

26 Unforgettable Halloween Party Recipes



RECIPE  LION



26 Unforgettable Halloween Party Recipes

Copyright 2011 by Prime Publishing LLC

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

Trademarks are property of their respective holders.
When used, trademarks are for the benefit of the trademark owner only.

Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com

Letter from the Editors

Dear Cooking Enthusiast:

With Halloween comes lots of cool parties and sweet treats. Whether you're a kid or an adult, there are plenty of things to be excited about for Halloween –especially the food! In our opinion, the food is just as important as the costumes and decorations when it comes to a good Halloween party. So, in our latest eCookbook, *26 Unforgettable Halloween Party Recipes*, we've gathered some Halloween recipe favorites that are perfect for the season.

This eCookbook, *26 Unforgettable Halloween Party Recipes*, includes a sampling of tasty starters and appetizers, fun and delicious Halloween snack ideas, and irresistible Halloween cookies and desserts. You'll be sure to find some unique treats that everyone can enjoy, like Witch's Fingers with Dragon Tails (p. 6), White Chocolate Broomsticks (p. 11), Candy Corn Cookies (p. 20), and No-Bake Witch Hate (p. 33).

For more awesome Halloween recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Have a fun and spooky Halloween!

Sincerely,

The Editors of RecipeLion

<http://www.RecipeLion.com>

Blog.RecipeLion.com

Table of Contents

Halloween Appetizers & Starters	6
Witch’s Fingers with Dragon Tails.....	6
Pumpkin Patch Salad.....	8
Deviled Eggs Halloween Recipe	10
Halloween Snack Ideas	11
White Chocolate Broomsticks.....	11
Roasted Pumpkin Seeds.....	12
Halloween Popcorn Hands.....	13
Pretzel Candy Crunch.....	14
Peanut Butter Popcorn Balls	15
Liz’s Homemade Candy Corn	16
Halloween Cookies & Candy Corn Recipes.....	18
Crazy Face Sugar Cookies.....	18
Candy Corn Cookies	20
Halloween Sugar Cookies.....	22
Headless Halloween Gingerbread People.....	24
Candy Pumpkin Peanut Butter Kisses	26
Frightfully Easy Ghost Cookies	28
Candy Corn Cupcakes.....	29
Candy Corn Kripies.....	31
Halloween Dessert Recipes.....	33
No-Bake Witch Hats.....	33

Spiderweb Cupcakes 34

Scream Cheese Brownies..... 35

Creepy Puffs 39

Cheerios and Chocolate Halloween Tarts 41

Halloween Rocky Road Brownies..... 43

“Eternally Doomed” Dirt Cake 45

Halloween Appetizers & Starters

[Witch's Fingers with Dragon Tails](#)

By: [SeaPak Tempura Shrimp](#)



These Witch's Fingers with Dragon Tails make a tasty, albeit slightly creepy snack idea for Halloween. Whether you're looking for scary Halloween recipes or easy Halloween recipes, this yummy dish falls into both categories.

Serves: 4

Preparation Time: 5 min

Cooking Time: 14 min

Ingredients

- 2 packages (8.2-ounce) SeaPak Tempura Shrimp
- 1 red bell pepper
- 1 pound fresh asparagus spears
- 2 tablespoons to 3 of olive oil
- Garlic salt to taste

Instructions

1. Preheat oven to 450 degrees F.
2. Bake Tempura Shrimp for 12 to 14 minutes according to package instructions. Remove from oven and cut off tails.
3. Make a small slice in opposite side of the shrimp to insert the “Witch’s Finger.”
4. To create the “Witch’s Finger,” wash bell pepper and remove top and bottom. Remove seeds from pepper.
5. Cut pepper into thin strip, cutting one end at a point. Strips should be approximately 1 x ½ inch. Insert bell pepper strips into shrimp.
6. For the “Dragon Tails,” wash the asparagus and trim tough edges off stalks.
7. Place in a baking dish and drizzle with olive oil; toss until coated.
8. Arrange the asparagus in a single layer in the baking dish and sprinkle with garlic salt.
9. Bake for 9 to 10 minutes at 450 degrees F or until desired level of tenderness.

Pumpkin Patch Salad

By: [SeaPak Popcorn Fish](#)



If you're in need of Halloween recipe ideas whether for a party or home, this Pumpkin Patch Salad is adorable! This Halloween recipe is the perfect way to get your kids to eat vegetables, and its super fun to make.

Yields: 4 large salads or 6 side salads

Preparation Time: 8 min

Cooking Time: 14 min

Ingredients

- 1 package (22-ounce) SeaPak Popcorn Fish
- 1 to 2 heads of green leaf lettuce
- 2 cucumbers
- 1 red bell pepper
- 1 bag sliced carrots or 2 large carrots peeled and sliced on the diagonal
- dressing of choice

Instructions

1. Preheat oven to 450 degrees F.
2. Bake Popcorn Fish for 14 minutes or until full cooked.
3. Cut green lettuce and portion into 4 bowls. Slice cucumbers and place between lettuce and the bowl to form the fence around the pumpkin patch.
4. Cut red bell pepper into strips. Slide one strip into the corners of the dish to form fence posts. Tuck carrots slices into the salads in front of the cucumber slices.
5. Add Popcorn Fish to the top of the salad to make the pumpkins. Serve with dressing of choice.

Deviled Eggs Halloween Recipe



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
- 1/2 cup cheddar cheese, shredded
- 1/4 cup mayonnaise
- 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 Snack Ideas

White Chocolate Broomsticks

By: Jane Jarrell



Pretzel sticks, white chocolate and fruit leather are ready to fly in this fun, easy Halloween recipe for Broomsticks!

Yields: 12

Preparation Time: 10 min

Ingredients

- 1 (10-ounce) package large pretzel rods
- 2 (4-ounce) bars of white chocolate
- 1 box Betty Crocker Fruit by the Foot Variety pack (contains 6 rolls, 0.75-ounce each)

Instructions

1. Using a microwave-safe container, place chocolate in microwave at medium (50 percent) power for 1 to 1 1/2 minutes. Remove and stir. If not melted, return to microwave and repeat heating step, stirring every 30 seconds to prevent scorching.
2. Dip pretzels in melted chocolate. Place on wax paper to dry. (Optional: Remove 1/4 cup of the melted chocolate and mix with a small amount of orange food coloring; stir thoroughly. Using a tablespoon, pour a thin line of orange icing back and forth over the white chocolate-dipped sticks).
3. Unwrap a Fruit by the Foot roll. Cut off a 1-inch piece, fray the ends with kitchen scissors, wrap around the bottom of the pretzel. Wrap tightly and squeeze to adhere. Makes 12 broomsticks.

Roasted Pumpkin Seeds

There are many unique ways to use pumpkin recipes; one of my favorites is Roasted Pumpkin Seeds. They are a cheap, easy and delicious snack that just scream fall, so good!

Cooking Time: 1 hr 15 min

Ingredients

- 2 cups pumpkin seeds
- 2 garlic salt
- 2 garlic powder
- 1 package Goya Azafran Seasoning
- 1 tablespoon to 2 crushed red pepper in brine
- 2 tablespoons butter

Instructions

1. Mix all ingredients except butter and marinate for at least 2 hours.
2. Preheat oven to 250 degrees F.
3. Add butter and mix well.
4. Place on greased cookie sheet and bake at 250 degrees F for 75 minutes, turning once.
1. Refrigerate.

Halloween Popcorn Hands

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.

Pretzel Candy Crunch

If you're looking for a salty and sweet mix to serve at your next party, check out this recipe for Pretzel Candy Crunch. The mix of salty pretzels and nuts with the sweetness of butterscotch pieces and marshmallows make this the perfect Halloween candy recipe and a great Halloween recipe idea to serve anytime!

Ingredients

- 2 cups broken pretzels
- 1 cup tiny marshmallows
- $\frac{1}{2}$ cup chopped salted cashews or peanuts
- $\frac{3}{4}$ cup sugar
- $\frac{1}{3}$ cup half-and-half or light cream
- 2 tablespoons butter or margarine
- 1 cup butterscotch-flavored pieces

Instructions

1. Combine pretzels, marshmallows, and cashews or peanuts in a large mixing bowl; set aside.
2. Combine sugar, half-and-half or light cream, and butter or margarine in a heavy saucepan.
3. Bring to boiling over medium heat, stirring constantly.
4. Remove from heat. Add butterscotch pieces. Let stand 1 minute to soften pieces.
5. Stir till combined. Let stand 5 minutes.
6. Pour butterscotch mixture over pretzel mixture; stir to coat.
7. Drop by rounded teaspoons onto baking sheets lined with waxed paper. Chill till firm.
8. Store in a tightly covered container in the refrigerator.

Notes

MAKE-AHEAD TIP: Prepare candy and store in a tightly covered container in the refrigerator up to 1 week.

Peanut Butter Popcorn Balls

If you like peanut butter and you like popcorn, this recipe combines the best of both worlds! Get the kids involved in making these peanut butter popcorn balls - they love to get sticky, and they will, and you'll have a good time cooking together!

Yields: 12

Cooking Time: 10 min

Ingredients

- 2 cups peanut butter, smooth or crunchy
- 2 tablespoons honey
- 6 cups popped popcorn
- 3 cups roasted peanuts, chopped
- oil or cooking spray, for your hands

Instructions

1. Place the peanut butter in a saucepot with the honey and place over low heat; mix well and allow to melt completely.
2. Place the popcorn in a large bowl and pour the peanut butter mixture over the popcorn.
3. Mix until well combined (the mixture will be sticky!).
4. Place the chopped peanuts on a flat plate.
5. Oil or spray your hands lightly and shape the popcorn mixture into 12 balls.
6. Roll the popcorn balls in the chopped peanuts and wrap each in waxed paper.

[Liz's Homemade Candy Corn](#)

By: Liz from [Hoosier Homemade](#)



Candy corn is one of the most iconic and favored treats of the Halloween season. Try your hand at making your own this year with Liz's Homemade Candy Corn. This will surely become one of the best Halloween recipes in your recipe box!

Ingredients

- 1 cup sugar
- $\frac{2}{3}$ cup light corn syrup
- $\frac{1}{3}$ cup butter
- 1 teaspoon vanilla
- $2\frac{1}{2}$ cups powdered sugar
- $\frac{1}{3}$ cup powdered milk
- $\frac{1}{4}$ teaspoon salt
- Orange and Yellow Wilton coloring

Instructions

1. In a large saucepan, combine sugar, butter and corn syrup.
2. Bring to a gentle boil, constantly stirring, turn down heat and continue boiling for about 4 minutes (depending on how hard the liquid is boiling).
3. Remove from heat and stir in vanilla.
4. In a separate container, combine powdered sugar, salt and powdered milk.

5. Add to liquid mixture in the pan, with a heavy wooden spoon or other sturdy spoon, stir together.
6. Allow to cool until you can handle it. Place candy on wax paper and knead until all incorporated.
7. Divide into 3 equal parts and color with Wilton orange and yellow coloring.
8. Roll each piece into long ropes, trying to keep the thickness close to the same size.
9. Place ropes together, with orange in the middle.
10. Gently press ropes together, and flatten with your hands.
11. With a sharp knife cut triangles, not every piece will have a white point (those are good for snacking).
12. Cut into several pieces.

Recipe Author's Notes:

- Feel free to use your hands to mix the coloring in. You can put gloves on if you want, but the coloring isn't hard to wash off.
- It's helpful to have a partner to help you...not only would have it been a little easier with a strong arm to stir and knead, but this process moves REALLY quickly and having an extra set of hands would be helpful.
- Feel free to add a smidge more corn syrup and a smidge less powdered sugar. This may help the ropes stick together better. Also, rolling the colored ropes first, and the white rope last might help. The orange and yellow ropes were a little softer and stuck to each other well, that might also have been the coloring I added.
- Don't boil it TOO hard or for too long.

Halloween Cookies & Candy Corn Recipes

[Crazy Face Sugar Cookies](#)

By: Jonna from [Get Off Your Butt and BAKE!](#)



This is one of the best Halloween cookie recipes you'll find! Make these for your Halloween party, or just for a fun after-school snack for the kids. These Crazy Face Sugar Cookies are fun to make and delicious to eat!

Cooking Time: 8 min

Ingredients

- Cookies:
- 1/2 cup almond paste
- 4 egg yolks
- 2 cups butter, softened
- 1 3/4 cups sugar
- 1/2 teaspoon salt
- 3 3/4 cups all-purpose flour
- Frosting:
- 1 (8-ounce) package cream cheese, softened
- 1/2 cup butter, softened
- 2 teaspoons vanilla
- 5 3/4 to 6.25 cups powdered sugar, sifted
- 1 (3.5-ounce) tube of Wilton Black Sparkle Gel, optional
- orange and green food coloring, optional

Instructions*Cookies:*

1. Preheat oven to 375 degrees F.
2. In a large bowl, beat almond paste and egg yolks until well blended.
3. Add the butter, sugar and salt; beat until light and fluffy. Gradually add flour and mix well.
4. Divide into four portions; shape each into a ball, then flatten into a disk.
5. Wrap in plastic wrap and refrigerate for 1-2 hours or until easy to handle.
6. On a lightly floured surface, roll one portion of dough to 1/4" thickness.
7. Cut with a floured 2-1/2" cookie cutter.
8. Place 2 in. apart on ungreased baking sheets. Repeat with remaining dough.
9. Bake for 6-8 minutes or until edges begin to brown. Cool for 2 minutes before removing from pans to wire racks to cool completely.

Frosting:

1. Beat cream cheese, butter, and vanilla with mixer until light and fluffy.
2. Gradually add 2 cups of the powdered sugar, beating well.
3. Gradually beat in additional powdered sugar to reach spreading consistency.
4. This frosts tops and sides of two 8 or 9 inch layers. (Half of this recipe will frost a 13x9x2 inch cake)

Candy Corn Cookies

By: Laura from [The Cooking Photographer](http://www.thecookingphotographer.com)



This recipe for Candy Corn Cookies is one of the most unique Halloween cookie recipes out there! Shaped like candy corns, these tri-color cookies are a sweet way to celebrate Halloween in the kitchen!

Cooking Time: 8 min

Ingredients

- 2/3 cup butter, melted and cooled slightly
- 2 eggs
- 2 (1 pound and 1.5-ounce) pouches Betty Crocker sugar cookie mix
- Wilton's yellow paste food color
- Wilton's orange paste food color
- 1/2 teaspoon coconut extract
- 1/2 teaspoon lemon extract
- 1/2 teaspoon orange extract

Instructions

1. Line an 8 x 4-inch loaf pan with waxed paper, extending paper over sides of pan.
2. In a stand mixer, beat the eggs until mixed.

3. With the mixer on low speed pour in the butter.
4. If adding the vanilla and almond extracts, do so after adding the butter.
5. Stop the mixer and add the sugar cookie mix. Beat until just combined.
6. Divide the dough into three equal parts.
7. Put 1 section back into the mixer and add ½ teaspoon coconut extract if using. Beat until combined, then set dough aside.
8. Next, add another section of dough to the mixer with ½ teaspoon lemon extract if using and a very small amount of yellow food color paste until desired color. Beat until combined and set aside.
9. Add the last dough section to the mixer with ½ teaspoon orange extract if using and a very small amount of orange food color paste. Mix until combined.
10. Pat the yellow dough into the wax paper lined pan. Press gently with the back of a dry measuring cup to even out the dough.
11. Next, add the orange dough and repeat. Then spread the plain dough across the top.
12. Fold the wax paper over the cookie dough and refrigerate overnight, or freeze for 1 ½ hours, and thaw on the counter for 20 or so minutes until workable.
13. Once chilled, dump the dough out into a cutting surface. Pry the dough apart from the pan with a spatula between the wax paper and pan if needed before turning out.
14. Line cookie sheets with parchment paper.
15. Preheat the oven to 375 degrees F.
16. Cut dough into ¼ inch thick slices. Then cut slices into triangles. You'll have some edge pieces left over. These can be kneaded together gently and made into marbled drop cookies or rolled and cut with a cookie cutter later.
17. Place cookies on sheets 1 1/2 inches apart. Bake for 7 to 8 minutes until very lightly golden on the sides.

Halloween Sugar Cookies

By: Martha White



If you're looking to sweeten up your Halloween this year, check out this recipe for Halloween Sugar Cookies. These are easy Halloween desserts and great kids Halloween recipes to make, and can also be enjoyed year-round. Add the frosting and let your kids paint on the decorations!

Serves: 36

Preparation Time: 1 hr 35 min

Chilling Time: 1 hr

Cooking Time: 12 min

Ingredients

- Cookies:
- 1 cup sugar
- 1 cup butter, softened
- 1 teaspoon vanilla extract
- 2 large eggs
- 3 cups Martha White® All-Purpose Flour
- 1/2 teaspoon salt
- Shiny Cookie Frosting:
- 3 cups powdered sugar
- 2 tablespoons milk
- 2 tablespoons light corn syrup
- 1/2 teaspoon almond, lemon or vanilla extract
- Red and yellow food coloring
- Decorator food writing pens or icing

Instructions

1. Heat oven to 350 degrees F.
2. Beat sugar and butter in large bowl with an electric mixer at medium high speed until light and fluffy.
3. Blend in 1 teaspoon vanilla and eggs. Beat in flour and salt at low speed.
4. Cover with plastic wrap. Refrigerate at least 1 hour for easier handling.
5. Roll dough on lightly floured surface to 1/4-inch thickness. Cut with 3-inch round or shaped cutter. Place 1-inch apart on ungreased baking sheets.
6. Bake until light golden brown. Cool 1 minute. Remove from cookie sheets. Cool 10 minutes or until completely cooled.
7. Blend together powdered sugar, milk, corn syrup and 1/2 teaspoon extract in medium bowl.
8. Add drops of red and yellow food coloring to make orange frosting. Spread or paint onto cookies. Allow to dry. Decorate with Halloween designs.

Headless Halloween Gingerbread People

By: Jane Faye of Gaia Noir



If you love making gingerbread people over the holidays, you'll love this fun take for All Hallows Eve! This recipe for Headless Halloween Gingerbread People is too cute for words and they make great Halloween party cookies.

Cooking Time: 10 min

Ingredients

- 10 ounces or 300 grams self-rising flour
- Pinch of salt
- 4 ounces or 100 grams caster sugar
- 3 teaspoons ground ginger
- 2 ounces or 50 grams margarine or dairy-free spread
- 3 tablespoons golden syrup
- 4 tablespoons milk or water
- 1 tablespoon raspberry or strawberry jam

Instructions

1. Heat oven to 160 degrees Celsius or 325 degrees F. Grease a baking tray.
2. Put salt, flour and ginger in a bowl. Warm sugar, fat and syrup together, and add this to the dry ingredients. Mix well.
3. Add milk or water and mix to a firm consistency, and then knead lightly.

4. Roll out dough and use a person-shaped cookie cutter to cut shapes out.
5. Modify these shapes with a knife, removing most of the head. Feel free to get creative and leave jagged edges at the neck or remove part of a limb too etc!
6. Place on baking tray and bake for 10-15 minutes. Remove and cool on cooling rack, as syrup-based cookies need a few minutes to crisp up after baking.
7. Decorate with the jam and a pastry brush/small paintbrush, brushing the jam onto the necks. Again, feel free to get creative - clumps or trickles of jammy 'gore' are all in the spirit of Halloween!

Candy Pumpkin Peanut Butter Kisses

By: Madison from [Espresso and Cream](#)



Looking for some easy to make dessert recipes for Halloween? Look no further! These Candy Pumpkin Peanut Butter Kisses are among the easiest Halloween cookie recipes you'll find. This is a simple way to add a festive twist to a classic peanut butter cookie.

Cooking Time: 12 min

Ingredients

- 1/2 cup butter, softened
- 1/2 cup creamy peanut butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 large egg
- 2 tablespoons milk
- 1 3/4 cups whole wheat pastry flour or all-purpose flour
- 1/4 cup sugar
- candy pumpkins

Instructions

1. Preheat oven to 350 degrees F.
2. Line two baking sheets with parchment paper. Set aside.
3. With an electric mixer, cream together the butter and peanut butter.
4. Add in the sugars and beat for 1 to 2 minutes, until creamy and fluffy.
5. Add in the salt, vanilla extract, baking powder, baking soda, and egg. Beat until well combined.
6. Add in the milk and the flour and beat until just combined.
7. Roll rounded teaspoons of the cookie dough in the sugar.
8. Place on baking sheet, about 1 inch apart, and bake for 12 minutes.
9. Remove cookies from oven and immediately place a candy pumpkin in the center of each cookie.
10. Cool on baking sheets for about 10 minutes. Transfer to wire racks and cool completely.

Frightfully Easy Ghost Cookies

By: Jen from [Bakerette](#)



With only 4 ingredients, this Halloween dessert recipe is quick and super easy. Serve these for a kid-friendly snack or at an All Hallow's Eve party.

Ingredients

- 1 bag (11 1/2-ounce) white chocolate chips or 10 ounces white chocolate baking squares
- 1 to 1 1/2 tablespoons shortening (to thin out the chocolate)
- 1 (1 pound) package Nutter Butter cookies
- 4 teaspoons of miniature chocolate chips

Instructions

1. In a small saucepan on medium heat, melt the white chocolate chips with 1 tablespoon of shortening stirring constantly until smooth. (The shortening helps thin out the chocolate so it won't be so thick. Do not substitute water or butter). Once it's melted, if you find it is still too thick, add an additional 1/2 tablespoon of shortening. If you "over melt" it, it will burn the chocolate and the chocolate will harden instead of soften.
2. Line a cookie sheet with waxed paper.
3. Dip the cookie in the chocolate.
4. I use my fingers for this process, but you can use tongs. Fingers seem to work best for me. Dip the whole cookie into the chocolate, allowing it to drizzle a moment over the bowl before laying it out on the wax paper. If you see a bare spot on the chocolate, while the cookie is still wet, dab some more chocolate on them with your finger.
5. Immediately place 2 mini chocolate chips on the cookies to form eyes.
6. Let stand about 15 minutes or until set. For a quicker method, place cookies in the fridge to set.

Candy Corn Cupcakes

By: Christy from [The Girl Who Ate Everything](#)



Even if you don't like those orange and yellow Halloween candies, you can't help but fall in love with these adorable Candy Corn Cupcakes.

Cooking Time: 18 min

Ingredients

- 1 white cake mix
- 2 eggs
- 1 cup sour cream
- 1/2 cup milk
- 1/3 cup vegetable oil
- Garnish: candy corns and orange sprinkles

Buttercream Frosting:

- 1 cup butter
- 4 cups powdered sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1/3 cup heavy whipping cream

Instructions

1. Preheat oven to 350 degrees F and line cupcake pan with paper liners.
2. Combine cake mix, eggs, sour cream, milk, and oil in a large bowl until incorporated. Scrape sides of bowl and then beat on medium-high speed for 3 minutes.
3. Divide batter in half and color one half orange and the other half yellow. Wilton has color gels that are really vivid. You can find them at craft stores.
4. Fill paper liners with about 1 to 2 tablespoons of yellow batter. Then, top with 1 to 2 tablespoons of orange batter. Bake according to cake mix package directions - about 15 to 18 minutes. Cool cupcakes and frost with your favorite frosting and garnish with a candy corn and sprinkles.
5. For the Buttercream frosting: In a mixing bowl, cream butter until fluffy. Add sugar and continue creaming until well blended. Add salt, vanilla, and whipping cream. Blend on low speed until moistened. Beat at high speed until frosting is fluffy.

Makes 18 cupcakes.

Candy Corn Kripies

By: Jen from [Bakerette](#)



Hand these out to trick-or-treaters instead of store-bought candy or wrap them up for party favors. No matter how you decide to use Candy Corn Kripies, we know they'll be your new favorite Halloween treats recipe.

Chilling Time: 2 hours

Ingredients

- 7 1/2 cups Rice Krispies cereal, divided
- 1 pound (16 ounces) mini marshmallows, divided
- 6 tablespoons margarine, divided
- Yellow and orange food coloring
- 1 (11.5-ounce) bag white chocolate chips or 10 ounces white chocolate baking squares (optional)
- 1 to 1 1/2 tablespoons shortening (to thin out the chocolate)

Equipment:

- 1 large bread pan
- Waxed paper
- 1 medium-sized bowl
- 1 small sauce pan

Instructions

For the White Layer:

1. Measure 2 1/2 cups Rice Krispies cereal and place in a medium-sized bowl; set aside.
2. With shortening, lightly grease one side of the waxed paper and line the bottom of the bread pan (greased side up). Set aside.

3. In a small sauce pan on medium heat, combine 2 tablespoons margarine and 2 full cups of mini marshmallows. Stir until just melted.
4. Pour marshmallow mixture over the Rice Krispies cereal in the bowl and stir until completely coated.
5. With the bottom of a lightly greased spoon, press the Rice Krispies mixture into the bottom of the bread pan until it lays flat. Set aside.
6. Wash and dry the sauce pan, mixing bowl, and spoon for next step.

For the Orange Layer:

1. Repeat steps 1-6 with this exception: Between step 3 and 4, stir in 2 drops red food coloring and 3 drops yellow food coloring. Stir until well incorporated.

For the Yellow Layer:

1. In the small saucepan, combine 2 tablespoons margarine and 2 full cups of mini marshmallows. Stir until just melted.
2. Add 3 drops of yellow food coloring. Stir until well incorporated.
3. Pour marshmallow mixture over the Rice Krispies cereal and stir until completely coated.
4. With the greased spoon, press into the bread pan on top of the orange layer until flat. (The mixture will not all fit in the pan, so press and form the top layer to the size of the pan. Top should be flat.)
5. With shortening, lightly grease one side of the waxed paper and place over the Rice Krispies treat in bread pan (greased side down).
6. Set in fridge and allow to set for 1 to 2 hours.
7. Unwrap the Krispies treat and slice the treat length-wise on a cutting board into 3 sections. Take each of the 3 segments and slice into triangles.

White Chocolate Coating:

In a small saucepan on medium heat, melt the white chocolate chips or baking squares with 1 tablespoon of shortening, stirring constantly until smooth. (The shortening helps thin out the chocolate so it won't be so thick. Do not substitute water or butter). Once melted, if you find it is still too thick, add an additional 1/2 tablespoon of shortening. If you "over melt" it, it will burn the chocolate and it will start to harden instead of soften. Dip the white portion of the Krispies treat into white chocolate or use a spoon to spread the white chocolate on.

Halloween Dessert Recipes

No-Bake Witch Hats

By: Jen from [Bakerette](#)



This easy Halloween recipe can be made in less than 5 minutes. With only 3 ingredients and 3 steps, these cookies are so easy your kids could make them for you!

Ingredients

- 1 package Keebler Fudge Stripe Cookies
- 1 package Hershey's Kisses
- Orange frosting (you can either make homemade frosting, or buy white frosting in a can and whip in orange food coloring)

Instructions

1. Turn the Keebler cookie upside down.
2. With your finger, place a thick drop of orange icing in the middle of the Hershey's Kiss; making sure to spread it over the whole bottom of the Kiss.
3. Place the Kiss in the middle of the cookie and gently push down so the frosting spreads out enough to show a thin rim around the Kiss.
4. You now have a cute witch's hat. How easy is that?!

Spiderweb Cupcakes

By: Christy from [The Girl Who Ate Everything](#)



These spooky Spiderweb Cupcakes are super easy. All you need is a boxed cake mix, some frosting, food coloring and decorating gel and you're ready to create an edible Halloween masterpiece.

Ingredients

- 1 box chocolate cake mix
- 1 container vanilla frosting
- 1 tube black decorating gel
- orange food coloring

Instructions

1. Bake cupcakes according to package directions. Cool.
2. Add orange food coloring to vanilla frosting container and stir with a spoon.
3. Frost cupcakes with an even layer of orange frosting.
4. Using the black decorating gel, make 3 circles starting in the middle and moving outward. Take a knife and, starting at the middle circle, slowly drag it to the outermost circle.
5. Garnish with plastic black spiders if desired.

Scream Cheese Brownies

By: Christy from [The Girl Who Ate Everything](#)



There's no doubt that cream cheese brownies are one of the most delicious desserts ever. But when you spruce them up with a little bit of food coloring they can become something truly extraordinary.

Cooking Time: 30 min

Ingredients

- 1 brownie mix with ingredients required in mix (I like Betty Crocker's Triple Chunk Supreme)

Cream cheese layer:

- 8 ounces cream cheese, softened
- 5 tablespoons butter, softened
- 1/2 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 tablespoons flour
- orange food coloring (optional)

Instructions

1. Preheat oven to 350 degrees F.
2. Mix by hand your favorite brownie mix.
3. Spread 1/2 of the brownie mixture in 9 x 13 inch pan sprayed with cooking spray.
4. Mix cream cheese, butter, and sugar until light and fluffy. Add eggs, vanilla, and flour and mix well. Add orange food coloring to desired color. Spread cream cheese mixture on top.
5. Drop remaining brownie batter on top and pull a knife through. Bake 30 minutes. Frost with chocolate icing when cool, if desired.

The Best Pumpkin Bars

By: Danica from [Danica's Daily](#)



These Best Pumpkin Bars are so moist they practically melt in your mouth. You really can taste each layer of flavor, making this one of the most delicious pumpkin recipes. The best part is that they are SO EASY to make.

Yields: 36 squares

Cooking Time: 30 min

Ingredients

-
- $\frac{3}{4}$ cup oil
- 4 eggs
- 2 cups sugar
-
- 1 can (15-ounce) pumpkin (about 2 cups)
- 2 cups flour
- 1 teaspoon baking soda
- $\frac{3}{4}$ teaspoon salt
- 2 teaspoons baking powder
- 2 teaspoons cinnamon
- Frosting:
- 1 package (3-ounce) cream cheese
- 6 tablespoons butter
- 1 $\frac{1}{2}$ teaspoons pure vanilla extract
- 1 $\frac{3}{4}$ cups powdered sugar
- 1 cup roasted, chopped walnuts

Instructions*For Bars:*

1. Preheat oven to 350 degrees F.
2. Prepare a 12" x 18" or a Jelly Roll Pan (15" x 10") pan with nonstick spray.
3. Blend and cream the oil, eggs and sugar in a large bowl. Blend in the canned pumpkin.
4. Fold into that the flour, baking soda, salt, baking powder and cinnamon. Mix.
5. Bake for 25-30 minutes until golden and the cake springs back when touched.
6. Let cool slightly. Top with frosting (see directions for recipe below) and sprinkle with nuts (see below).

For Frosting:

1. Blend together the cream cheese, butter, vanilla extract and powdered sugar to a nice creamy texture.

To Roast Walnuts:

1. Roast at 400 degrees F for 7 minutes, cool, chop and sprinkle.

Creepy Puffs

By: Somebody's Mother's Chocolate Sauce



If you're looking for ooey and gooey Halloween party desserts, check out this recipe for Creepy Puffs. Made with a few simple ingredients, this is a recipe that can be used in a variety of ways and is an easy kids Halloween recipe too!

Cooking Time: 20 min

Ingredients

- 1 cup water
- 1/2 cup butter
- 4 eggs
- 1 cup flour
- 1/4 teaspoon salt
- 1 jar of Somebody's Mother's Chocolate, Caramel, or White Chocolate Sauce

Instructions

1. Preheat oven to 425 degrees F.
2. Boil the water and butter in a pot. As it begins to really boil, stir in the flour and salt.
3. As you stir, the mixture will form into a ball. Move that to a mixing bowl and fold in a beaten egg one at a time - mixing between each one.

4. Drop by the tablespoon onto an ungreased cookie sheet (non-stick is great too). Be sure to space them apart.
5. Bake until golden brown. Let shells cool.
6. When the shells are cool, using a pastry bag, fill the shells with Somebody's Mother's chocolate, caramel, or white chocolate sauces.

Notes

To vary the recipe, you can fill the shells with ice cream and drizzle one or more of the sauces over the tops of the shells and add colorful touches like Halloween confetti.

Cheerios and Chocolate Halloween Tarts

By: Marla from [Family Fresh Cooking](#)



Halloween is not just about costumes! Check out these easy, no-bake Cheerios and Chocolate Halloween Tarts. These adorable pumpkins are the perfect festive treat for kids and adults alike!

Ingredients

- 1 silicone pumpkin mold
- 1 1/2 cups Cheerios
- 1/4 teaspoon salt
- 1/4 cup natural almond butter
- 1 (9.7-ounce) bar of chocolate
- 1/4 cup coconut milk or heavy cream
- 1/2 cup Medjool dates, coarsely chopped and pitted

Instructions

Dough/Crust:

1. Add Cheerios, dates, salt and almond butter to your food processor.
2. Combine well for about 45 seconds to one minute until you have a fine meal.
3. The “dough” should stick together when you pinch it.

Ganache:

1. Carefully melt your chocolate in the microwave or in a metal bowl over a simmering pot of water (bain marie.)
2. Take chocolate off heat when melted and add coconut milk or cream.
3. Combine well until creamy and smooth.

Assembly:

1. Place Cheerios or press bits of dough into the faces in the molds (eyes, nose & mouth)
2. Carefully cover face with a few spoonfuls of chocolate ganache – each pumpkin should be filled about 1/3 with ganache.
3. Put in the refrigerator or freezer until firm, about 20 minutes.
4. Press Cheerios mixture firmly into the molds (over the chocolate) until you have reached the tops of the pumpkins.
5. Chill again in the refrigerator for at about one hour. Gently remove Cheerios Chocolate tarts from the molds.

Notes

- Add a pinch of cinnamon, nutmeg, pumpkin pie spice or Chai spice to your chocolate or dough mix.
- If you don't have Cheerios you can try grinding another unsweetened cereal in your food processor.
- Instead of dark chocolate, use milk or white chocolate.
- Instead of almond butter you can try peanut butter, sunflower seed butter, pecan butter, etc.
- Add some extract to your chocolate for added flavor: peppermint, orange, coconut, etc.

Halloween Rocky Road Brownies

By: White Lily



If you're looking for easy Halloween dessert recipes for Halloween party food, check out this recipe for Halloween Rocky Road Brownies. These brownies get a new twist when mixed with festive candy corn and a marshmallow topping.

Preparation Time: 15 min

Cooking Time: 30 min

Ingredients

- Crisco Original No-Stick Cooking Spray
- Brownie:
- 2 cups sugar
- 1 cup White Lily® Self-Rising Flour
- 3/4 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 1 cup butter, melted
- 2 large eggs
- 2 teaspoons vanilla extract
- 1/2 cup semi-sweet chocolate chips
- 1 cup chopped nuts, if desired
- Frosting:
- 2 cups semi-sweet chocolate chips
- 1 (14-ounce) can Eagle Brand® Sweetened Condensed Milk
- 1 teaspoon vanilla extract
- Topping:
- 1 cup miniature marshmallows
- 1/2 cup chopped nuts, if desired

- 1/2 cup candy corn
- 1/3 cup semi-sweet chocolate chips

Instructions

1. Preheat oven to 350 degrees F.
2. Line a 13-inch x 9-inch x 2-inch baking pan with aluminum foil. Spray lightly with no-stick cooking spray.
3. Combine sugar, flour, cocoa powder and salt in large bowl. Set aside.
4. Mix melted butter, eggs and vanilla in small bowl until smooth. Add to flour mixture. Stir until moistened. Fold in 1/2 cup chocolate chips and 1 cup chopped nuts, if desired. Spread batter in prepared pan.
5. Bake 25 to 30 minutes or until toothpick inserted one inch from center comes out barely moist. (Do not over bake.)
6. Melt 2 cups chocolate chips with condensed milk in a heavy saucepan over low heat, stirring until well blended. Stir in vanilla. Spread over hot brownies.
7. Top brownies with miniature marshmallows, 1/2 cup chopped nuts, if desired, and candy corn.
8. Bake 2 to 3 minutes or until marshmallows begin to melt.
9. Microwave 1/3 cup chocolate chips in uncovered microwave safe bowl on HIGH for 1 minute. Stir until melted.
10. Drizzle melted chocolate over marshmallows, chopped nuts and candy corn.
11. Cool to room temperature. Chill.
12. Remove from pan by holding onto aluminum foil, peel off foil and cut into bars.

Notes

Instructions for cutting brownies: After removing brownies from pan, place on flat surface. Cut into 24 bars using a large chef's knife or a plastic kitchen knife. If brownies stick to blade, dip knife in hot water and remove residue with a paper towel. Repeat if necessary.

"Eternally Doomed" Dirt Cake

By: Muse Gelato



If you're looking for easy Halloween dessert recipes and need ideas for Halloween party food, check out this recipe for "Eternally Doomed" Dirt Cake. Made with gummy worms, chocolate crème cookies and chocolate gelato, you'll be "doomed" if you don't try this recipe!

Preparation Time: 15 min

Chilling Time: 30 min

Cooking Time: 10 min

Ingredients

- 1 Piece of Chocolate
- 1 cup Muse Gelato Chocolate Gelato
- 4 Chocolate Crème Sandwich Cookies
- 1 Small Clay Pot or other Small Bucket-like container, thoroughly cleaned and sanitized
- Aluminum foil or plastic wrap
- 2-3 Gummy Worms
- Spoonful of Favorite Chocolate Sauce
- Chocolate Sauce:
 - 1 cup Heavy Cream
 - 4 ounces 100% Cacao, Unsweetened Chocolate
 - 1 cup Sugar
 - 1 teaspoon Neilson-Massey Madagascar Bourbon Vanilla Bean Paste

Instructions

1. Thoroughly clean and sanitize your clay pot or bucket container. Line the inside with the aluminum foil or plastic wrap. Since it's a good chance the container is not food safe, we don't want the food to touch it.
2. Place the chocolate cake in the bottom of the container.
3. Place a large spoonful of chocolate sauce over the cake.
4. Fill the container with the Muse Gelato Chocolate Gelato; be sure to cover any air gaps.
5. Finally, crumble the chocolate crème sandwich cookies over the gelato. Freeze until serving.
6. When ready to serve place the gummy worms in the dirt. Enjoy!

For the sauce:

1. In a microwave safe container, measure in heavy cream.
2. Microwave uncovered for 1 1/2 - 2 minutes on High.
3. Add in 100% cacao chocolate, stir, & microwave for 1 minute.
4. Stir & microwave for another 1 minute.
5. Remove container & stir until all chocolate has been completely melted & combined with heavy cream. If large chunks of chocolate are still present & not melting with stirring, place back in microwave for 30 more seconds.
6. Add sugar slowly while stirring to incorporate completely.
7. Microwave for 30 to 40 seconds. Remove.

Special Thanks to:

Christy from [The Girl Who Ate Everything](#)

Jen from [Bakerette](#)

Liz from [Hoosier Homemade](#)

Jonna from [Get Off Your Butt and BAKE!](#)

Laura from [The Cooking Photographer](#)

Danica from [Danica's Daily](#)

Marla from [Family Fresh Cooking](#)

Madison from [Espresso and Cream](#)

[SeaPak](#)

[Muse Gelato](#)

Jane Jarrell

Martha White

Jane Faye



Click here to sign up for the free
RecipeLion.com quick & easy
recipes email newsletter!