

RECIPE  LION

Fun
HALLOWEEN
Recipes



15 Fun Halloween Recipes

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Letter from the Editors

Dear Cooking Enthusiast:

Halloween is a holiday celebrated in many different ways by many different people. Some have a somber feast, some throw crazy costume parties, some go trick-or-treating. While some people trace the origin of Halloween to the Celtic culture in Ireland, others credit it to the ancient Christian tradition of celebrating the lives of Christian martyrs on the anniversaries of their deaths. Wherever you think it started and however you celebrate it, one thing is certain: Everyone loves easy Halloween recipes!

The Editors at RecipeLion.com have compiled their favorite 15 fun Halloween recipes for you to enjoy. From gross recipes for Halloween to yummy Halloween treat recipes, there's something for everyone. Try one of these easy Halloween recipes today — you can get the kids involved for most of them — and have a spooktacular time making them!

For even more holiday recipes, quick and simple dinner ideas, cooking tips and more, visit us at www.RecipeLion.com.

Our eCookbooks, like all our recipes, are absolutely FREE to members of our cooking and recipe community. Please feel free to share with family and friends and ask them to check out our website at www.RecipeLion.com.

Sincerely,

The Editors of RecipeLion

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Halloween Cookie Recipes

Halloween Pumpkin Spice Cookies



Description

Now that Halloween is coming around the corner, this is a perfect recipe for you to have in your cookbook. These pumpkin spice cookies are great for the chilly weather.

Serves: 36

Ingredients

- 2 1/2 cup flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 teaspoon pumpkin pie spice
- 1 cup dark brown sugar
- 1/2 cup sugar
- 3/4 cup salted butter, softened
- 1 large egg
- 1 cup pumpkin
- 1 teaspoon vanilla
- 1 cup raisins
- 1/2 cup chopped walnuts

Instructions

Find thousands of free recipes, cooking tips, entertaining ideas and more at <http://www.RecipeLion.com/>.

1. Preheat oven 300 F.
2. In med bowl combine flour, soda, salt, and pumpkin pie spice.
3. Mix well with wire whisk.
4. Set aside.
5. In large bowl blend sugars with mixer set at med speed.
6. Add butter and beat to form a grainy paste.
7. Scrape sides of bowl, then add egg, pumpkin, and vanilla.
8. Beat at med speed until light and fluffy.
9. Add flour mixture, raisins, and walnuts.
10. Blend at low speed just until combined.
11. Do not overmix.
12. Drop by rounded spoonfuls onto ungreased cookie sheets, 1 1/2" apart.
13. Bake 22-24 minutes until cookies are slightly browned along edges.
14. Immediately transfer cookies to a cool surface.

Whipped Shortbread for the Holidays



Description

These yummy shortbread cookies are perfect for any holiday. Just vary the sprinkles according to the season: Red and green mixture for Christmas, red and white mixture for Valentine's Day, orange and chocolate for Halloween, etc. So easy, and so good!

Cooking Time: 12 min

Ingredients

- 1 pound butter (not margarine)
- 1 cup cornstarch
- 1 cup powdered sugar
- 3 cup flour
- colored sprinkles

Instructions

1. Preheat oven to 350F degrees.
2. Beat butter until fluffy.
3. Beat in cornstarch and sugar, then blend in flour.
4. Form dough into walnut-sized balls and roll in colored sprinkles.
5. Place on ungreased cookie sheet and flatten slightly with fingers or bottom of glass.
6. Bake at 350F degrees for 12 minutes, but not until brown.

Spider Eyes Halloween Cookies



Description

Nothing says Halloween like easy Halloween recipes, and this fun recipe is no exception. Cookies are good any time, and when you add Cocoa Puffs to the mix, they're fantastic!

Yields: 30

Cooking Time: 9 min

Ingredients

- 1 ¹/₄ cup margarine
- ³/₄ cup packed brown sugar
- ¹/₂ cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup flour
- 3 heaping tablespoons cocoa powder, plus enough flour to make 1/2 cup
- 1 teaspoon baking soda
- 3 cup rolled oats
- 3 cup Cocoa Puffs cereal
- ¹/₂ teaspoon cinnamon (optional)

Instructions

1. Preheat oven to 375F degrees.
2. In a large mixing bowl, cream margarine and sugars.
3. Add egg and vanilla extract, and beat.
4. In another bowl combine flour, cocoa powder, baking soda and oats. Add this mixture to the sugar mixture and combine thoroughly.
5. Pour the Cocoa Puffs into a separate bowl.
6. Take the dough, a tablespoonful at a time, and form it into balls.
7. Press each ball firmly into the Cocoa Puffs, so that the cereal sticks to the dough on one side of the ball.
8. Poke additional cereal into any bare spots.
9. Place the balls 1 inch apart on an ungreased cookie sheet, and flatten them slightly.
10. Bake for 9 minutes.
11. Cool on wire racks. Makes about 2 1/2 dozen large cookies.

Halloween Cake Recipes

Halloween Pumpkin-Shaped Cake



Description

I've always liked making Halloween cake recipes, and this fun pumpkin-shaped one is no exception. It's really easy, too, because you use boxed cake mix, like Betty Crocker, and decorate pretty much however you want to. It's always a hit in our family. Let the kids help decorate and you'll all have a ball!

Ingredients

- 2 recipes any cake recipe or 2 boxes cake mix, prepared
- 2 recipes white frosting or 2 cans white frosting or more
- orange, green and black food coloring

Instructions

1. Prepare two cakes in bundt pans, plus one cupcake.
2. Cool completely.
3. Color most of the frosting a deep orange, reserving about 1/2 cup, which should be colored black (or you may use dark chocolate fudge frosting), also reserving a couple of tablespoons to tint green and frost the cupcake.
4. Place one bundt cake upside down (rounded side on the bottom) on cake plate; frost top only.
5. Place second bundt cake flat-side down on top of first cake.

6. Frost entire cake with orange frosting, making up and down motions with spatula to simulate pumpkin.
7. Insert green frosted cupcake in the middle of the top of the bundt cake to make the stem.
8. Use black frosting to make eyes, nose, mouth, etc. Black rope licorice may also be used.
9. You can use leftover chocolate crumbs, chocolate jimmies or crushed chocolate cookies to sprinkle around the cake on the platter to resemble soil.

Notes

- I tried the pumpkin patch cake last year and got rave reviews! The only thing different is that I used a regular ice cream cone for the stem of the pumpkin (covered with frosting) and I colored coconut an orange-brown color and scattered it around the bottom of the cake. Also, I used candy corn and licorice to make the face.
- Remember that you can do the same cake for Thanksgiving, just leave off the face!

Halloween Magic



Description

Halloween recipes are often a lot of fun to make, even when they are complex. This amazing Halloween Magic recipe is absolutely to die for! Believe me, you'll be the talk of the town. Be sure to take pictures of it to show off to your friends. Everyone will be impressed!

Serves: 8

Cooking Time: 1 hr 15 min

Ingredients

- 1 ³/₄ ounce Cadbury's Bournville chocolate
- 4 ³/₈ ounce butter
- 6 ¹/₈ ounce soft brown sugar
- 2 eggs, separated
- 6 ¹/₈ ounce self-rising flour
- ¹/₂ teaspoon salt
- ¹/₂ teaspoon ground mixed spice
- ¹/₂ teaspoon ground cinnamon
- ⁷/₈ ounce chopped candied peel
- ¹/₃ cup milk
- 3 ¹/₂ ounce Cadbury's Bournville chocolate
- 20 red sugar balls (20-30)
- 2 glace cherries
- red liquorice shoe laces

- $\frac{1}{3}$ cup lemon curd
- $7\frac{7}{8}$ ounce plain butter icing
- $1\frac{1}{16}$ teaspoon ground mixed spice
- yellow food colouring
- $1\frac{3}{4}$ ounce Cadbury's Bournville chocolate
- 4 Cadbury's '99' flake from the family box

Instructions

1. You will require 20 cm (8 inch) round deep cake tin, greased and base lined 2 greaseproof paper piping bags, as well as waxed paper.
2. Preheat oven to 325F degrees.
3. Melt the chocolate for the cake.
4. Cream the butter and sugar, stir in the egg yolks and melted chocolate.
5. Sift all the dry ingredients together and fold them into the mixture, followed by the peel and milk, mixing well.
6. Whisk the egg whites until stiff and fold them in before turning the mixture into the prepared tin, leveling it carefully.
7. Bake in a warm oven (1600C / 3250F / Gas Mark 3) for 1 to 1.25 hours until well risen and cooked.
8. Turn out and cool on a wire tray.
9. Make the cats in advance. Melt 100g chocolate carefully in a small bowl over hot water (or in a microwave oven).
10. Draw or trace one or several cat outlines about 6 cm (2.25 inches) high onto a piece of white paper.
11. Place waxed paper on top of the drawing, waxed side upwards.
12. Fill the piping bag with melted chocolate, cut off the tip then pipe the cat outlines and fill in the centres.
13. Press two red sugar ball eyes in position and cut up small pieces of cherry for noses, adding liquorice for whiskers and tails.

14. Leave the cats to harden for between 1-2 hours, then carefully peel them off the paper.
15. To complete, slice the cake horizontally through the middle and sandwich it back together with half the lemon curd.
16. Beat the remaining curd into the plain butter icing with the mixed spice and enough yellow colouring to make a rich colour.
17. Spread this icing all over the cake, making it as smooth as possible.
18. Trace a suitable witch's outline, first on to a piece of paper and then carefully mark the outline on the icing at the centre of the cake.
19. Melt the chocolate, fill the piping bag with it and cut off the tip.
20. Follow the marked outline with chocolate, filling in the hair, feet and other suitable features.
21. Pipe star and moon shapes on to the waxed paper, shiny side up, and fill them in with more chocolate.
22. Leave the chocolate to dry completely before peeling the shapes off the paper and placing them on the cake.
23. Make a broomstick of Flakes and arrange a thin piece on top as the hat brim.
24. Fill in the witch with crumbled Flake.
25. Lift the cake on to a brightly coloured plate before standing the chocolate cats around the edge.
26. The ones at the back can be made to peep over the top, depending on where the cake is placed on the table. Tip: If the chocolate hardens in the bag while you make up the cats or complete the decoration, put the bag in a warm place to melt the chocolate again.

Halloween Candy Cake



I was really happy to find a delicious, fun way to use my kids' leftover Halloween candy - Halloween cake recipes! I love Butterfingers and Reese's, so this is the perfect Halloween recipe for me...and you'll love it too!

Ingredients

- 1 cup unsalted roasted peanuts
- $\frac{3}{4}$ cup flour
- 6 eggs
- 2 egg yolks
- 1 cup firmly packed light brown sugar
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup creamy peanut butter
- $\frac{1}{2}$ cup butter
- 5 tablespoon powdered sugar
- $\frac{1}{2}$ cup whipping cream
- 5 1.8-ounce packages Reese's Peanut Butter Cups, finely chopped
- 1 $\frac{1}{2}$ cup chilled whipping cream
- 3 tablespoon light brown sugar
- $\frac{1}{2}$ cup unsalted roasted peanuts, coarsely chopped
- 3 2.1-ounce Butterfinger bars, cut into $\frac{3}{4}$ -inch wedges
- $\frac{1}{2}$ cup Reese's Pieces

Instructions

Cake

1. Preheat oven to 375F degrees.
2. Butter and flour two 9-inch round cake pans.
3. Grind nuts and 3/4 cup flour in processor until fine.
4. Using mixer, beat eggs, yolks, sugar and vanilla in large bowl until mixture whitens and triples in volume.
5. Fold in nut mixture.
6. Divide batter between prepared pans and smooth tops.
7. Bake until toothpick inserted in center comes out clean, about 20 minutes.
8. Cool cakes in pans on rack.

Filling and Topping

1. Blend peanut butter, butter and sugar in processor until smooth.
2. With machine running, add cream through feed tube and blend until mixture is light and fluffy.
3. Invert cakes onto work surface.
4. Using serrated knife, cut each cake into 2 layers.
5. Place 1 cake layer on platter, cut side up.
6. Spread with 1/3 of filling and sprinkle with 1/3 of chopped peanut butter cups.
7. Top with second cake layer, cut side down.
8. Continue layering with remaining filling, peanut butter cups and cake, ending with cake, cut side down.
9. For topping, beat cream, sugar and vanilla in large bowl until almost stiff. Transfer 1/2 cup to small bowl and reserve for garnish.
10. Spread remaining whipped cream over top and sides of cake.

11. Press nuts around base of cake forming a 1.5-inch high border.
12. Cover top of cake with Butterfingers leaving 1/2-inch border.
13. Spoon reserved whipped cream into pastry bag fitted with medium star tip; pipe stars around top edge.
14. Garnish with Reese's Pieces.

Halloween Drink Recipes

Halloween Magic Potion



Description

There may be a lot of Halloween punch recipes out there, but this one is the most fun to make. The kids will love it, with the worms in the ice ring and additional ones in their cups. It will make even the most stoic adult smile with delight!

Serves: 10

Ingredients

- Creepy Crawler Ice Ring (recipe follows)
- 1 cup boiling water
- 2 packages (4-serving size each) lime flavored Jell-o
- 3 cup cold water
- 1 ½ cup carbonated lemon-lime beverage, chilled
- ½ cup sugar
- 1 cup Gummy worms
- 1 quart lemon-lime thirst quencher beverage
- additional gummy worms (optional)

Instructions

1. Prepare Creepy Crawler Ice ring (recipe below).
2. Pour boiling water over Jell-o in heatproof punch bowl; stir until Jell-o dissolves.
3. Stir in cold water.
4. Add lemon-lime beverage and sugar; stir well (mixture will foam for several minutes).
5. Unmold ice ring by dipping bottom of mold briefly into hot water.
6. Float ice ring in punch.
7. Serve cups of punch garnished with additional gummy worms, if desired (makes 10 servings, 8 ounces each).

Creepy Crawler Ice Ring

1. Arrange gummy worms in bottom of 5-cup ring mold; fill mold with thirst quencher beverage.
2. Freeze until solid, 8 hours or overnight.

Brain Hemmorage



Description

Halloween drink recipes are always fun. This is a great drink to serve on Halloween, because if you do it right, it will have the appearance of an internal organ!! It may not be one of your more traditional Halloween recipes, but it does make for a completely disgusting looking, yet thoroughly tasty party drink!

Ingredients

- 1 ounce Peach Schnapps
- 1 teaspoon Bailey's Irish Cream
- $\frac{1}{2}$ teaspoon Grenadine

Instructions

1. First, pour the peach schnapps into a serving glass.
2. Then, slowly pour the Irish Creme. Do not mix! The Creme will clump together and settle at the bottom of the schnapps.
3. Pour the grenadine over the Creme for a completely disgusting looking, yet thoroughly tasty party drink!

Halloween Jello Recipes

Aquarium Jello for Halloween



Description

As Halloween recipes go, this Aquarium Jello for Halloween is great for any party or get-together. You can make it into an adult dessert or keep it a kiddie treat!

Preparation Time: 20 min

Ingredients

- 1 8-ounce serving box of Berry Blue Jello
- 4 packets Knox unflavored gelatin
- 5 cup boiling water
- assorted Gummy treats of your choice - fish, worms, Life Savers, etc.

Instructions

Make the Jello according to package directions, adding in the Knox packets as well during the dissolve phase.

Pour into individual cups or one new, clean fish bowl.

After the Jello has set in the fridge for about a half hour or so (check it for consistency), add gummy fish, sharks, Life Savers, shells, etc., and make an Alcoholic Aquarium.

Notes

- I did this over Memorial day weekend. I was fortunate enough to find a candy shoppe that carried all kinds of gummy goodies: fish, sharks, shells, worms, and Coke bottles. I used 9ounce

clear plastic glasses, and made each of them different.

- One was even a "toxic" aquarium with lots of Coke bottles, gummy Life Savers posing as old tires, and all the fish floating on top! (Mix with orange Jello to get a toxic green color if you do this).

Flesh Colored Jello for Halloween



Description

If you're looking for gross recipes for Halloween, this is your lucky day! While silly and funny, this recipe for flesh colored Jello is also among the very easy Halloween recipes. Use a body-shaped or organ-shaped mold to make it really creepy!

Ingredients

- 3 large boxes (6 ounce) peach or watermelon flavored gelatin
- 1 12-ounce can lite evaporated skimmed milk (use 99.5% fat free - no other milk will work)
- green food coloring
- 3 1/2 cup water (2.5 cups boiled, 1 cup cold)

Instructions

1. Spray or coat your mold so the gelatin doesn't stick.
2. Put flavored gelatin in a large bowl and add the boiling water; stir until completely dissolved (about 3 minutes).
3. Stir in cold water, then stir in skimmed milk for 2 minutes.
4. Add a few drops of green food coloring to darken.
5. Pour gelatin mixture into your mold, refrigerate overnight and enjoy!!

Additional Halloween Recipes

Licorice Caramels



Description

These Licorice Caramels are a great way to treat your sweet tooth. This is one of those recipes that can be for a regular, year-round dessert or you can make it as one of your favorite Halloween recipes. They make great treats!

Ingredients

- 1 cup butter (not margarine)
- 2 cup sugar
- 14 can (1.25 cups) sweetened condensed milk
- 1 cup light corn syrup
- $\frac{1}{8}$ teaspoon salt
- 1 teaspoon anise extract
- $\frac{1}{2}$ teaspoon black or red coloring paste

Instructions

1. Line a 9x9x2-inch baking pan with foil, extending foil over the edges of the pan.
2. Butter the foil, set aside.
3. In a heavy 3 quart saucepan, melt the butter over low heat.
4. Add the sugar, sweetened condensed milk, corn syrup, and salt, mix well.
5. Carefully clip a candy thermometer to side of the pan.

6. Cook over medium heat, stirring frequently, till candy thermometer registers 244F, firm-ball stage.
7. The mixture should boil at a moderate, steady rate over entire surface.
8. Reaching firm-ball stage should take 15 to 20 minutes (mixture scorches easily).
9. Remove from heat, remove candy thermometer from saucepan.
10. Add anise extract and coloring, stir to mix.
11. Quickly pour candy, without scraping, into the buttered-foil-lined pan.
12. Cool for several hours or till firm.
13. Use foil to lift candy out of pan onto cutting board. Peel foil away, discard.
14. With a buttered sharp knife, cut immediately into 1-inch squares, wrap individually in waxed paper. Makes 81 pieces (about 2-3/4 pounds).
15. To wrap caramels: Tear off 6-inch strips of waxed paper, cut each strip into 4 inch widths, making pieces 6 x 4 inches. Roll caramel in length of paper, fold flaps under. Set caramels into gift boxes with flaps underneath. The caramels will pack neatly and stay tightly wrapped.

Notes

- A mild, unbelievably delicious licorice flavor. You'll find black and red paste for coloring these candies in specialty and cake-decorating stores.
- The black caramels make great Halloween treats.

Pumpkin Oat Pancakes



Serves: 6

Preparation Time: 10 min

Cooking Time: 10 min

Ingredients

- 1 cup all-purpose flour
- 1 cup quick-cooking oats
- 2 tablespoon wheat germ
- 2 teaspoon sugar
- 2 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- Pinch ground cinnamon
- 1 cup milk
- 1 egg, lightly beaten
- $\frac{3}{4}$ cup canned pumpkin
- 2 tablespoon vegetable oil
- chocolate chips or raisins (optional)

Instructions

1. In a bowl, combine the flour, oats, wheat germ, sugar, baking powder, salt and cinnamon.

2. Combine milk, egg, pumpkin and oil in separate bowl; stir into dry ingredients just until moistened.
3. Pour batter by 1/4 cupfuls onto a hot greased griddle; turn when bubbles form on top of pancakes.
4. Cook until second side is golden brown. Decorate with chocolate chips and raisins if desired.
Yields 10-12 pancakes

Notes

For more great healthy breakfast recipes, click [here!](#)

Deviled Egg Halloween Recipe



Description

Aren't creepy Halloween recipes fun? This one takes regular deviled eggs and puts a fun spin on them. They taste yummy, and look like eyeballs! The kids will love this - even if it's not Halloween.

Yields: 16

Ingredients

- 8 eggs, hard-cooked, peeled
- $\frac{1}{2}$ cup cheddar cheese, shredded
- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{4}$ cup salsa
- 2 green onions, finely sliced
- 1 tablespoon sour cream
- salt, to taste
- 8 pimiento-stuffed green olives

Instructions

1. Slice the eggs in half lengthwise; remove yolks and set whites aside.
2. In a small bowl, mash yolks with cheese, mayonnaise, salsa, onions, sour cream and salt.
3. Evenly fill the egg whites.
4. Slice the olives in half crosswise and press one half, flat side down, on top of each deviled egg. Serve immediately or chill until ready to serve.

Halloween Soup



Description

Aside from trick-or-treating, nothing is more fun for Halloween than making some tasty, easy Halloween recipes. This delicious black bean Halloween soup is warm and wonderful, and you can always eat it any time...not just for Halloween.

Ingredients

- 1 pound black beans
- 1 large onion, chopped
- 2 cloves garlic, diced
- 2 tablespoon A-1 Sauce
- salt and cayenne pepper to taste
- 1 pound carrots, sliced into rounds
- cilantro for garnish (optional)

Instructions

1. Rinse and soak beans for 6 hours or overnight.
2. Drain beans and empty into a large soup pot.
3. Add enough water to cover the beans by 2 to 3 inches.
4. Bring to a boil and then skim off any foam that rises to the surface.
5. Add garlic and onion.

6. Lower heat and cook until onions are soft, about 15 minutes.
7. Next, add A-1 Sauce and salt and cayenne pepper to taste.
8. Cook for about 1 hour.
9. Add carrots and continue cooking for another 30 minutes.
10. Garnish with cilantro, if desired, before serving.

Halloween Popcorn Hands



Description

Easy Halloween recipes are so much fun to make with your kids! This one doesn't even require any cooking, if you just buy your popcorn already popped. Of course, the kids might eat it all before it gets into the recipe!

Ingredients

- clear plastic kitchen gloves
- popped popcorn
- orange yarn
- spider ring
- candy corn

Instructions

1. Fill clear plastic kitchen gloves with popped popcorn.
2. Tie at wrist with orange yarn.
3. Put spider ring on one finger of glove filled with popcorn. You can also mix popcorn with candy corn, placing candy corn in fingers to resemble fingernails.

15 Fun Halloween Recipes

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Included in this eCookbook

- 15 Halloween Recipes, including:
 - Halloween Cookie Recipes
 - Halloween Cake Recipes
 - Halloween Drink Recipes
 - Halloween Jello Recipes

and more!