

The Goulish Gourmet

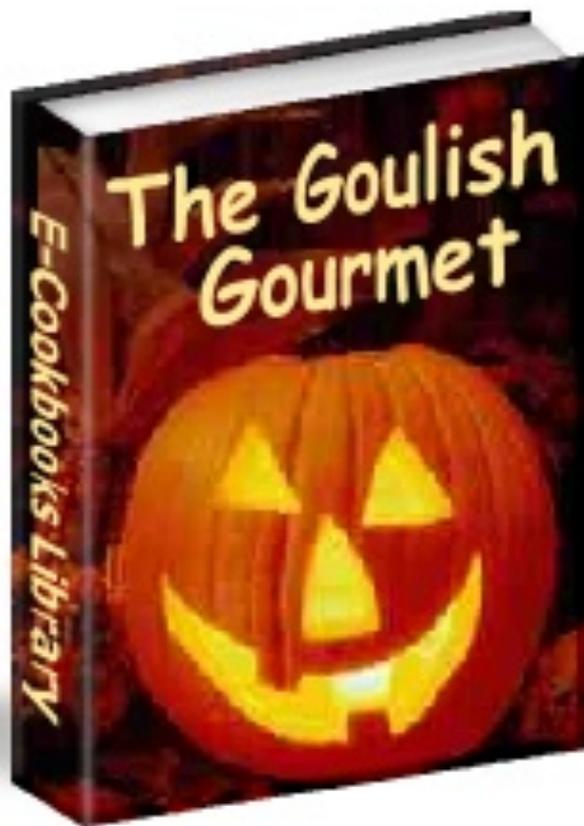
VJJE Publishing Co.

Table of Contents

<u>Introduction</u>	1
<u>Personalized Cooking Aprons</u>	2
<u>ABRACADABRA PUNCH</u>	3
<u>BLEEDING CUPCAKES</u>	4
<u>BLOODY EYEBALLS ON THE ROCKS</u>	5
<u>CANDY CORN</u>	6
<u>CANDY CORN BROWNIE PIZZA</u>	7
<u>CANDY CORN POPCORN BALLS</u>	8
<u>CANDY CORN RICE CRISPY TREATS</u>	9
<u>CARAMEL MARSHMALLOW APPLES</u>	10
<u>CHERRY CANDIED APPLES</u>	11
<u>CHOCOLATE LANTERNS</u>	12
<u>COBWEB COOKIES</u>	13
<u>COCKROACH CLUSTERS</u>	14
<u>CREEPY CRAWLER PIE</u>	15
<u>CROCKPOT CARAMEL APPLES</u>	16
<u>GHOST COOKIES</u>	17
<u>GHOST POPS</u>	18
<u>GHOSTS IN THE GRAVEYARD</u>	19
<u>GHOSTS ON BROOMSTICKS</u>	20
<u>GLOWING JACK-O-LANTERN COOKIES</u>	21
<u>GRAVEYARD DESSERT</u>	22
<u>GRAVEYARD PUMPKIN MOUSSE</u>	23
<u>GUMDROP GOBLIN BALLS</u>	24

Table of Contents

<u>INDIAN CORN ON A STICK</u>	25
<u>JACK-O-LANTERN BROWNIES</u>	26
<u>JACK-O-LANTERN CASSEROLE</u>	27
<u>JACK-O-LANTERN DESSERTS</u>	28
<u>JELLIED WORMS</u>	29
<u>JELL-O-WEEN POKE BROWNIES</u>	30
<u>LITTERBOX COOKIES</u>	31
<u>MAGICAL HATS</u>	32
<u>MONSTER MISH-MASH MIX</u>	33
<u>MONSTER STEW IN A PUMPKIN</u>	34
<u>OOGLIE EYEBALLS</u>	35
<u>OOZY ORANGE CUPCAKES</u>	36
<u>ORANGE HAYSTACKS</u>	37
<u>SKELETON BONE COOKIES</u>	38
<u>SMILING SKULL POPCORN TREAT</u>	39
<u>SPAGHETTI AND EYEBALLS</u>	40
<u>SPIDER COOKIES</u>	41
<u>SPIDERS</u>	42
<u>SPOOKY EYEBALL TACOS</u>	43
<u>SUGAR MOLD PUMPKINS</u>	44
<u>VAMPIRE BLOOD FUDGE</u>	45
<u>WEREWOLF HANDS</u>	46
<u>WITCH'S BREW CAKE</u>	47
<u>WORMY APPLES</u>	48



Copyright© 2002 VJJE Publishing Co.
All Rights Reserved

Compiled and Distributed by E-Cookbooks.net

Personalized Cooking Aprons



a great gift idea for anyone ... including yourself!

We'll inscribe two lines of YOUR text in a variety of colors YOU choose. You can be like a professional chef with a name and title! Create a personalized cooking apron for yourself or as a great gift idea for anyone that cooks.

Or, choose from over thirty professionally designed styles of aprons with colorful themes.

[Click HERE For Cooking Aprons!](#)

ABRACADABRA PUNCH

1 gal. orange juice
1 (48 oz.) can pineapple juice
1 qt. lime sherbet
1/2 bottle grenadine (for blood color)
1/2 lb. dry ice (for bubbling effect)

Combine ingredients, except dry ice. Once guests begin to arrive, add dry ice and serve.

BLEEDING CUPCAKES

1 egg
8 oz. softened cream cheese
1/3 C. sugar
Red food coloring or frosting tint
6 oz. white chocolate chunks
1 recipe homemade or boxed cake batter

Preheat the oven to the specified temperature in your cupcake recipe. Line muffin tins with foil or paper liners. Mix together the filling before mixing together the batter. Beat the egg in a medium bowl. Beat in the softened cream cheese and mix until smooth. Add the sugar and mix until smooth. Add the coloring until the desired color is reached. Make the color several shades darker than the desired end result as the color will lighten as it bakes. Fold in the white chocolate chunks. Prepare the cupcake batter. Fill the cups 2/3 full with the cake batter. Place about 1 1/2 teaspoonsful of the filling in the center of each cupcake. Bake, cool, and frost as directed in the cupcake recipe.

BLOODY EYEBALLS ON THE ROCKS

12 Radishes
7 oz. Olives, pimiento–stuffed
46 oz. Tomato juice

Prepare these bloody eyeballs the day before you plan to serve them. Peel radishes, leaving thin streaks of red skin on them for blood vessels. Using the tip of the vegetable peeler or a small, knife, carefully scoop out a small hole in each radish. Stuff a green olive, pimiento side out, in each hole. Place 1 radish eyeball in each section of an empty ice cube tray. You may need to pare your eyeballs down a bit to fit. Fill the tray with water and freeze overnight. Pour tall glasses 3/4 full of tomato juice and add a pair of eyeballs to each glass.

CANDY CORN

1 cup sugar
2/3 cup white corn syrup
1/3 cup butter
1 teaspoon vanilla
2 1/2 cups powdered sugar
1/4 teaspoon salt
1/3 cup powdered milk
food coloring (optional)

Combine sugar, butter, and corn syrup in pan and bring to a boil stirring CONSTANTLY. Turn heat low and boil 5 minutes. Stir occasionally. Remove from heat and add vanilla. In a separate dish, combine powdered sugar, salt, and powdered milk. Add all at once to the mixture in the pan. Add food coloring if desired. Stir until cool enough to handle. Shape into creative pieces.

CANDY CORN BROWNIE PIZZA

1 (19 oz.) box chocolate brownie mix
2 large eggs
1/3 C. vegetable oil
2 T. water
1 C. chopped roasted peanuts (optional)
2/3 C. prepared chocolate frosting
3 C. candy corn (18.5 oz. bag)

Preheat oven to 350 degrees.

In medium bowl, stir together brownie mix, eggs, oil and water until smooth (about 50 strokes). Stir in peanuts.

Spread on a 13-inch pizza pan coated with cooking spray. Bake at 350 degrees for 18 to 20 minutes or until wooden pick inserted in the center comes out almost clean.

Cool on pan. Spread frosting over brownie to within one-half inch of edge. Decorate with candy corn.

Cut into wedges to serve. Makes one brownie pizza (12 to 16 servings).

CANDY CORN POPCORN BALLS

1/4 C. butter or margarine
1 (10 1/2 oz.) bag miniature marshmallows
1 small box gelatin, any flavor
12 C. popped popcorn
1 C. candy corn

Microwave butter and marshmallows in large microwavable bowl on HIGH for 1 1/2 to 2 minutes or until marshmallows are puffed. Stir in gelatin until well mixed.

Pour marshmallow mixture over popcorn and candy corn in large bowl. Mix lightly until well coated. Shape into 15 balls or other shapes with greased or wet hands. Wrap each ball in plastic wrap and tie with raffia or ribbon, if desired. Yields 15 popcorn balls.

CANDY CORN RICE CRISPY TREATS

1/2 C. butter

10 C. crispy rice cereal

9 C. miniature marshmallows

2 C. mixture of candy corn and Indian candy corn

3/4 C. miniature chocolate chips

Candy pumpkins

Yellow and red food coloring

Melt butter and marshmallows; stir until smooth. In a large bowl, mix rice cereal, candy corn and miniature chips together. To marshmallow mixture, blend in 2 drops yellow food coloring and 1 drop red food coloring, adding more coloring if necessary to reach desired shade. Add marshmallow mixture to cereal mixture; stir quickly to combine. Spread on a large buttered pan; press with buttered hands. While warm, press on candy pumpkins spaced 1 to 1 1/2 inches apart. Refrigerate and cut into squares.

CARAMEL MARSHMALLOW APPLES

5 small apples
Popsicle sticks
1 C. miniature marshmallows
1 T. water
14 oz. soft caramels

Line a large plate or pizza pan with wax paper and heavily grease it. Wash and dry the apples well. Place the sticks into the apple to make handling and eating easier.

In a medium heavy saucepan combine the marshmallows, water and caramels. Cook over medium heat, stirring constantly until the marshmallows and caramels melt and the mixture is smooth. Let the mixture cool for two minutes. Dip the apples into the caramel mixture, placing them on the wax paper to cool.

Once they are cooled to room temperature, place them into the refrigerator. Chill for at least two hours.

Serve chilled (very firm) or at room temperature (will be quite gooey).

CHERRY CANDIED APPLES

1 1/2 C. granulated sugar
2 tsp. vinegar
2/3 C. water
1 pkg. unsweetened cherry Kool-Aid
10 apples
10 wooden craft sticks

Mix sugar, vinegar and water. Boil until mixture reaches 300°F on a candy thermometer; cool. Stir in Kool-Aid. Put apples on sticks and dip into mixture quickly.

CHOCOLATE LANTERNS

1 container Cool Whip
2 large boxes chocolate pudding
12 miniature pumpkins
Green food coloring

You may need another box of pudding if your pumpkins are a little larger.

Prepare pudding according to package directions. Chill until firm.

Cut the tops off the pumpkins and remove most of the interior with a sharp knife. Scoop to even out the inside. Draw faces with permanent marker on pumpkins. Scoop pudding into pumpkins until full.

Mix Cool Whip and green food coloring and top pumpkins with a spoonful. Keep cool until ready to serve.

COBWEB COOKIES

3/4 C. all-purpose flour
1/2 C. granulated sugar
1/4 C. vegetable oil
1/4 C. milk
1/2 tsp. vanilla extract
2 large eggs
Confectioners' sugar

Beat the flour, sugar, vegetable oil, milk, vanilla, and eggs together until smooth. Pour this batter into a plastic squeeze bottle with a narrow opening. Heat a non-stick frying pan over a medium heat until hot and then grease lightly.

Working quickly, squeeze batter to form 4 straight, thin lines which intersect at a common center point to form a 'star' shape. To form the cobweb, squeeze thin streams of batter to connect lines.

Cook 30–60 seconds or until bottom is golden brown, then carefully turn it. Cook until golden brown and remove from frying pan. Allow it to cool and then sprinkle with powdered sugar.

COCKROACH CLUSTERS

- 12 oz. chocolate chips
- 1 tsp. grated chocolate
- 1 C. raisins
- 2 C. thin pretzel sticks, broken into 1–inch pieces

Place chocolate in a microwave–safe bowl. Microwave on HIGH (100% power) for 2 minutes. Stir. Continue microwaving in 15–second increments until chocolate is almost completely melted. Remove from microwave and stir grated chocolate into melted chocolate. Stir in raisins and pretzels.

Drop mixture by tablespoons onto waxed paper. Let stand until firm. Makes about 35 clusters.

CREEPY CRAWLER PIE

1 ready-made chocolate cookie pie crust
1/4 gal. orange sherbet
3/4 C. chocolate sauce
10 gummy worms

Soften sherbet slightly and spoon into pie shell. Drizzle with chocolate sauce to form "spider web" design. Freeze for at least one hour. Decorate with "worms".

NOTE: Do not freeze pie too long or it will be difficult to cut through the gummy worms.

CROCKPOT CARAMEL APPLES

2 (14 oz.) pkg. caramels
1/4 C. water
8 apples
8 sticks
Nuts (optional)
M&M's (optional)
Mini chocolate chips (optional)
Candy decorations (optional)

In crockpot, combine caramels and water. Cover and cook on HIGH for 1 to 1 1/2 hours, stirring frequently.

Wash and dry apples. Insert stick into stem end of each apple. Turn control on low. Dip apple into hot caramel and turn to coat entire surface. Holding apple above pot, scrape off excess caramel from bottom apple. Place on greased wax paper to cool. After the caramel has set, you may wish to roll the apples in the toppings of your choice.

GHOST COOKIES

3/4 C. shortening (part butter)
1 C. granulated sugar
2 eggs
1 tsp. vanilla or lemon extract
2 1/2 C. sifted flour
1 tsp. baking powder
1 tsp. salt

Preheat oven to 325°F.

Cut out a simple ghost pattern on heavy kraft paper.

Mix shortening, sugar, eggs and flavoring well. Blend in flour, baking powder and salt. Wrap in foil. Chill at least 1 hour.

When dough is chilled, roll out a small amount at a time on floured board (pastry board) to 1/8 inch thickness. Place the ghost pattern on dough and cut around it using tip of a sharp knife. Place on ungreased baking sheet. Bake 6 to 8 minutes or until very light brown. Cool and ice with confectioners sugar icing.

GHOST POPS

3 ripe bananas
Popsicle sticks
2 C. white chocolate
Miniature chocolate chips

Peel bananas and cut in half widthwise. Insert popsicle stick in each half through the cut end, wrap each half in plastic wrap and freeze for 3 hours. Melt white chocolate and frost the whole banana halves (apply with butter knife). Set on wax paper and press in miniature chocolate chips for eyes and mouth. Freeze until ready to serve.

GHOSTS IN THE GRAVEYARD

- 3 1/2 C. cold milk
- 2 small boxes Jell-O Chocolate Flavor Instant Pudding & Pie Filling
- 1 (12 oz.) container Cool Whip Whipped Topping, thawed
- 1 (16 oz.) pkg. chocolate sandwich cookies, crushed

Pour cold milk into large bowl; add pudding mixes. Beat with wire whisk for 2 minutes. Stir in 3 cups of the whipped topping and 1/2 of the cookies.

Ghosts in the Graveyard

Spoon into 13 x 9-inch baking dish. Sprinkle with remaining cookies. Refrigerate 1 hour or until ready to serve. Store dessert in refrigerator. Makes 15 servings.

Decorate with Milano cookies placed perpendicular (like tombstones), candy and remaining whipped topping dropped by spoonfuls (to make ghosts).

Boo Cups

Spoon mixture and remaining crushed cookies into 12 to 16 individual cups, and decorate as suggested above.

GHOSTS ON BROOMSTICKS

1 lb. white chocolate chips
1 rope black licorice
12 Popsicle sticks

Place the white chocolate chips in a smaller pot and set it over a larger pot of simmering water. Cook on low heat, stirring constantly until the chocolate is fully melted. Remove from heat.

Cover 2 cookie sheets with wax paper. Arrange the wooden sticks on the wax paper, 6 to a sheet. Spoon ghost-shaped blobs of chocolate onto the paper, partially covering each stick. Press 2 licorice pieces into each ghost for the eyes. Freeze ghosts for 15 minutes or until hard.

GLOWING JACK-O-LANTERN COOKIES

1/2 C. butter
1 C. granulated sugar
1 egg
1 tsp. vanilla extract
2 C. all-purpose flour
2 tsp. baking powder
1/4 tsp. salt
1 T. milk
Orange and green food coloring
1 (5.5 oz.) pkg. lemon drops, crushed*

Preheat oven to 350°F. Cover 3 cookie sheets with foil.

Cream butter and sugar together. Add egg and vanilla extract.

Beat in flour, baking powder and salt. Add milk if batter is too stiff. Color all but 1/8 of dough orange and color rest green. Roll 1-inch balls from the orange dough and flatten with your hand to make a pumpkin shape. Place on cookie sheets.

Roll stems out of the green dough and attach to the top of the "pumpkin". Carefully cut out wide spaces for the eyes, nose and mouth with a knife. Fill holes in with crushed lemon candy. Bake for 8 to 10 minutes or until done. **DO NOT ALLOW TO BROWN.**

Allow to cool for 10 minutes and carefully peel off foil.

* Crush lemon drops in food processor. If mixture becomes sticky, add a little confectioners' sugar while chopping.

GRAVEYARD DESSERT

Crust

2 C. chocolate wafer cookie crumbs
1/4 C. granulated sugar
1/2 C. margarine, melted

Filling

1 (8 oz.) pkg. fat-free cream cheese
1 (12 oz.) tub Cool Whip, thawed
2 C. boiling water
2 small boxes orange gelatin
1/2 C. cold water
Ice cubes

Decorations

1/4 C. chocolate wafer cookie crumbs
7 rectangular shaped sandwich cookies
7 oval shaped sandwich cookies
Decorator icing brown, green, orange, and white
Candy corn
Candy pumpkins

Preheat oven at 350°F. Prepare a 9 x 13 x 2-inch pan with cooking spray and flour.

To prepare crust, combine 2 cups cookie crumbs, 1/4 cup sugar, and margarine in a small mixing bowl. Press firmly into prepared pan. Bake for 10 minutes and then chill.

To prepare filling, combine cream cheese and 1/2 cup Cool Whip in a mixing bowl. In another mixing bowl, combine boiling water into gelatin until completely dissolved. Mix cold water and ice cubes together to make 1 1/2 cups. Stir ice water into gelatin until thickened. Remove any remaining ice cubes. Spoon gelatin over cream cheese layer. Refrigerate 3 hours or until firm. Spread remaining Cool Whip over gelatin layer.

Sprinkle with remaining 1/4 cup cookie crumbs. Decorate as a "grave yard" by poking sandwich cookies on end into dessert. Decorate the cookies as tombstones with the decorator icing. Scatter candy and pumpkins around the surface.

GRAVEYARD PUMPKIN MOUSSE

12 chocolate sandwich cookies
1 C. heavy cream
8 oz. reduced-fat cream cheese
(Neufchatel style), softened
3/4 C. granulated sugar
1 (15 oz.) can pumpkin
1 tsp. pumpkin pie spice
3 medium bananas, cut into 1/4-inch-thick slices
For garnish: long gummy worms, clean plastic
skeletons or spiders

In food processor, process cookies to form fine crumbs; set aside.

In mixer bowl, beat cream to form stiff peaks; set aside.

In separate mixer bowl, beat cream cheese and sugar until creamy. Add pumpkin and pumpkin pie spice; mix well. Fold in whipped cream and banana until blended.

Spoon 3/4 cup of pumpkin mousse into each of 8 stemmed dessert glasses or large custard cups; spread to make top even. Sprinkle 2 tablespoons cookie crumbs over the top to make "dirt" surface. Cover and refrigerate until serving time.

To garnish: Arrange gummy worms, skeletons and spiders on "dirt" layer, with worms appearing to be crawling over the edge of the glass or dish. Serves 8.

GUMDROP GOBLIN BALLS

8 C. air-popped popcorn
1 C. granulated sugar
1/2 C. light corn syrup
1/3 C. water
1 T. butter
1/2 tsp. salt
1 tsp. pure vanilla extract
2 C. orange gumdrops

Place popped corn in mixing bowl; set aside.

In small saucepan, over medium-high heat, bring sugar, corn syrup, water, margarine, and salt to boil. Cook, stirring, until sugar dissolves. Cook, without stirring, for ten minutes or until reaches hard-ball stage of 254°F on candy thermometer. Remove from heat. Wearing oven mitts to shield against splatters, carefully stir in vanilla extract. Pour over popped corn; using prepared spoon, toss until well coated. Stir in gumdrops. Wearing rubber gloves, form into 2-inch balls; let cool on baking sheet.

INDIAN CORN ON A STICK

- 3/4 C. margarine
- 60 large marshmallows
- 3 qt. popped popcorn
- 1/4 C. peanuts (or other coarsely chopped nuts)
- 1/4 C. shredded coconut
- 1 C. chopped dried fruits (cranberries, apricots, pineapple, apples, raisins, etc.)

Melt margarine and marshmallows over low heat. Pour over popped popcorn and stir in nuts, coconut, and dried fruits. When cool enough to handle, butter hands and mold popcorn mixture into ear of corn shapes approximately 6 inches long. Place on a greased cookie sheet or waxed paper to set. Immediately while marshmallow is still sticky, place a few pieces of nuts, and dried fruits on the shape to resemble colorful kernels of corn. Insert a skewer or a wooden stick or dowel in the end of each. Let cool.

When marshmallow is set, wrap with cellophane and tie with raffia bow if desired. Makes approximately 6–7 servings.

JACK-O-LANTERN BROWNIES

3/4 C. (1 1/2 sticks) butter or margarine, melted
1 1/2 C. granulated sugar
1 1/2 tsp. vanilla extract
3 eggs
3/4 C. all-purpose flour
1/2 C. cocoa
1/2 tsp. baking powder
1/4 teaspoon salt
Yellow and red food color
1 (16 oz.) can canned vanilla frosting
Garnishes: Mini chocolate kisses baking
pieces, licorice Twizzlers and bits

Preheat oven to 350°F. Grease a 12-inch round pizza pan. If using a disposable pan, place on baking sheet to bake.

Beat melted butter, sugar and vanilla extract with spoon in large bowl. Beat in eggs. Stir in dry ingredients; beat with spoon until well blended. Spread into pan.

Bake 20 to 22 minutes or until top springs back when touched lightly in center. Cool completely. Add yellow and red food color to frosting for desired shade of orange. Frost brownie; garnish to resemble jack-o-lantern. Makes 12 to 16 servings.

JACK-O-LANTERN CASSEROLE

- 1 medium pumpkin
- 1 chopped onion
- 1 to 2 lb. ground beef
- 2 T. soy sauce
- 2 T. brown sugar
- 1 (4 oz.) can mushrooms (optional)
- 1 can cream of chicken soup
- 1 1/2 to 2 C. cooked rice
- 1 (8 oz.) can sliced water chestnuts (can substitute celery, chopped)

Clean out pumpkin and decorate outside with a black marker, if desired.

Brown hamburger and onion. Mix in remaining ingredients. Put pumpkin on cookie sheet. Fill pumpkin with mixture. Place in oven and bake pumpkin with lid on for 1 hour at 350°F or until pumpkin is tender.

JACK-O-LANTERN DESSERTS

8 medium oranges
2 small boxes orange gelatin
1 C. boiling water
1 C. milk, chilled
1 C. vanilla ice cream, softened
1 C. prepared whipped topping
14 chocolate sandwich cookies, crushed finely
Cinnamon sticks, for garnish

Cut small portion from top of oranges; set aside.

Hollow centers, reserving orange center for another use. Cut out pumpkin faces on oranges.

Dissolve gelatin in boiling water. Refrigerate until thickened slightly. Blend milk and ice cream in electric blender until smooth. With motor running, gradually add gelatin mixture through blender feed cap, blending until smooth.

Stir whipped topping into gelatin mixture in large bowl. Alternately layer cream mixture and half cookie crumbs into prepared orange cups, ending with cream layer.

Refrigerate 2 hours or until firm.

Top each orange with remaining crushed cookies, pressing some crushed cookies into cut pumpkin faces design. Insert halved cinnamon stick into reserved orange top for stem.

JELLIED WORMS

6 T. sugar
2/3 C. cranberry juice cocktail
4 T. light corn syrup
4 envelopes (4 T. unflavored gelatine)
Red food coloring
Confectioners' sugar

Place sugar, juice and corn syrup in a saucepan. Stir over medium–low heat until the sugar dissolves. Sprinkle in gelatine and cook and stir until the gelatine is completely dissolved. Stir in 2 or 3 drops of food coloring.

Pour mixture into a bread pan coated with vegetable oil spray. Let stand at room temperature until very firm, about 2 hours. Turn the pan over and remove the jelly. (If jelly sticks, set the bottom of the pan in hot water for a few minutes.) Place on a work surface sprinkled with confectioners' sugar.

With a sharp knife or a small cookie cutter, cut the jelly into worm shapes. Place on a platter lined with wax paper. Store in a cool, dry place. Do not refrigerate. Makes about 1 pound.

JELL-O-WEEN POKE BROWNIES

1 (19.8 oz.) box brownie mix
1 1/2 C. cold milk
1 small box Jell-O Vanilla Flavor
Instant Pudding & Pie Filling
Few drops each red and yellow food coloring

Prepare and bake brownie mix as directed on package for 8 or 9-inch square baking pan.

Remove from oven. Immediately use round handle of wooden spoon to poke holes at 1-inch intervals down through brownies to bottom of pan.

Pour cold milk into large bowl. Add pudding mix. Beat with wire whisk 2 minutes. Stir in a few drops food colorings to tint mixture orange. Quickly pour about 1/2 of the thin pudding evenly over warm brownies and into holes. Tap pan lightly to fill holes. Let remaining pudding mixture stand to thicken slightly. Spread remaining pudding over top of brownies to "frost."

Refrigerate 1 hour or until ready to serve. Cut into 2-inch squares. Cut each square diagonally into triangles. Makes 32 pieces.

LITTERBOX COOKIES

1/2 cup honey
2/3 cup butter or margarine
1 egg
1 tsp. vanilla extract
2 cups whole wheat flour
1/3 cup cocoa powder
grapenuts cereal

Microwave the honey until it bubbles (about 1 minute). Add the butter and egg, and mix well. Then mix in vanilla, flour, and cocoa.

Chill 1 hour in the freezer or several hours in the fridge. Roll dough logs of random length and the diameter of cat turds. Roll logs in grapenuts and bake at 350 degrees until done; about 10 to 15 minutes.

Serve in a disposable cat litter box on a bed of grapenuts, with a cat litter scoop. To get totally disgusting, splat some melted chocolate on the litter scoop and around the box.

MAGICAL HATS

1 C. tiny marshmallows
1/2 C. peanuts
1/2 C. candy corn
1/2 C. large milk chocolate pieces
20 plain, colored and/or chocolate ice cream cones
6 (2 oz.) squares chocolate– or vanilla–
flavored candy coating, melted
20 (2– to 3–inch) chocolate cookies
Assorted small candies

In a medium bowl stir together marshmallows, peanuts, candy corn and chocolate pieces. Set mixture aside.

Place ice cream cones on the wax paper–lined baking sheet. Spread outside of cones with melted chocolate or vanilla coating. If desired, sprinkle small candies on the cone before the coating dries completely.* Let coating dry.

Turn cones upside down and fill with about 2 tablespoons of the marshmallow mixture.

Place the cones upside down inside a mug and brush a generous amount of melted chocolate or vanilla coating along the bottom edge of the cone. Press a cookie against the coating and let dry.

Carefully turn the cone right side up onto the wax–paper–lined baking sheet.

*If desired, leave some cones plain and decorate after filling. Decorate the outside of the plain cones with small candies, using the melted coating to stick the candies onto the cone.

Make–ahead tip: Prepare hats and store at room temperature for up to 24 hours.

MONSTER MISH–MASH MIX

1 (3.5 oz.) bag microwave popcorn, popped
2 T. butter or margarine, melted
2 T. honey
1/4 tsp. cinnamon
1 C. raisins or peanuts
1 C. candy corn

Preheat oven to 275°F.

Place popped corn into a 13 x 9–inch baking pan. Combine butter, honey and cinnamon. Pour over popcorn; stir until evenly coated. Bake for 10 minutes. Spread on foil to cool.

Stir in raisins and candy corn. Store in tightly covered container. Makes 12 cups.

MONSTER STEW IN A PUMPKIN

1 medium-size pumpkin
1 1/2 lb. beef stew meat
1 pkg. baby carrots
Potatoes, diced small
1 large onion, sliced
1 lb. fresh mushrooms, sliced
1 green bell pepper, sliced
1 stalk celery, sliced
2 cans Campbell's Golden Mushroom Soup

Cut the top off the pumpkin and remove insides. Set the pumpkin shell on a cookie sheet.

Combine remaining ingredients and put into pumpkin shell, and bake at 300°F (on the cookie sheet).

Carry pumpkin to the table on the cookie sheet, or carefully remove it to a serving platter. Ladle stew from the shell.

Serve with French bread and a green salad.

OOGLIE EYEBALLS

1 (10.25 oz.) pouch fudge brownie mix
1 C. Craisins Sweetened Dried Cranberries
2 C. white chocolate chips or morsels, melted
Tubes of decorative writing gel: green, red, black

Prepare brownies according to package directions. Bake for 2 to 28 minutes in an 8-inch pan, or 18 to 22 minutes in a 9-inch pan, or until a wooden pick inserted into the center comes out clean. Do not overbake. Trim crisp edges from the brownie while warm, eat or discard. Crumble remaining warm brownie into a medium mixing bowl.

Combine sweetened dried cranberries and warm crumbled brownie until a thick dough-like mixture forms. Shape dough into 1-inch balls, pressing firmly. Dip balls in melted chocolate, letting excess drip off. Place on wax paper-lined baking sheets. Refrigerate 1 hour or until chocolate is firm.

To create eyeball decorations, use red gel to make veins, green gel for center of eye and black for the pupil. Makes 16 servings.

OOZY ORANGE CUPCAKES

Filling

8 oz. cream cheese, softened
1 egg
1/3 C. granulated sugar
Yellow and red food coloring
6 oz. semisweet chocolate chips

Cupcakes

3 C. flour
2 C. granulated sugar
1/2 C. cocoa
2 tsp. baking soda
1/2 tsp. salt
2 C. water
1/2 C. plus 2 T. vegetable oil
2 T. cider vinegar
2 tsp. vanilla extract

Preheat oven to 350 degrees. Line cupcake baking pans with paper cupcake liners.

In small mixing bowl, use electric mixer to combine cream cheese, egg and sugar. Blend in 2 drops yellow food coloring and 1 drop red food coloring, adding more coloring if necessary to reach desired shade. Use mixing spoon to stir in chocolate chips; set filling aside.

In large mixing bowl, combine flour, sugar, cocoa, baking soda and salt; set aside.

In second small mixing bowl, combine water, vegetable oil, vinegar and vanilla. Add contents of small mixing bowl to large mixing bowl and stir with mixing spoon to combine.

Using mixing spoon or soup spoon, fill cupcake liners half full with cupcake batter, then place 1 teaspoon filling at center of each. As cupcake bakes, the batter will rise to surround the filling.

Bake for approximately 25 minutes or until cupcakes test done.

If desired, frost with orange icing or just let the orange filling ooze out as a surprise.

ORANGE HAYSTACKS

1 (12 oz.) pkg. semisweet chocolate chips

1 T. butter

10 large marshmallows

Orange food color paste

1 1/2 C. chow mein noodles

1 C. Spanish peanuts

Melt chocolate morsels and butter in the top of a double boiler. Stir in marshmallows and orange food color paste. When marshmallows are nearly melted, stir in noodles and peanuts. Drop by spoonful onto wax paper. Chill several hours.

SKELETON BONE COOKIES

4 egg whites
1 tsp. grated orange peel
1 3/4 C. (350g) granulated sugar
1/2 tsp. baking powder
1 3/4 C. (245g) all-purpose flour
1 1/2 C. (375ml) salted almonds, slivered or chopped

With an electric mixer on medium speed, beat egg whites and sugar with orange peel and baking powder until blended. Gradually add nuts and flour, beating until mixture is thoroughly blended. Cover and chill until firm enough to handle, at least an hour or up to a day.

Lightly flour your hands and pinch off a three-tablespoon size piece of dough. On a lightly floured board, use the palms of both hands to evenly roll an 8-inch (20 cm) long rope. Cut rope in half; roll each half out again to 8 inches (20 cm). Fold an inch of each end back onto rope and pinch ends to make bone shapes. Repeat to shape all the dough.

Place bones an inch apart on a buttered and flour-dusted baking sheets. Bake at 325°F (165°C) for about 20 minutes until cookies are lightly browned on bottoms.

SMILING SKULL POPCORN TREAT

12 C. popped popcorn
1 C. granulated sugar
1 C. light corn syrup
1/2 C. water
2 T. butter, cut into thin slices
2 tsp. caramel candy flavoring (optional)
(available in specialty food stores)

Black gumdrops

Place popcorn in buttered large oven-proof bowl. Place in oven at 170°F to keep warm. (Remove bowl when ready to mix with cooked syrup.)

Lightly coat a skull-shaped pan with cooking spray or, if pan is unavailable, spray a double sheet of heavy-duty aluminum foil shaped into form of a skull. Set aside.

Combine sugar, corn syrup and water in 3-quart heavy saucepan. Add butter and place pan over medium heat, stirring with wooden spoon until all sugar dissolves. Wash down sides of pan with pastry brush dipped in hot water. Use candy thermometer and continue cooking until temperature reaches 240 degrees. Remove from heat and stir in caramel candy flavoring.

Pour sugar mixture over warmed popcorn and toss with 2 forks until corn is evenly coated. Spread into prepared skull form and press slightly to hold popcorn together. Carefully unmold onto foil-covered board or cookie sheet. Set aside to completely harden.

To decorate, use rolling pin and roll out black gumdrops. Cut out gumdrops to form eyes, nose and mouth.

SPAGHETTI AND EYEBALLS

1 1/2 lb. ground beef
1 C. seasoned bread crumbs
1 T. ketchup
1 egg
1/4 tsp. pepper
1/2 tsp. oregano
1 (7 oz.) jar pimiento–stuffed olives
1 (14 oz.) jar spaghetti sauce
3 qt. water
1 tsp. salt
1 (8 oz.) pkg. spaghetti
2 T. butter or margarine

Preheat oven to 350°F.

Mix ground beef, bread crumbs, ketchup, egg, pepper, and oregano in a large bowl. Form into about 18–24 eyeball–size balls. Press an olive into each eyeball, pimiento side out. Place the eyeballs in a baking dish, cover, and bake for 45 minutes.

About 15 minutes before the eyeballs are done, fill a large pot with 3 quarts of water. Add salt. Follow package directions to cook the spaghetti. Drain noodles and transfer to a serving bowl. Toss with butter or margarine. When eyeballs are done, carefully spoon onto the spaghetti, irises up.

Spoon the sauce from the pan around them. Serve with thinly sliced black olives (eyelashes).

SPIDER COOKIES

1 C. (2 sticks) butter, softened
1 1/4 C. granulated sugar
1 egg
3 (1 oz.) squares semisweet chocolate,
melted and slightly cooled
2 1/2 C. all-purpose flour
1/4 C. cocoa
1/2 tsp. baking powder
1/4 tsp. salt
Black licorice whips, black jellybeans, black
decorating gel, assorted Halloween candies

Cream butter and sugar in mixing bowl until fluffy. Beat in egg and then melted chocolate. Beat in flour, cocoa, baking powder and salt until combined. Divide dough in half and shape each half into a roll about 8 inches long. Wrap in wax paper or plastic wrap. Refrigerate at least 2 hours or overnight.

Preheat oven to 350° F. Cut rolls into 1/4-inch slices and place 1 inch apart on ungreased cookie sheet. Bake until cookies are set when lightly touched, 10 to 12 minutes. Cool completely.

Cream Cheese Frosting

2 packages (3 ounces) cream cheese, softened
2 cups confectioners' sugar

Combine cream cheese and confectioners' sugar. Spread about 1 teaspoon of frosting on half of the cookies. Top with remaining cookies and spread additional frosting on top.

Decorate the cookies with "spiders," using jellybeans for bodies and licorice for legs. To make cobweb cookies, squeeze a small amount of black gel on the middle of the cookie. Use the end of a toothpick to draw gel from the middle of the cookies to edges. Then put gel across to connect the gel lines in a cobweb pattern. Cookies can also be decorated with a variety of ready-made Halloween candy decorations. Once frosted, keep cookies refrigerated. Yields 32 servings.

SPIDERS

Pretzel sticks
Round crackers
Pepperoni slices
Green olives stuffed with pimento or pitted
black olives, sliced into small circles
Squeeze cheese or mustard

For each spider, cut 4 pretzel sticks in half.

Place a cracker on a plate. Arrange pretzels around the edge of the cracker so they look like 4 legs on each side. Cover the cracker with a pepperoni slice. Place an olive slice at the edge of the pepperoni. With the squeeze cheese, make 2 antennas stretching out from the olive.

SPOOKY EYEBALL TACOS

1 lb. ground beef
1 Taco Dinner Kit
Shredded lettuce
Chopped tomatoes
Sour cream
Sliced pitted olives

Mix meat and seasoning mix. Shape into 36 (1-inch) balls. Place in a 13 x 9-inch baking dish. Bake at 350°F for 15 to 20 minutes or until cooked through.

Fill each of the 12 taco shells with 1 meatball, taco sauce, lettuce and tomato.

Top with 2 additional meatballs dipped in sour cream. Garnish with sliced pitted ripe olives to create "eyes."

Make Ahead Tip: The meatballs can be made ahead and frozen in a resealable plastic bag. To reheat, open bag slightly, microwave on HIGH 2 minutes.

SUGAR MOLD PUMPKINS

4 1/2 C. granulated sugar
1/4 C. plus 1 tsp. water
Orange food color
Miniature marshmallows
Green food color

Mix together sugar, water and orange food color. Mix well to evenly blend food color and to smash any lumps in sugar. It is helpful to wear gloves to prevent staining hands during this process. The mixture will feel like wet sand. Pack sugar in pumpkin molds which have had cornstarch sprinkled in them to prevent sticking. Press sugar firmly in mold. Remove excess sugar by scraping over edge with long knife or spatula. Unmold at once by turning upside down on flat surface and gently tapping back side of mold. Lift mold free of sugar.

Mark rounded side of sugar with toothpicks where desired window and shape should be. Cut window in mold using a string, slicing through sugar. A large doughnut or biscuit cutter pressed on top of pumpkin also works well. Leave window section on pumpkin while drying to prevent over drying around window. Dry for 1 1/2 to 2 hours.

Hollow out pumpkin shell by holding pumpkin half firmly, but gently, in the cup of hand. Scoop out center of sugar being careful to leave 1/4 inch wall of sugar around the entire mold. Sugar may be reused. Dry about 24 hours – or place on a cookie sheet and bake at 200°F for 20 minutes. Allow sugar to cool before handling.

Decorate inside back hollow of pumpkin shell with candies, frosting figures, tinted coconut, etc. Join halves together by "gluing" them together with royal icing. Allow halves to set until dry and firm.

To finish pumpkins: Place beads of frosting around pumpkin halves to hide seam. Also decorate edge of window of window. Stem is made by gluing a marshmallow on top and decorating with green frosting.

VAMPIRE BLOOD FUDGE

1 1/2 C. granulated sugar
1 tsp. salt
2 T. butter or margarine
1/2 C. evaporated milk
1 small box cherry-flavored gelatin
2 to 3 T. raspberry jam
2 C. semisweet mini chocolate chips
1 1/2 tsp. vanilla extract

Butter an 8-inch square pan.

Mix sugar, salt, butter or margarine and milk in a saucepan. Place the mixture on the stove, and bring to a boil over medium heat. Stir carefully and continuously for exactly 5 minutes. If you stop stirring, the mixture will rise in the pan and burn. If the mixture is too near the top of the pot, the heat is too high and should be lowered.

Prepare gelatin according to package directions, using only 1 cup water. While gelatin is still liquid, add it and raspberry jam to fudge mixture. Boil for 3 minutes, stirring constantly.

Remove the saucepan from heat. Turn off the heat. Add chocolate chips immediately, and stir until they are all dissolved. Add vanilla extract and stir. Pour fudge into the prepared pan. Refrigerate overnight.

When fudge is hard, turn the pan over and run hot water over the bottom so you can remove the fudge easily. Cut into 16 squares.

WEREWOLF HANDS

4 boneless, skinless chicken breasts
1 beaten egg
1 C. Triscuit crumbs

Cut each chicken breast into 4 fingers and a thumb, leaving them attached at the bottom like a palm. Dip in beaten egg, then dredge in crumbs. Sauté in hot oil, spreading out the fingers as it cooks.

Use black olives for finger nails.

Serve on black or green pasta tossed with spaghetti sauce. Serves 4

WITCH'S BREW CAKE

22 Halloween chocolate sandwich cookies
1 (18.25 oz.) yellow cake mix, with pudding in mix
1 C. water
1 C. solid-pack canned pumpkin (not pumpkin pie filling)
3 eggs
2 tsp. cinnamon
2 C. prepared whipped topping
1/4 C. chocolate syrup
4 (16-inch) black shoestring licorice, braided
Assorted Halloween candies and colored sprinkles, for garnish
Cookie Spiders (see below)

Preheat oven to 350 degrees.

Chop cookies and set aside.

Mix cake mix, water, pumpkin, eggs and cinnamon in large bowl with electric mixer at low speed until moistened. Beat 2 minutes at high speed. Fold in 1 1/4 cups chopped cookies.

Pour batter into greased 10-inch fluted tube pan. Bake in preheated oven for 45 to 50 minutes or until a wooden pick inserted in center comes out clean. Let cool in pan 10 minutes. Remove from pan and cool completely on wire rack.

Place cake flat-side up on serving dish. Combine whipped topping and chocolate syrup. Frost top and sides of cake. Press remaining chopped cookies into cream on side of cake.

Attach licorice for pot handle. Decorate cake with candies, colored sprinkles and cookie spiders.

Cookie Spiders

Insert 1 1/2-inch pieces black shoestring licorice into cream on sides of sandwich cookies for legs. Decorate top of cookie with assorted candies, decorator gels or mini-chocolate chips.

WORMY APPLES

- 8 red apples
- 1 C. peanut butter
- 1 C. raspberry or strawberry jam
- 8 gummy worms

Preheat the oven to 350 degrees. Ask a grownup to help you remove the apple cores, being careful to leave the bottom of each apple intact.

In a small bowl, stir together the peanut butter and jam. Spoon and stuff this mixture into the center of the apples. Place the apples into cupcake tins and set the tin in a large, rectangular baking pan that is half full of water. Place the pan in the oven. Bake for 1/2 hour, until the apples are tender.

Cool for 20 minutes. Place apples onto serving plates. Put a gummy worm halfway into a hole, with the rest hanging over the side. Serve warm.