients

- **4 cups apple juice**
- **2 cups orange juice**
- **1 cup pineapple juice**
- **1 liter lemon-lime soda (or sparkling water)**
- **½ cup fresh lime juice**
- **1-2 cups ice cubes**
- **Slices of apple, orange, and lime for garnish (optional)**

tip from the chef

Use red juices and float gummy worms, bats and spiders in the punch bowl!

halloween
hot dog fingers

■■□ | Preparation time: 10 minutes - Cooking time: 5 minutes

ingredients
- 8 hot dogs
- 8 hot dog buns
- Ketchup
- Water
- 1 onion, thinly sliced

method
1. Start a large pot of water boiling on the stove.
2. To make the fingernails, slice the two sides of the fingernail, then straight across the top. Then make a slight curved slice for the bottom nail bed. Next, take your knife and carefully slice the fingernail piece off the top.
3. Next, to make the knuckles, make one slit along the middle with two crescent slits directly above and below it. Then halfway between the new knuckle and the nail, make two crescent slits. And add two more crescent-shaped slits at the very bottom.
4. Boil the hot dogs for 4-5 minutes.
5. Then place each "finger" into a hot dog bun loaded with ketchup - be sure to smear some ketchup on the bottom of each "severed finger" and a bit at the top of the bun.
6. Add a thinly sliced square piece of white onion for the "nail".

Serves 8

tip from the chef
These finger hot dogs are great to surprise the kids with on Halloween night!

spooky chocolate bark

■■□ | Preparation time: 10 minutes - Cooking time: 10 minutes

method

1. Melt the dark chocolate in a microwave-safe bowl in 30-second intervals, stirring in between until smooth. Spread evenly on a parchment-lined baking sheet.
2. Melt the white chocolate similarly and drizzle it over the dark chocolate layer.
3. Use a knife or toothpick to swirl the white chocolate into the dark chocolate for a marbled effect.
4. Sprinkle candy corn, sprinkles, crushed pretzels, popcorn, gummy worms, candy eyes and mini marshmallows over the top.
5. Refrigerate until the chocolate is set (about 30 minutes), then break into pieces and serve.

Serves 8-10

ingredients

- **12 oz dark chocolate or semi-sweet chocolate chips**
- **1 cup white chocolate chips**
- **¼ cup candy corn**
- **¼ cup orange and black sprinkles**
- **¼ cup crushed pretzels**
- **1 bag of store bought popcorn or caramel corn (optional for crunch)**
- **¼ cup mini marshmallows**
- **Gummy worms**
- **Candy eyes**

tip from the chef

This is a great Halloween treat that the kids can decorate themselves!

ghostly
strawberry ghosts

■□□ | Preparation time: 15 minutes - Cooking time: 5 minutes

ingredients

- 12 large strawberries
- 1 cup white chocolate chips
- 1 tbsp coconut oil (optional, for smooth melting)
- 24 mini chocolate chips (for eyes)
- ¼ cup black gel icing (for facial features, optional)

method

1. Wash and dry strawberries thoroughly. Leave the green tops on for "ghostly" appearance.
2. Melt white chocolate chips with coconut oil (if using) in a microwave-safe bowl in 30-second intervals, stirring in between until smooth.
3. Dip each strawberry into the melted white chocolate, covering it completely. Place on a parchment-lined tray.
4. Before the chocolate sets, place 2 mini chocolate chips on each strawberry to create eyes. If using black gel icing, you can add additional facial features.
5. Refrigerate the strawberries until the chocolate is set. Serve chilled.

Serves 12 ghosts

tip from the chef

Perfect for a spooky and sweet Halloween treat!

pumpkin cheesecake bars

■■□ | Preparation time: 15 minutes (for prep) - Cooking time: 45 minutes (for baking - Total Time: 3 hours (including cooling)

method

1. Preheat your oven to 325°F (163°C). Line a 9x13-inch baking dish with parchment paper, leaving a bit of an overhang on the sides for easy removal.
2. In a bowl, combine graham cracker crumbs, sugar, and melted butter. Press the mixture evenly into the bottom of the prepared baking dish. Bake for 10 minutes, then let it cool slightly.
3. In a large bowl, beat the cream cheese until smooth. Gradually add sugar, beating until combined, add sour cream, vanilla, cinnamon, nutmeg, and ginger until the mixture is smooth and well-blended. Add the eggs one at a time and stir until each egg is incorporated.
4. Scoop a portion of the batter into a separate bowl. Stir in your pumpkin puree into the bowl until well combined.
5. Alternate adding dollops of each batter into your crust. Use a knife to swirl the batters together.
6. Bake for 40-45 minutes, or until the center is set and only slightly jiggles when shaken.
7. Let the bars cool in the pan for about 1 hour, then refrigerate for at least 2 hours or until fully chilled. Once chilled, lift the bars out of the pan using the parchment overhang, cut into squares, and serve.

Serves 12 bars

ingredients

Crust:

- **1½ cups graham cracker crumbs**
- **¼ cup granulated sugar**
- **½ cup unsalted butter, melted**

Filling:

- **16 oz (2 packages) cream cheese, softened**
- **1 cup granulated sugar**
- **1 cup canned pumpkin puree**
- **3 large eggs**
- **½ cup sour cream**
- **1 teaspoon vanilla extract**
- **1 teaspoon ground cinnamon**
- **½ teaspoon ground nutmeg**
- **¼ teaspoon ground ginger**

spider
deviled eggs

■□□ | Preparation time: 15 minutes (for prep and assembly) - Cooking time: 10 minutes (for boiling) - Total time: 25 minutes

ingredients

- 6 large eggs
- ¼ cup mayonnaise
- 1 teaspoon Dijon mustard
- 1 tablespoon chopped pickles or relish
- Salt and pepper, to taste
- 12 pitted black olives (for making the spiders)

method

1. Place the eggs in a saucepan and cover with cold water. Bring to a boil over medium-high heat. Once boiling, cover and remove from heat. Let the eggs sit for 10 minutes, then transfer to an ice bath to cool. Peel the eggs once cooled.
2. Cut the eggs in half lengthwise. Remove the yolks and place them in a bowl. Mash the yolks with mayonnaise, Dijon mustard, chopped pickles, salt, and pepper until smooth and creamy.
3. Spoon or pipe the yolk mixture back into the egg whites, creating a smooth mound in each half.
4. Slice 6 black olives in half. Place a half olive in the center of each deviled egg to mimic the body of the spider, slice the remaining olives in thin slices for the spider legs and attach to the body.
5. Serve immediately or refrigerate until ready to serve.

Makes 12 deviled eggs

tip from the chef

Enjoy your spooky Spider Deviled Eggs!

spiderweb nachos

■□□ | Preparation time: 10 minutes (for prep) - Cooking time: 10 minutes (for baking)

method

1. Preheat your oven to 375°F (190°C).
2. On a large round baking sheet or oven-safe dish, spread out half of the tortilla chips in an even layer. Top with cooked ground beef, black beans, black olives and half of the shredded cheddar cheese.
3. Bake in the preheated oven for about 10 minutes, or until the cheese is melted and bubbly.
4. Remove from the oven and immediately arrange the rest of the tortilla chips around the edges to make a circle. Sprinkle the rest of the shredded cheese on top. Place the cherry tomatoes and jalapenos evenly on top of the cheese. To create a spiderweb pattern drizzle cheese spread over the nachos. You also use a piping bag for more precise lines. Place a bowl of salsa in the middle garnished with chopped green onions, black olives and cilantro if desired.

Serves 4-6

ingredients

- **1 large bag of tortilla chips (about 12 oz)**
- **1½ cups shredded cheddar cheese**
- **1 cup cooked ground beef or turkey (seasoned with taco seasoning)**
- **1 can (15 oz) black beans, drained and rinsed (optional)**
- **½ cup sliced black olives**
- **½ cup sour cream, (to serve on the side)**
- **1 cup cheese spread for spider web**
- **1 cup halved cherry tomatoes**
- **1 cup jalapeno peppers sliced**
- **¼ cup salsa**
- **¼ cup chopped green onions (optional, for garnish)**
- **¼ cup chopped fresh cilantro (optional, for garnish)**

tip from the chef

Serve with a side of sour cream in a Halloween Jack O Lantern dish!

dracula
denture cookies

■□□ | Preparation time: 10 minutes - Cooking time: none

ingredients

- 24 chocolate chip cookies
- 48 mini marshmallows
- 24 red candy melts or red icing (for "blood" effect)
- 1 jar raspberry jelly
- 24 almond slices

method

1. Spread a generous layer of the raspberry jelly on the bottom side of half of the cookies.
2. Place 4 or more mini marshmallows along the edge of each cookie to make the teeth, using the jelly as the glue.
3. Spread the remaining jelly on the bottom side of the remaining cookies and place them on top of the cookies with marshmallows, sandwiching them together. Place two almond slices in each cookie for the fangs.
4. Melt the red candy melts according to package instructions or use red icing. Drizzle or pipe a small amount of red on the cookies to create a "blood" effect for added spooky flair.

Serves 12 cookies

tip from the chef

Enjoy your Dracula Denture Cookies!

ghostly spider pizza

■□□ | Preparation time: 10 minutes - Cooking time: 12-15 minutes

method

1. Preheat oven to 475°F (245°C).
2. Roll out pizza dough and place it on a pizza stone or baking sheet. Spread the pizza sauce over the crust.
3. Arrange the ghost shaped cheese on the dough.
4. Bake in the preheated oven for 12-15 minutes or until the crust is golden and the cheese ghosts are slightly melted.
5. Cut some black olives in half for the body's of the spiders, slice some of the black olives thinly for the legs, and use tiny pieces of the black olives for the eyes, arrange on the pizza.

Serves 2-4

ingredients

- **Pizza dough (store bought or your favorite pizza dough recipe)**
- **Fresh mozzarella cheese, cut in shapes of ghosts (the cheese shapes should be thicker in order to hold their shape)**
- **1 Small jar pizza sauce**
- **Black olives for eyes and spiders**

tip from the chef

Use different varieties of toppings to make scary pizza's!

candy
corn jello cups

■■□ | Preparation time: 15 minutes - Cooking time: None (but includes chilling time)
Total time: 4 to 5 hours (including chilling)

ingredients

- 1 box (3 oz) orange-flavored gelatin
- 1 box (3 oz) lemon-flavored gelatin
- 1 box (3 oz) pineapple-flavored gelatin
- 2 cups boiling water (for gelatin)
- 1 cup cold water (for gelatin)
- 1 cup whipped topping (optional, for a creamy layer)
- Candy corn or candy eyes (for garnish)
- 6 clear cups, glass or plastic

method

1. Prepare Orange Layer: Dissolve the orange-flavored gelatin in 1 cup of boiling water. Stir until completely dissolved. Stir in ½ cup of cold water. Pour a small amount into each cup (about ⅓ full) and chill in the refrigerator for about 1 hour until set.
2. Prepare Lemon Layer: Dissolve the lemon-flavored gelatin in 1 cup of boiling water. Stir until completely dissolved. Stir in ½ cup of cold water. Gently spoon or pour over the set orange layer in each cup, filling another ⅓ of the cup. Chill for an additional 1 hour until set.
3. Prepare Pineapple Layer: Dissolve the pineapple-flavored gelatin in 1 cup of boiling water. Stir until completely dissolved. Stir in ½ cup of cold water. Spoon or pour over the set lemon layer in each cup, filling the remaining ⅓ of the cup. Chill for at least 1 hour or until completely set.
4. Add Whipped Topping (Optional): If desired, top with a dollop of whipped topping before serving.
5. Garnish with candy corn or candy eyes on top of each cup just before serving.

Serves 6 cups

tip from the chef

Marshmallows with a dot of chocolate for the eyes is also a great idea!

ghost pretzel rods

■□□ | Preparation time: 10 minutes - Cooking time: None (just melting and cooling)
Total time: 20 minutes (including cooling)

method

1. Melt the white candy melts according to package instructions, either in a microwave or a double boiler.
2. Dip each pretzel rod into the melted white candy, covering about 2/3 of the rod. Gently shake off any excess and place the dipped pretzel on a parchment-lined tray.
3. While the white candy is still soft, place the candy eyes, or use the cake decorating gel for the faces.
4. Optionally, sprinkle with halloween sprinkles for extra scary effects. Allow the pretzel rods to cool and set completely at room temperature or in the refrigerator.

Serves 12 pretzel rods

ingredients

- **12 pretzel rods**
- **1 cup white candy melts**
- **24 large candy eyes (or use dark cake decorating gel)**
- **Halloween sprinkles (optional, for decoration)**

tip from the chef

Use a jar filled with gummy worms and bats to stand the Ghost Pretzel rods up in!

witches
brew brownie cups

■■□ | Preparation time: 10 minutes - Cooking time: 20 minutes

ingredients

- 1 box (18.3 oz) brownie mix (plus ingredients listed on the box, usually eggs, oil, and water)
- Orange and green frosting
- 12 candy Witch hats
- Purple cake decoration gel
- 12 mini cupcake liners
- Halloween edible sprinkles

method

1. Preheat Oven: Preheat your oven to 350°F (175°C). Place mini cupcake liners in a 12-cup muffin tin.
2. Prepare Brownie Batter: Mix the brownie mix according to the package instructions. Spoon the batter evenly into the mini cupcake liners, filling each about ⅔ full.
3. Bake in the preheated oven for 15-20 minutes, or until a toothpick inserted into the center comes out with just a few moist crumbs. Let cool completely.
4. Pipe the orange and green frosting on the brownie cups.
5. Place the candy hats on top of the frosting and use your decorating gel to make a band around the hat. Use the edible sprinkles to decorate the hat.

Serves 12 brownie cups

tip from the chef

Make your hats using candy kisses!

mummy hot dogs

■□□ | Preparation time: 10 minutes - Cooking time: 12-15 minutes

method

1. Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. Unroll the crescent roll dough and cut it into thin strips. Wrap each hot dog with the dough strips, leaving a small space at the top for the "face." Stretch the dough slightly to create a mummy look.
3. Place the wrapped hot dogs on the prepared baking sheet. Bake in the oven for 12-15 minutes, or until the dough is golden brown.
4. Once the mummy hot dogs have cooled slightly, use a toothpick to dab small dots of mustard on the exposed hot dog to create eyes, or use edible candy eyes.
5. Serve warm with ketchup or your favorite dipping sauce.

Serves 8 mummy hot dogs

ingredients

- **8 hot dogs**
- **1 can (8 oz) refrigerated crescent roll dough**
- **2 tablespoons mustard (for eyes) or candy eyes**
- **Optional: ketchup for dipping**

tip from the chef

Enjoy your spooky Mummy Hot Dogs—perfect for a Halloween snack or party!

creepy crawly
gummy worm cupcakes

■□□ | Preparation time: 10 minutes - Cooking time: 20 minutes - Total time: 30 minutes (plus cooling time)

ingredients

- 1 box (15.25 oz) pumpkin cake mix (plus ingredients listed on the box, typically eggs, oil, and water)
- 1 container (16 oz) pumpkin or buttercream frosting
- 12 gummy worms and bats (for decoration)
- 12 cupcake liners

method

1. Preheat your oven according to the instructions on the cake mix box (usually 350°F/175°C). Line a 12-cup muffin tin with cupcake liners.
2. Follow the instructions on the cake mix box to prepare the batter. Evenly distribute the batter among the cupcake liners, filling them about ⅔ full.
3. Bake the cupcakes in the preheated oven for about 20 minutes, or until a toothpick inserted in the center comes out clean. Allow the cupcakes to cool completely.
4. Once cooled, frost the cupcakes and decorate with your gummy worms and bats.

Serves 12 cupcakes

tip from the chef

Enjoy your Creepy Crawly Gummy Worm Cupcakes—perfect for Halloween or any spooky-themed party!

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