

HALLOWEEN RECIPES

**YUMMY TREATS FOR
HALLOWEEN**



Halloween Recipes

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After Trick-or-Treating Pumpkin Bars

Ingredients:

4 eggs
1 2/3 cups sugar
1 cup vegetable oil
1 (15 ounce) can solid pack pumpkin
2 cups all-purpose flour
2 teaspoons ground cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt

ICING:

1 (3 ounce) package cream cheese, softened
2 cups confectioners' sugar
1/4 cup butter, softened
1 teaspoon vanilla extract
1 tablespoon milk

Instructions:

Get out the big mixing bowl and beat together eggs, sugar, oil and pumpkin. Combine the dry ingredients, flour, cinnamon, baking powder, baking soda and salt. Gradually add this to the pumpkin mixture and beat together well. Pour your mixture into an ungreased jellyroll pan and bake at 350 degrees F for 27 minutes or until a toothpick comes out clean. Allow to cool before frosting.

Recommended Frosting:

Beat together cream cheese, sugar, butter and vanilla. Add just enough milk to help get a nice spreading consistency. You can add a few drops of orange or green food coloring to make them even more trick-or-treat like!

Bobbing for Candied Apples

Okay, so we're not really bobbing for them because that would be sticky and messy.

Ingredients:

2 cup granulated sugar
2 cup corn syrup
1/3 cup cinnamon candy
1 cup water
3/4 teaspoon cinnamon
1/2 teaspoon vanilla
1/4 teaspoon cloves
3/4 teaspoon red food coloring
6 of your favorite type of apple, roughly medium in size
wooden skewers (these are often found in the produce dept this time of year)

cookie sheet sprayed with no stick cooking spray or a long sheet of waxed paper

Instructions:

The first thing you want to do is remove the apple stems and wash them up. Grab a skewer and stab it right into the middle of the apple and repeat for each apple. Be careful not to poke out the other side of the apple though. In a small or medium sized saucepan combine sugar, corn syrup, cinnamon candies, and water. Stir and keep stirring until everything is dissolved. Then stir some more to make sure it's all dissolved. Medium heat here, you don't want it to boil at this point because that will just make a mess. Once you've got it all dissolved add cinnamon, vanilla, cloves, and food coloring to the mix. Now we want that to boil to a 300 degree temperature on the candy thermometer. Dip your apples into your candy coating and be sure to coat them well. Place the skewer pointing up on the waxed paper or cookie sheet and allow them to harden. Make sure you let them cool completely to room temperature before eating! They will be hot for sometimes and no one wants a burnt mouth on Halloween.

Boolicious Trick or Treat Smoothies

Ingredients:

2 cups orange juice
2 cups milk
2 pint orange sherbet
4 ripe bananas
2 cups whipped topping
miniature chocolate chips

Instructions:

Blend together orange juice, milk, sherbet and bananas until smoooooooooth. Pour into party glasses. Fill a decorator pastry bag with whipped topping (or fill a ziploc and cut off a corner tip) and squeeze out ghost like shapes on top of each drink just before serving. Use chocolate chips for eyes.

Chili in a Jack

Ingredients:

3 cans (4.5 ounces each) refrigerated buttermilk biscuits (6 biscuits each)
1 can (15 ounces) mild chili with beans
1 cup frozen corn
6 slices Cheddar cheese
Olive slices, bell pepper and carrot pieces for decoration

Instructions:

Grease your cupcake/muffin pan. Press one biscuit round of dough into the bottom of each cup of the pan. Combine chili and corn and fill each muffin cup with a scoop of chili. Cut out circles from the cheese with a round cookie cutter (or a glass turned upside down) and put the cheese rounds on

top of the chili in the cups. Decorate with your peppers, olives, etc to make Jack-o-lantern faces! Bake 12 minutes at 350 degrees or until cheese is melted and dough is baked and starting to brown.

Cider Cheese Halloween Party Fondue

Ingredients:

3/4 cup apple cider or apple juice
2 cups shredded Cheddar cheese
1 cup shredded Swiss cheese
1 tablespoon cornstarch
1/8 teaspoon pepper
1 (1 pound) loaf French bread, cubed

Instructions:

Bring cider to a boil. Toss the cheeses with cornstarch and pepper and then stir into hot cider. Cook stirring constantly for about 4 or 5 minutes until melted and smooth. Transfer to fondue pot or slow cooker to keep warm for dipping. Serve with bread cubes and crackers.

Eewy Gooey Eyeballs

Ingredients:

3 oz lemon gelatin
1 cup hot water
1/2 cup miniature marshmallows
1 cup pineapple juice
1 8-oz. pkg cream cheese
1 cup heavy cream, whipped
1 cup mayonnaise

Instructions:

Dissolve lemon gelatin in 1 cup water in double boiler. Add marshmallows and stir constantly to melt. Remove from heat and add the pineapple juice and cream cheese beat together until smooth. Fold in whipped cream and mayonnaise. Allow to cool until firm. Get out the melon baller and scoop full balls. Decorate using food coloring and a clean small paintbrush (the kind that kids get with watercolors) Now you have gross slimy eyeballs ready for the party goers!

Fall Twice Baked Potatoes (or aka scrambled brains)

Ingredients:

3 medium sweet potatoes
1 teaspoon olive oil
2 shallots, finely chopped
1/2 cup fat-free ricotta cheese

1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon ground ginger
1 tablespoon brown sugar
1/4 cup grated Parmesan cheese
2 1/2 tablespoons chopped fresh sage

Instructions:

Stab your scrubbed, clean potatoes with a fork and toss them in the oven to bake at 400 degrees F until soft. Usually this takes about an hour depending on size. Let them cool off until you're able to handle them without burning your hands. In a skillet heat olive oil over medium heat, add shallots and cook those until softened and just slightly browned. This takes about 10 minutes on average. Cut the cooled off sweet potatoes in half lengthwise and scoop out most of the potato pulp leaving a nice boat like shell for you to fill. Blend the pulp, with a mixer, in a blender, in a food processor, with a hand masher, however you wish to scramble your brains is perfectly acceptable. Once they start to get smooth blend in the ricotta cheese, salt, pepper, ginger and sugar and continue until very smooth. Lightly stir in shallots, parmesan cheese and sage. Scoop into the boat like shells you made earlier. Bake at 350 degrees F for about 30 minutes until heated through and lightly browned across the top.

Fiesta Lasagna

Ingredients:

1 lb ground turkey
1 (1 1/4 ounce) package taco seasoning mix
1 cup water
12 corn tortillas
1 cup salsa
8 ounces tomato sauce
15 ounces whole kernel corn, drained
4 ounces sliced black olives, drained
4 ounces mild chilies, drained
1 1/2 cups shredded low-fat cheddar and or Monterey jack cheese

Instructions:

Brown and drain the meat. Add taco seasoning and water and cook until sauce is thick. In a bowl, mix the salsa and tomato sauce. Spray the bottom of a glass 9x13 baking dish with nonstick cooking spray and make a layer of 6 tortillas on the bottom overlapping the edges. Top the tortillas with half the meat, corn, olives and chilies. Pour half the salsa/tomato sauce mixture over it and sprinkle with half of the cheese. Repeat the layer process. Bake at 375 degrees F for 30 minutes until the cheese is nice and melted.

Fruity Ghosts on a Stick

It just turns out that pears are just the right shape for making spooky ghost treats! These are an interesting alternative to the traditional candy apples.

Ingredients:

Wooden craft sticks, like for a Popsicle
6 medium sized pears
10 - 12 squares of almond bark (2 ounce squares)
Handful of mini chocolate chips for ghostly eyes
Halloween cupcake papers

Instructions:

Line a cookie sheet or other flat serving tray with waxed paper; we aren't actually putting in the oven so any moveable flat surface is good for this treat. Line up the cupcake papers across the sheet. Melt almond bark following the package directions. Poke craft sticks firmly into the pears. Dip each pear into the melted bark, you can use a spoon to help evenly coat the entire pear. Place each one in a cupcake paper, standing up as much as you can get it to. Place mini chocolate candies for face decoration. You can use any leftover almond bark to spoon ghost tails into the paper cups. Refrigerate until ready to eat.

Giant Warts

Ingredients:

1/4 cup butter, cubed
8 oz. Semi-sweet chocolate
1/2 cup heavy cream
2 bags fun size candy bars, chopped into small pieces

Instructions:

Melt butter. Remove from heat and add semisweet chocolate. Cover and let sit until chocolate is melted (3 to 5 minutes approximately) then stir to smooth. Gradually and carefully add in the heavy cream while stirring, keep stirring while you pour, chocolate will lose its shine. Refrigerate about 25 minutes to gain firmness. Roll globs of the chocolate into round balls in the palm of your hand, then roll them in the chopped up candy bars pressing so that it sticks to the edges.

Remember not to give trick-or-treaters homemade candies, most parents will throw it away.

Ginger Ghouls

Who said gingerbread cookies were only for Christmas?

Ingredients:

3 1/2 cups all-purpose flour
1 1/2 teaspoons ground ginger
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
1/2 cup white sugar

1/2 cup shortening
1 egg
1 cup molasses
1 teaspoon baking soda
1 1/2 teaspoons warm water
1/4 cup raisins for decorating
Different color gel icing

Instructions:

Cream together shortening, sugar, egg and warm molasses. Dissolve baking soda in warm water, and then add to the egg mixture. Next, add flour, spices and salt, mix it all up until well blended. Cover and chill overnight. Prepare a floured surface and get out the rolling pin and cookie cutters. Cut out gingerbread men (or other Halloween like shapes!) and place an inch or two apart on a greased cookie sheet. Use raisins and cinnamon candies for eyes, buttons, etc. Then add gel icing to make bloody legs, arms, and dripping eyeballs!

Halloween Party Punch

What's a Halloween party with a big bowl of punch with floating eyeballs in it?

Ingredients:

1 (32 fluid ounce) bottle apple juice, chilled
1 (12 fluid ounce) can frozen cranberry juice concentrate
1 cup orange juice
1 1/2 liters ginger ale
1 apple (optional)
Eyeball candies (optional)

Instructions:

Get a large punch bowl or other container to serve your punch from. Combine the apple juice, cranberry concentrate, and orange juice. Stir until any frozen parts are dissolved. Slowly mix in the ginger ale. Slice the apple in whole slices to float on top as brain slices among the floating eyeballs.

Halloween Poke Cake

Ingredients:

CAKE:

3 ounces orange Jell-O mix
3/4 cup boiling water
1/2 cup cold water
1 package white cake mix

TOPPING:

1 1/2 cups cold milk
1 small package instant vanilla pudding mix

1 envelope dream whip topping
1 teaspoon vanilla
1 handful of candy corn

Instructions:

Dissolve gelatin in boiling water. Add cold water and stir until mixed and set aside until ready to use. Prepare cake following the package directions for a 13x9 pan sized cake. Let the cake cool for some time. Using a meat fork or a bamboo skewer "poke" holes to the bottom of the cake about an inch apart, you can do it at random or in a pattern it's up to you. Pour the liquid gelatin into the holes! Beat together the topping ingredients until stiff peaks begin to form, add food coloring if desired. Frost your Halloween poke cake, sprinkle with candy corn for decoration. Allow to chill so that gelatin sets. This recipe can be altered for other holidays and themes as well but changing the flavor of gelatin and adding food coloring to the frosting.

It's the Great Pumpkin.... Pull Apart Cake!

Are you ready for your Charlie Brown Halloween special!?!

Ingredients:

1 (15 ounce) can pumpkin puree
1 (12 fluid ounce) can evaporated milk
3 eggs
1 cup white sugar
4 teaspoons pumpkin pie spice
1 (18.25 ounce) package yellow cake mix
3/4 cup butter, melted
1 1/2 cups chopped walnuts

Instructions:

Get out that big ole' mixing bowl and combine pumpkin, milk, eggs, sugar and spice. Pour into your greased 9 x 13 inch baking pan. Sprinkle the dry cake mix over top of the mixture. Sprinkle, don't stir. Drizzle melted butter over it all and top it off with a handful or two of chopped walnuts. Bake for 1 hour at 350 degrees F or until toothpick comes out of center clean. Best served during "It's the Great Pumpkin Charlie Brown". Serve it with a scoop of vanilla ice cream on the side.

Munchy Mummy Appetizer Dip

Ingredients:

1/4 cup mayonnaise
3/4 cup plain low-fat yogurt
2 teaspoons tarragon vinegar
1/2 teaspoon curry powder
1/8 teaspoon thyme
2 teaspoons chili sauce

1 celery stick, chopped

Instructions:

Combine ingredients and chill for at least one hour before serving. Perfect in the center of your veggie tray. In addition to veggies, use Halloween shaped cookie cutters to cut out mini finger sandwiches, the dip can also be used as a spread on those, yummy! For super festivity on the serving table scoop the dip into a hollowed out mini pumpkin.

Party Mix

This is also really good for fall football parties. The nice part about it is you can make this without getting the kitchen overheated or it leaves the oven free for making other things.

Ingredients:

4 cups Wheat Chex® cereal
4 cups Cheerios® cereal
3 cups pretzel sticks
1 (12 ounce) can salted peanuts
1/4 cup butter or margarine, melted
2 tablespoons grated Parmesan cheese
1 teaspoon celery salt
1/2 teaspoon seasoned salt

Instructions:

Get out the crock pot! Mix up the cereals, pretzels and peanuts and put in the crock pot. Combine butter, parmesan cheese and salts. Drizzle over the dry mixture and toss for coating. Put the lid on and cook on low for 3 - 4 hours. Stir at least once each hour to avoid burning.

Party Parfaits

As Donkey would tell Shrek, everybody likes parfait!

Ingredients:

2 envelopes unflavored gelatin
1/2 cup orange juice
1 cup fat-free milk
1 (8 ounce) package reduced-fat cream cheese, cubed
1/3 cup sugar
1 teaspoon vanilla extract
1/2 teaspoon grated orange peel
1 (11 ounce) can mandarin oranges
1 (20 ounce) can unsweetened crushed pineapple, un-drained
1 (8 ounce) container reduced-fat frozen whipped topping, thawed
1/2 cup chocolate graham cracker crumbs, divided

Instructions:

Combine gelatin and orange juice and let stand for 5 minutes. Heat milk until boiling and add to gelatin. Transfer to blender and blend until well blended. Add cream cheese, sugar, vanilla, orange peel and blend again. Drain oranges reserving the juice in a small dish. Add pineapple and reserved juice to gelatin mixture and blend again. Fold in the whipped topping. Divide up half the oranges into 8 dessert dishes. Layer it with half of the gelatin mix and half of the cracker crumbs. Repeat, gelatin, crumbs, and top with oranges. Refrigerate for at least 4 hours before serving, sprinkle with more crumbs and maybe a dollop of whipped cream on top.

Peck of Pickled Pumpkin

Ingredients:

4 pounds peeled and diced pumpkin
5 cups white sugar
5 cups distilled white vinegar
4 cinnamon sticks
15 whole cloves

Instructions:

You'll need a large and deep bowl to put the pumpkin in. On the stove mix the sugar, vinegar, cinnamon sticks and cloves. Bring to boil and boil for about 5 minutes. Pour the hot mixture over the pumpkin in the large bowl. Cover. Set aside overnight (or at least 8 hours). Strain the liquid in a saucepan. Boil for 5 minutes. Remove the cinnamon sticks and cloves. But, you can leave some bits for decoration purposes. They do look very nice! Put the pumpkin back in the liquid and boil for 5 more minutes or until the pumpkin becomes transparent. Once cool divide into sterile canning jars.

Pumpkin Sloppy Joes

Ingredients:

1 pound ground beef (or turkey)
1/2 cup chopped onion
1 clove garlic, minced
8 ounces tomato sauce
2 tablespoons brown sugar
2 tablespoons prepared mustard
1 cup canned pumpkin
2 teaspoons chili powder
1/2 teaspoon salt
8 hamburger buns, split
American cheese slices

Instructions:

Brown ground beef (or turkey) and drain off fat. Add garlic and onion and cook until tender. Stir in pumpkin, tomato sauce, brown sugar, mustard, chili powder and salt. Bring up to boiling point. Reduce heat simmer for 10-15 minutes. Spoon mixture onto buns and top with cheese. Place under broiler

for a few minutes to melt the cheese watching so it doesn't burn. Optionally you can cut the cheese slices into jack-o-lantern face shapes before topping and melting then serve without a bun top.

Pumpkin Soup

Ingredients:

6 cups chicken stock
1 1/2 teaspoons salt
4 cups pumpkin puree
1 teaspoon chopped fresh parsley
1 cup chopped onion
1/2 teaspoon chopped fresh thyme
1 clove garlic, minced
1/2 cup heavy whipping cream
5 whole black peppercorns

Instructions:

Bring chicken stock, pumpkin, onion, thyme, garlic and peppercorns to a boil, stirring well. Reduce heat and allow simmering for 30 minutes. Puree using food processor or your blender, easier if you work in small batches. Put back on the stove and bring the pureed soup to a boil again. Reduce heat and allow simmering for 30 minutes. Slowly stir in heavy cream. Serve garnished with your choice of garnish, fresh parsley works nicely.

Roasted Pumpkin Seeds

It's not Halloween until you've stuck your hands into a pumpkin to pull out all the guts to carve your jack-o-lantern. Now you've got all those pumpkin seeds sitting there. Don't just toss them in the trash! Roast them for a nice evening treat.

Instructions:

Rinse pumpkin seeds under cold water and try to get off all the pulp strings. Spray a baking sheet with non stick spray, or oil it down with your favorite cooking oil. Sprinkle with salt to taste, you might find yourself using a little more salt than usual. Bake at 325 degrees F until toasted for 15 minutes. STIR and flip. Bake at 325 degrees F until toasted for another 15 minutes. Let them cool off completely before eating them. You don't want a burnt tongue. Store in an air-tight container or Ziploc bag.

Optional: If you'd like you can soak your pumpkin seeds overnight in salt water for a more salty flavor and an easier to eat seed. It doesn't make a huge difference in the result, but some people prefer doing it that way.

Rocky Horror Picture Show Halloween Squares

Ingredients:

1 (12 oz.) pkg. semi-sweet chocolate chips
1 (14 oz.) can sweetened condensed milk
2 tbsp. butter
2 cups dry roasted peanuts
1 (10 1/2 oz.) pkg. white miniature marshmallows
Assorted soft Halloween candy

Instructions:

Line a 13x9 baking pan with waxed paper, trust me you'll be glad you used waxed paper at the end! Melt chocolate in double boiler with milk and butter, remove from heat. Combine nuts and marshmallows. Fold those into the chocolate. Press mixture into the lined baking pan, spreading it out evenly as possible. Sprinkle the soft candy mixture evenly over the top of that. Refrigerate until firm enough to cut into squares, then store at room temp.

This is a nice adaptive recipe, if someone has an allergy to peanut use another nut, or mix in some candy pieces or dry cereal. You can even add other things in addition to what's listed here! Make it colorful and fun.

Sausage and Cabbage One Dish Dinner

Ingredients:

4 tablespoons butter
1 small onion, chopped
2 teaspoon fresh minced garlic
1 medium red bell pepper, seeded and chopped
1 teaspoon dried red chili pepper flakes
1 1/2 lb kielbasa, cut into about 1/2-inch slices
6 cups chopped green cabbage
3/4 cup canned chicken broth
1 teaspoon seasoning salt
1 teaspoon fresh ground black pepper
Shredded parmesan cheese
Cooked egg noodles

Instructions:

Cook the sausage in a large skillet until browned on both sides. In the same skillet melt the butter and sauté onion, garlic, bell pepper and chili flakes over medium-low heat. Return sausage to the skillet and add in the chopped cabbage and broth. Stir for about 20-25 minutes or until cabbage is tender. In a large pasta bowl, toss with parmesan cheese and hot cooked noodles. Season to taste, using salt and pepper.

Stuffed Mini Pumpkins

Ingredients:

4 miniature pumpkins
1/4 cup raisins, plumped
1/4 cup butter

1/2 cup minced onion
1 cup cooked rice
1/2 cup slivered almonds or pine nuts
1/4 teaspoon cinnamon
1 slightly beaten egg

Instructions:

Place whole pumpkins in a baking pan; pour water to about 1 inch deep in the pan to surround the pumpkins for cooking. Bake at 350 degrees F for 30 - 45 minutes until a knife slices into the pumpkin gently. Allow pumpkins to cool. Cut across the top to make a lid, just like it was a mini jack-o-lantern. Scoop the seeds and stringy goop out and discard. Scrape the fleshy part out and put on the cutting board. Chop the flesh. Cover raisins with water and bring to boiling point, cover and let sit until ready to use. Sauté the onions in butter. Combine with pumpkin flesh, rice, almonds, raisins, cinnamon and sprinkle with salt and pepper to taste. Add the beaten egg to hold it all together. Now you're ready to fill up your pumpkin shells! Fill so that the filling is sticking up out above the top of shells, big heaping spoonfuls. Top each with its lid and bake filled shells at 350 degrees F for 30 to 45 minutes. On both baking occasions be mindful of the stems getting too close to the heat source.

Sweet and Salty Pirate Caramel Apples

Ingredients:

6 Granny Smith apples
6 wooden sticks
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons water
1/2 teaspoon vanilla extract
1 1/2 tablespoons coarse sea salt
1 cup semisweet chocolate chips
Extra chips for decorating

Instructions:

Insert wooden sticks 3/4 of the way into the stem end of each apple. Combine caramels and water in a saucepan over low heat. Stir often to get a smooth caramel mixture. Dip apples into caramel. Place standing up on a sheet of foil or a cookie sheet for easy decorating and chilling. Sprinkle with the coarse salt and place in the fridge. Melt chocolate chips in a microwave safe dish. This is easiest if you microwave for 30-40 seconds, stir, and repeat until you have a whole bowl of smooth creamy melted chocolate. Drizzle melted chocolate over the apples. Sprinkle with the extra chocolate chips. Return to refrigerator until ready to eat.

Sweet Potato Filled Oranges

Ingredients:

6 oranges
3 cups cooked, mashed sweet potatoes

1 cup white sugar
1/4 cup orange juice
2 eggs, lightly beaten
1 teaspoon vanilla extract
1 cup butter, softened, divided
1 tablespoon grated orange peel
1 cup brown sugar
1/2 teaspoon all-purpose flour
1 cup chopped pecans

Instructions:

Start off by cutting the tops off the oranges, about half an inch off the top should do nicely. Scoop out the flesh of the orange leaving a nice shell to fill up. In a mixing bowl mix up the sweet potatoes, orange juice, eggs, vanilla extract, 1/2 cup butter and the grated orange peel. Fill up the orange shells with the mixture and put them in a deep casserole dish to hold them up. That was the easy part; now let's really get into the work. In a small pan, combine remaining butter (1/2 cup) with brown sugar, flour and pecans. Cook this until the sugar dissolves. Spoon sugary pecan mixture over the filled oranges. Fill casserole dish with about 1/2 inch of water in the bottom to help the cooking process and prevent burnt orange shells. Bake at 350 degrees F for 30 minutes.

Vampire Bat Stew

Ingredients:

1 1/4 pounds lean pork stew meat (buy whatever cut is on sale and cut into chunks to save some money!)
1 medium (1/2 cup) onion, sliced
2 cups baby-cut carrots
1 cup frozen whole kernel corn
1 tablespoon chili powder
1/2 teaspoon ground cumin
1/4 teaspoon garlic powder
2 (14 1/2-ounce) cans diced tomatoes with chili peppers, un-drained

Pastry:

1 cup all-purpose flour
1/3 cup butter or margarine
2 ounces shredded cheddar cheese
3 tablespoons cold water
Chili powder or seasoning to taste

Instructions:

Brown pork and onion in skillet over medium to high heat, stir occasionally to get an even brown (just browning, not cooking and if you want you can skip this step since we're headed to the crock pot anyway *wink*). Put meat, carrots and corn in crock pot. Sprinkle with chili powder, cumin, and garlic. Stir in the diced tomatoes. Cook on low for 7 to 9 hours (or high for 3 to 4 hours).

To make the pastry bats:

Combine flour and cheese in large mixing bowl. Cut in butter until it looks like coarse floury butter crumbles. Using a fork, fluff in the water to moisten the mixture. Shape dough into ball and flatten, grab a rolling pin and roll it out (remember to flour your rolling area). Cut out dough using bat shaped cookie cutters! Sprinkle with chili powder for added color and flavor (optional step). Bake at 450 degrees F for 6 to 8 minutes until lightly brown. When serving, place a biscuit bat on top of each bowl of stew!

Vampires Be Gone Spaghetti

Ingredients:

10 garlic cloves, coarsely chopped
Several pinches of hot red pepper flakes
4 tablespoons extra virgin olive oil, or as desired
1 pound spaghetti
2 teaspoons salt
1/2 head of broccoli, broken into bite-size florets
Freshly grated Parmesan, or other grating cheese

Instructions:

Boil water and add noodles to cook as usual, except about half way through cooking add the broccoli and let the noodles and broccoli finish cooking at the same time. Drain, but reserve about half the cooking water for later. Warm approximately half of the garlic with the pepper flakes in the olive oil over medium heat (turn on the vent and open the kitchen window or you'll be crying in your spaghetti!) Toss the pasta and broccoli with the garlic/chili oil and add the remaining garlic to the mix and continue to toss to coat. Add a few spoonfuls of that reserved water and keep tossing, add more water as needed. Kind of have to eyeball it until it's well coated and tossed to your liking. Serve up and sprinkle with grated cheese. There will be no fear of vampires bothering you after this dinner!

Walking into Spider webs Brownies

Ingredients:

4 (1 ounce) squares unsweetened chocolate
3/4 cup butter or margarine
2 cups sugar
3 eggs, beaten
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup chopped pecans or walnuts
1 (7 ounce) jar marshmallow crème
1 (1 ounce) square semisweet chocolate

Instructions:

Stir unsweetened chocolate and butter over low heat until melted and smooth. Remove from heat and beat in the sugar while still hot. Let it cool off for

about ten minutes then add eggs and vanilla, blending well. Next you'll gradually stir in the flour and nuts. Pour into a 13 x 9 inch baking pan and bake at 350 degrees F for 30 minutes, or until toothpick stuck in the middle comes out clean. As soon as you take the brownies out of the oven drop spoonfuls of marshmallow crème on top! Spread it out evenly like frosting a cake. Time to make some webs. You can grab a premade squeezable tube of decorator chocolate if you have a shop nearby that sells cake decorating supplies. If not, you can make one up yourself. Melt semisweet chocolate and pour into a Ziploc bag. Snip a tiny corner at an angle and use the bag like a decorating bag to drizzle web designs over the brownies.

Webtacular Cheesecake

Ingredients:

1 3/4 cups chocolate wafer crumbs
1/4 cup butter or margarine, melted

Filling Ingredients:

3 (8 ounce) packages cream cheese, softened
3/4 cup sugar
1/2 cup packed brown sugar
3 eggs
1 (15 ounce) can solid pack pumpkin
2 tablespoons cornstarch
3 teaspoons vanilla extract
1 1/2 teaspoons pumpkin pie spice

Topping Ingredients:

2 cups sour cream
3 tablespoons sugar
2 teaspoons vanilla extract
Melted chocolate, piping icing in various colors, spider candies

Instructions:

Combine smashed up wafer crumbs and butter. Press into bottom of and sides of your greased spring form pan to create your cheesecake crust. In the big mixing bowl beat cream cheese and sugars until nice and smooth. Add in the eggs and beat on low speed. Whisk in the pumpkin, cornstarch, vanilla, and pumpkin pie spice (aka your secret ingredient!) Pour mixture into crust and bake at 350 degrees F for 1 hour. Cool for at least 10 minutes before doing anything else to the cheesecake, but don't turn off the oven just yet. Mix up the topping ingredients' and spread this over top of the filling. Place back in the oven for 6 minutes to melt. Run a butter knife around the edge of the pan first to loosen everything to make release easier later on. Allow to cool to room temp and refrigerate overnight.

Morning remove the spring form sides and pipe on spider web decorations and place a candy spider in each little web (try to space them so that each slice has a spider.) You can even slice before decorating if you want to make them all even.

Drinks

Witches Brew

This makes a nice foaming drink. In a clear punch bowl mix equal parts blue kool-aid and lemon-lime pop. Add some crushed dry ice, and continue to add more every half hour or so. Caution! Don't let kids serve themselves, because dry ice can cause lips and tongue to freeze. Scoop it out yourself and leave the dry ice in the bottom.

Drink Decay

Add black paste food coloring to any drink you enjoy. Mix well.

Halloween Punch

Yield: 24 servings

12 oz orange juice concentrate - frozen
12 oz grape juice, white, bottle
2 lt 7-Up
1 pt sherbet, lemon or lime green food coloring

Mix together a 12 ounce can of orange juice concentrate, a 12 ounce bottle of white grape juice, 2 liter bottle of 7-Up, pint of lemon or lime sherbet, and several drops of green food coloring (rum or vodka to taste, optional). If desired, serve with large, buoyant, and well-washed plastic spiders on the top!

Here are some other good ideas which you could also use as a contest or conversation starter.

1. Turn sandwiches into jack-o-lanterns! Cut eyes, nose, and mouth into the top layer of bread and let the top layer (preferably much darker--or much lighter--than the bread show through.

2. Make edible spiders for Halloween treats: a prune for the body, licorice slivers or stick pretzels for the legs, and two "red-hots" for the eyes.

3. Turn apples into jack-o'-lanterns! Using a sharp knife or razor, carefully cut portions of the skin away to make eyes, nose, and mouth. For a Halloween dessert, make an edible witch's hat using a large, flat, dark cookie for the brim and an ice-cream sugar cone for the crown. Fill the cone with ice cream even to the rim and center it on top of the cookie. To enhance the illusion, consider giving the top of the cookie, a thin layer of chocolate frosting.

4. A plain sour-cream based chip or vegetable dip can quickly be transformed into a delightfully ghoulish Halloween dip by adding a few drops of green food coloring to the dip itself, and then scattering small bits of red and yellow bell pepper across the top.

5. Serve fruit salad in a large, hollowed-out, and well-scrubbed pumpkin. Or serve it in a small pumpkin: one for each diner. If desired, paint a jack-o-lantern on the pumpkin shell.

Hand in the Punch

Ingredients:

1 Playtex Glove
Water to fill the glove
Food coloring
1 Stout rubber band
1 Bowl of punch

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!

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.

Directions:

Turn the Playtex glove inside out so the flannel is on the outside. Choose a food color that contrasts with the color of the punch. Color sufficient water to fill the latex glove then seal the glove with the rubber band. Put the Water filled glove in the deep freeze (you can use the refrigerator freezer, but a deep freezer will be colder) and allow to freeze solid (overnight, at least). When the punch is ready for serving, remove the glove from the freezer. Run hot water over it - not too long, just enough to un-stick the glove from the ice. Peel the glove off the "hand" and place the hand in the punch where it will float and keep the punch cool.

Eerie Witch's Brew

Ingredients:

4 c Cranberry juice cocktail
1 c Chopped candied ginger, - (1 jar)
3 md Oranges
12 oz Cn thawed frozen apple juice - concentrate

6 oz Cn thawed frozen limeaid - concentrate
2 c Seedless grapes
4 c Water
2 Bottles (32 oz each) gingerale
1 To 2 lb dry ice

Directions:

A smoking cauldron of punch made with grapes and orange peel masquerading as eyeballs and worms.

A SERIOUS CAUTION: never touch dry ice; use tongs to handle

In a 1 to 2 quart pan, bring 1 cup of cranberry juice and candied ginger to a boil over high heat. Boil, uncovered, about 2 minutes, set aside.

With a vegetable peeler, pare peel (colored part only) from oranges; cut peel into thin 2 in long worms; or use an Oriental shredder to make long shreds. Add orange peel to cranberry mixture. Cover and chill at least 4 hours or as long as overnight.

Juice oranges; put juice in a 6 to 8 quart pan or heavy bowl. Stir in cranberry-ginger mixture, the 3 cups cranberry juice, apple concentrate, limeade, grapes and water. If made ahead, cover and chill up to 2 hours. Add ginger ale and about a 1 pound piece of dry ice (DO NOT put small pieces in punch or cups); ice should smolder at least 30 minutes. Ladle into cups. Add any remaining ice when bubbling ceases.

Makes 5 qt; allow about 1 1/2 c for a serving.

Dips, Snacks, & Appetizers

Bloody Popcorn

Add some red food coloring to the butter you are melting. Incidentally, to get true red or black colors, buy paste food coloring from a craft or cake decorating supply store. No matter how many drops of liquid red you add, it'll always be some shade of pink. When the red butter is melted, pour it over the popcorn as usual.

Sticks and Stones

Easy. Pretzel sticks and candy that looks like rocks. Often sold in bulk food sections.

Kids' Popcorn Balls

Yield: 6 servings

1/2 c Molasses
1/2 c Corn syrup

1 ½ Cubes butter (3/4 cup)
Salt
8 c Popped popcorn (measure - after popping)

Cook 1/2 cup molasses with corn syrup until thermometer reaches hard crack stage, about 270 degrees. Stir in butter and salt. Have the popcorn in a bowl. Slowly stir in the mixture with a wooden spoon. Coat all the popcorn.

IMPORTANT!

Butter your hands lightly and shape the popcorn into balls. Make them the size you want. Set them on wax paper and let them harden. Wrap the ones you don't eat with wax paper.

Cheese Eyeballs

Ingredients:

1/2 lb (2 c) Cheddar cheese, grated
1/2 c Margarine
1/2 ts Salt
1 ts Paprika
1 c Flour
6 oz Bottle stuffed green olives

Directions:

Preheat oven to 400 degrees Shred cheese in work bowl of food processor, then place metal chopping blade in work bowl and add margarine. Combine salt, paprika, and flour in separate bowl. Turn on food processor, and slowly add flour mixture through the feed tube. Stop processing as soon as ingredients are combined. Measure approximately one ts of this mixture and form an "eyeball" around an olive. Turn the olive in the "eyeball" so that it is "staring" outward.

This recipe will yield about 24 "eyeballs".

Line up the eyeballs on an ungreased cookie sheet. Bake in the oven for approximately 15 minutes.

If you want to make these ahead of time, freeze them UNBAKED on the cookie sheet and transfer to a plastic bag when frozen. Then just thaw and bake when needed.

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.

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.

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.

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, and 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.

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.

Spider Bread

Bread dough or package of premade rolls
Poppy seeds, almond slivers (optional)
Pesto or cheese/sausage filling (hard core optional)

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!

Main Dishes

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 (until the pitas are browned). Remove from oven and poke a hole in the top of the pita until the cheese ooozes out. Dab tomato sauce around cheese and enjoy.

Chuckie's Upchuck

2 teaspoons of butter or margarine
2 medium onions chopped
16 ounces of cream style corn
210 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 the onions in butter. Add everything else and bring it to a boil. Simmer 5 minutes. Serve immediately with a barf bag of course!

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.

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!

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.

Meathead

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, prepare some red ice (water and food coloring mixture) although green ice or no color at all should work equally as well. Modify your 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). Work in two sections and put each section into Ziploc plastic bags. It is important to store everything in the *FREEZER* until maybe an hour before you serve it.

Third, prepare your Jell-O. Make in several pans and make sure it is only 1/4" thick. When it has set up, you will be slicing it up into 23" strips which can be layered over the skull sections.

Fourth, cut up your cold cuts. 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. You can even grab a pair of those spring glasses (the ones with the eyeballs on springs) and cut the eyes out. Wash them and place them into the eye sockets, this gives 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 1015 layers of meat to make the head look "natural" and will probably take some practice to get it to look right. Don't put the meat down in any pattern, just to have it crisscross and go any-which-way.

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 and parts of the skull exposed. 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.

Worms au Gratin

Worms: 67 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.

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 olive on tip for the fingernail.

Squirmy Worms

Ingredients:

Spaghetti lg. diam. not vermicelli
Grapes, loose
Sm. Waste Basket w/ liner
Cooking oil

Directions:

Cook spaghetti until done. Rinse well to separate. Coat it well with oil to make it nice and slippery. Put spaghetti in waste basket lined with a plastic bag. Add the grapes and mix well. Cover waste basket with a black and orange cover. Secure tightly. Cut a hole in the center of the cover large enough to put your hand through. Invite Trick-or-Treaters to dig in for their treats. HAVE FUN.

Deserts

Halloween Worms

Cooking time: 5 min.

Prep time: 15 min., plus overnight chilling

Notes: Use a cleaned 1-quart milk or orange juice carton to hold straws

1 pkg. (6 oz.) raspberry or grape flavor gelatin
3 envelopes unflavored gelatin
3 cups boiling water
100 flexible plastic straws
1 tall (same height as extended straws), slender 4 cup container
3/4 cup whipping cream
12 to 15 drops green food coloring

1. In a bowl, combine gelatins.
2. Add boiling water; stir until gelatins completely dissolve.
3. Chill until lukewarm, about 20 min.
4. Meanwhile, gently pull straws to extend to full length; place in tall container.
5. Blend cream and food coloring with the lukewarm gelatin mixture.
6. Pour into container, filling straws.
7. Chill until gelatin is firm, at least 8 hours, or cover and chill up to 2 days.
8. Pull straws from container (if using a carton, tear carton away from straws).
9. Pull straws apart; run hot tap water for about 2 seconds over 3 to 4 straws at a time.
10. Starting at the empty ends, push worms from straws with rolling pin, or use your fingers; lay worms on waxed paper-lined baking sheets.
11. Cover and chill until ready to use, at least 1 hour or up to 2 days.
12. Worms will hold at room temp. up to 2 hours.

Per worm: 17 cal., 42% (7.2 cal. from fat; 0.4 g. protein; 0.8 g fat (0.5 g sat.); 2 g carbo.; 6.8 mg sodium; 3 mg chol.

Makes about 100

Swamp Slime

Make green jell-o. Put some of it in clear plastic containers and put some aside. When the jell-o starts to solidify, add various gummy bugs. Beat the rest of the Jell-o to froth and add to the top of the slime. Let it set.

Dirt

Put chocolate pudding in clear plastic containers and imbed a gummy worm or two. Cover the top of the pudding with crushed chocolate cookie crumbs. It looks good if a worm is peeking out of the dirt.

Wobbly Gobbles

Yield: 4 servings
2 pk (85 gram) jell-o Strawberry-jelly powder
4 ts Cornstarch
3/4 c Water
1/2 c Applesauce

Spray 2 baking sheets with no stick vegetable spray. Mix the jell-o powder and the cornstarch together. Stir in 3/4 cup water and 1/2 cup applesauce. Microwave on high for 5 minutes. Stir after 2-1/2 minutes. Stir again after cooking is complete. Spoon 1 cup of mixture on each of the baking sheets. Refrigerate 20 minutes, or until set. Cut strips of Wobbly Gobbles with sharp knife and pull off baking sheets. Place on lightly greased tray or baking sheets. Store, uncovered at room temperature on lightly greased tray or baking sheets. Makes 4-6 servings.

Caramel Apple Crunch

8 oz Cream cheese, softened
1/2 c Brown sugar
1/2 ts Vanilla
1/2 ts Caramel Flavoring

Blend all ingredients with mixer. Serve with apple slices. Tastes like caramel apples, but doesn't stick to the roof of your mouth or your teeth.

Taffy Apples

Yield: 6 servings
2 c White sugar
2 c Light corn syrup
1/3 c Cinnamon candies (hearts)
1 c Cold water
1/2 ts Red food coloring
1/2 ts Cinnamon
6 Red apples
6 Sticks

(Use ripe, red eating apples, such as McIntosh or Delicious.)

In heavy saucepan, combine sugar, corn syrup and cinnamon candies with 1 cup cold water. Cook over medium heat until sugar and candies are dissolved, but do not boil. Add the food coloring and the cinnamon and bring up to boil. Boil until it reaches 300 F on a candy thermometer. Meanwhile, wash and dry apples, remove stem and insert wooden sticks firmly enough into the apple that you can hold them firmly. Remove syrup from heat when it reaches 300 and dip each apple into syrup. Swirl to coat apple. Place coated apples onto greased cookie sheets to cool and harden. Let stand at room temperature until ready to serve. Makes 6 taffy apples.

Jack-O-Lantern Cookies

Yield: 2 doz. about
2/3 c Margarine
3/4 c Granulated sugar
1 ts Vanilla
1 Egg
4 ts Milk
2 c All-purpose flour
1 1/2 ts Baking powder
1/4 ts Salt

Thoroughly cream the margarine. Add sugar and blend until light. Add vanilla. Add egg; beat until fluffy. Stir in milk. In another bowl put flour, baking powder and salt; blend with a whisk or a spoon until thoroughly mixed. Gradually add flour mixture to creamed mixture; blend well. Scoop dough out onto plastic wrap, cover with wrap and press down to make a thick, flat round. Chill in refrigerator over-night.

Preheat oven to 375 degrees F.

Cut batch of dough in half; keep one half in the refrigerator while working with the other half. On a well floured surface, using a floured rolling pin, roll dough to between 1/8-inch and 1/4-inch. Use a 2-inch biscuit cutter or round cookie cutter to make cookies. Place on cookie sheet greased with butter-flavored shortening, if possible (otherwise, regular flavor shortening). Bake for 6 - 8 minutes or until lightly browned around the edges. Cool on wire rack. Repeat with remaining dough. Store in airtight container until you are ready to spread them with frosting and decorate. Spread frosting on cookies; then make Jack-o-lantern faces using colorful small candies or icing gel in a tube. Makes about two dozen cookies.

***** YUMMY BUTTERCREAM FROSTING *****

1/2 cup margarine or butter
1 box (3 cups) of powdered sugar
1 teaspoon vanilla
2 1/2 tablespoons milk

Cream margarine with electric mixer. Add powdered sugar gradually. Add vanilla and 2 1/2 tablespoons milk; blend well. If necessary, add more milk gradually to achieve desired spreading consistency. For Halloween Jack-o-lantern cookies, add red and yellow food coloring to make desired shade of orange.

Taffy Apple Pizza

Yield: 20 servings

20 oz Sugar cookie dough roll
3 tb Flour
8 oz Cream cheese; softened
1/4 c Peanut butter; creamy
1/2 c Brown sugar
1/2 ts Vanilla
2 md Apples, granny smith
1 c Lemon lime soda
Cinnamon
1/4 c Caramel ice cream topping
1/2 c Peanuts; chopped

Preheat oven to 375. Remove 1/2 cup of cookie dough and reserve for another use. Add flour to remaining dough and knead with hands to combine. Press dough to 14" circle on the 15 inch baking stone. Bake for 15 to 20 minutes or until cookie is lightly browned. Let cool for 10 minutes then loosen cookie from the stone. Cool completely. Blend cream cheese, peanut butter, brown sugar and vanilla together until smooth. Spread on cooled cookie. Peel, core and slice apples. Dip apple slices in lemon lime soda to prevent browning. Arrange apple slices on cream cheese mixture. □ Sprinkle lightly with cinnamon. Heat caramel topping slightly and drizzle over apples. Sprinkle chopped nuts over pizza. Cut into pieces and serve.

Chocolate Spiders and Webs

Yield: 2 servings

1 sm Package (6 oz or 1 cup) semisweet chocolate chips

Spider web pattern (follows)

In the top of a double boiler over barely simmering water, stir the chocolate until melted; remove from heat. Let stand over water until chocolate is cool but still fluid, about 10 minutes. Or melt chocolate in microwave. Lay pattern on a 12x15-inch baking sheet and cover with waxed paper.

Put chocolate into a pastry bag fitted with 1/4-inch diameter tip or a paper cone; fold top edge down to seal.

Squeeze chocolate out of pastry bag onto waxed paper, tracing spider or web designs that show through from the pattern underneath. If chocolate is too runny to hold lines, let cool a little more. As pan is filled, transfer pattern to another 12x15-inch, cover with waxed paper and continue.

Chill spiders or webs on pan until firm, about 10 minutes. Gently peel paper away from chocolate. Spiders and webs are delicate and melt fast, so handle gently and quickly. If made ahead, arrange in single layers, separated by waxed paper; store airtight in the refrigerator up to 2 weeks. Serve as candy or to top desserts. Makes about 2 dozen spiders or 1 dozen webs.

Spider and Web Pattern.

On a 12x15-inch sheet of light-colored paper, boldly draw at least 1 pattern for spider and web. You can either repeat the pattern as you pipe the chocolate onto the waxed paper, or you can draw a pattern that includes designs for multiple items.

Start with spider legs: draw a half circle that is 1-1/2 inches across. Inside and about 1/4 inch parallel to it, draw another half circle. Back to back to the big half circle, repeat the 2 curved lines; you now have 8 legs. Where the lines curve together, draw a small circle to intersect all 4 lines to make the body. Draw a small circle for the head on top the first circle.

For the web, draw a 4-inch long cross. Draw diagonal lines to bisect the quadrants. Connect these spokes with concentric loops.

Frozen Jack-O-Lanterns

Yield: 12 servings

12 Navel oranges
1/2 ga Dark chocolate ice cream
12 Cinnamon sticks

Cut off tops of oranges. Gently hollow out pulp (reserve for another use), leaving a thick shell; hollow out pulp off tops also. Cut Jack-O-Lantern faces into each orange. Pack chocolate ice cream into shells, avoid letting ice cream come out of holes. Cut a hole into top of orange top. Set tops back on, over ice cream, and inset cinnamon stick stem through the hole. Place in freezer for at least 3 hours, or until serving time.

Jack-O-Lantern Candy

Yield: 1 servings

1/2 c Peanut butter
2 tb Butter
1 1/4 c Icing sugar - sifted
1 c Cocoa; unsweetened - sifted
1/2 c Milk; Evaporated
1 c Peanuts; chopped
2/3 c Coconut; desiccated
Red & yellow food coloring
Pretzel sticks or Licorice whips

Combine peanut butter and butter in medium bowl. Microwave at High 45-60 seconds until melted. Stir till blended. Gradually add icing sugar and cocoa alternatively with evaporated milk till smoothly blended. Stir in peanut. Chill till firm enough to shape into balls. Color coconut with red and yellow food coloring to desired shade of orange. (Shake coconut and food coloring together in jar with tight lid.) Form spoonfuls (about 1 Tbsp) of chocolate mixture into balls. Roll into coconut and insert small piece of pretzel or licorice into top for stem. Chill well before serving. Store, covered in refrigerator. Make about 2 dozen.

Jack-o-Lantern Frosting

Yield: 6 servings

1 Egg white
3/4 c Sugar
1/4 ts Cream of tartar
1/4 c Orange juice
1/2 ts Vanilla
Yellow and red food coloring

Place all ingredients except food coloring, into top of double boiler. Beat over simmering water with electric mixer 5-7 minutes or until mixture stands in peaks. Tint frosting orange by using several drops of yellow and red food coloring.

Halloween Frosting

Yield: 1 serving

4 tb Butter
5 c Powdered sugar; sifted
2 Egg whites; unbeaten
2 tb Cream; about
1 1/2 ts Vanilla
1/4 ts Salt
Orange coloring
2 oz Unsweetened Chocolate; melt
4 ts Cream; about

Cream butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with egg whites then with 2 tablespoons cream until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt. Divide frosting in two parts. To one part add orange coloring to give an orange shade and spread between layers of cake, reserving about 1/4 for pumpkin decoration. To remaining untinted frosting, add chocolate; then add 4 teaspoons cream until of right consistency to spread. Spread chocolate frosting on top and sides of cake. Decorate top with jack-o'-lantern, made of orange-tinted frosting. Makes enough frosting to cover tops and sides of two 9" layers and for decorating.

Wormy Baked Apples

Yield: 6 servings

6 lg Golden Delicious apples
1/2 c *each* raisins and chopped walnuts
1/2 c Firmly packed brown sugar
1/4 c Water
1/4 c (1/2 stick) butter/margarine
1/2 ts *each* ground cinnamon and ground nutmeg
6 Wiggly candy worms ("Gummy Worms")

1 c Whipping cream, optional

Core apples from blossom ends, leaving stem ends intact. Mix raisins and walnuts and stuff into cavities of cored apples. Set apples, stems up in a 7x12-inch pan.

In a 1 to 2 quart pan, mix brown sugar, water, butter, cinnamon, and nutmeg; stir over high heat until mixture boils. Pour hot syrup around apples. Bake, uncovered, in 350~ oven, basting occasionally with syrup, until apples are tender when pierced and skin begins to crack, 30 to 35 minutes.

Remove apples from oven; cool in pan at least 10 minutes or let cool to room temperature. Set each apple in a small bowl and spoon syrup around fruit. In the top of each apple, cut a hole large enough for one of the candy worms and tuck one end into each apple, leaving most of the worm dangling. Offer cream to pour over apples. Makes 6 ghastly servings.

Creature Eggs

Ingredients:

6 Or 12 canned peach halves

- AND -

1/3 c Syrup

- OR -

For small creature eggs, use

- apricot halves instead and

- double up)

1/2 c Orange-flavored liqueur,

- such as Cointreau, opt.

1 c Whipping cream

2 ts Powdered sugar

1/2 ts Vanilla

Directions:

Put peaches/apricots, cut side down, and syrup in an 8 inch square pan. Add liqueur; cover and chill 6 hours or up to overnight. With an electric mixer, whip cream, sugar and vanilla until cream holds soft peaks. Spoon 1/6 of the cream onto each of 6 salad plates and spread out to form a disk about 4 inches across for 'egg whites'. With slotted spoon, lift peaches/apricots from syrup and arrange 1 peach or 2 apricots ('double yolks'), round side up, in the center of cream on each plate to make 'yolks'. Pour syrup into a small pitcher and offer to pour onto individual portions. Makes 6 servings. This is 'especially' effective if black plates are used. They really look like sunny-side up eggs! And the Cointreau adds a delightful taste sensation.

Spider Cake

Directions:

Take your average cake mix. Bake it up in 2 metal bowls--1 bigger than the other. One unmolded, cut the bigger one (the "body") in half, horizontally.

CAREFULLY scoop out an adequate cavity in each half. FILL with well-whipped set green Jell-o, and reattach the halves. Frost black, arrange on serving platter. Use licorice sticks as legs. Use 2 BIG green gumdrops and 6 little ones as eyes. When the cake is cut into, it spurts green goop, just like a real spider when stepped on.

Bleeding Heart Jello

The Preparation:

The heart is made from red jell-o with a some evaporated milk added to make it opaque. The blood is honey or Kyro 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, 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!)

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 nonstick 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 RollUps and leaving off the tail.

Kitty Logs on a bed of Kitty Litter

Very simply, take little chocolate "logs", like Tootsie Rolls, and serve them in a foil lined box, on a bed of sugar dusted Grape Nuts.

Dirt Pie

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

Stained Glass Cookies

Make 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!