



LET'S GET COOKING

Because every great gathering starts with food

Whether it be for a Halloween party or just for fun, treats are a staple of the season — they're adorable, festive and often easy to make. Try one of these Halloween ideas to get you and your favorite young ones in the spooky spirit for the holiday.

RECIPES FOR HALLOWEEN



Scary-good treat ideas

YO-YO COOKIES RESHAPED FOR HALLOWEEN

If you want to bake cookies with kids for Halloween, try these yo-yo cookies. They are a very simple sugar cookie that's tender and has a hint of honey and brown sugar flavor. We filled them with strawberry jam. But add your favorite filling, such as peanut butter, cookie butter, or hazelnut spread. Have fun decorating them. We used pull-apart licorice for the legs and glued the eyes on with a dab of peanut butter.

INGREDIENTS:

1 cup butter, softened
1 cup brown sugar, packed
2 large eggs
½ cup liquid honey
1 teaspoon vanilla extract
3 ½ cups sifted all-purpose flour
2 teaspoons baking soda

DIRECTIONS:

1. In mixer, blend butter, sugar and eggs together thoroughly.
2. Add honey and vanilla.
3. Add flour and soda, and mix.
4. Chill dough for several hours or overnight.
5. Roll into balls the size of walnuts. Use one-tablespoon scoop to ensure uniformity. Place

cookies on ungreased cookie sheet.

6. Bake at 350 degrees 10 to 12 minutes. Touching top of cookies should leave almost no imprint when they are done.

7. When slightly cooled, sandwich together with jam of your choice. To make spiders, add shoestring licorice pieces between layers. Stick eyes on with honey, icing or peanut butter.



HALLOWEEN MAGIC NUT CAKE

Halloween will be even sweeter if you make this magic nut cake. It's very soft and moist, and you can taste the nutmeg and cinnamon in each bite. The cream cheese frosting gives it a sweet, buttery and creamy topping. You can decorate by putting small pieces of Halloween candy on top.

INGREDIENTS:

FOR THE CAKE
3 eggs
16-ounce canned pumpkin
½ cup water
¾ cup vegetable oil
2 ½ cups all-purpose flour
2 cups sugar
1 ½ teaspoons baking soda
1 ¼ teaspoons salt
¾ teaspoon nutmeg
¾ teaspoon cinnamon
½ cup chopped walnuts
½ cup raisins (optional)

FOR CREAM CHEESE FROSTING
4 ounces cream cheese, softened
1 teaspoon vanilla extract
3 tablespoons softened butter
2 ¼ cups sifted powdered sugar

DIRECTIONS:

1. Mix together first four ingredients.
2. Add rest of ingredients and mix well.
3. Pour batter into 9-by-13-inch Pyrex pan. Bake 1 hour 15 minutes at 350 degrees or until toothpick comes out clean.
4. Wait until cake is cool, then mix frosting.
5. For cream cheese frosting, add frosting ingredients to mixer. Beat until well blended and creamy.
6. Frost cake and enjoy.

PUMPKIN CRISP

With a subtle pumpkin flavor, this lovely crisp avoids overwhelming the palate with loads of holiday spices. Each bite melts in your mouth, allowing you to savor its creaminess. Once baked, it's inverted so the crisp top becomes the bottom (or crust). The whipped topping layer has a little cream cheese, adding to its richness. We sprinkled a few extra pecans on top for added crunch. This is an easy fall or holiday dessert that is sure to be a winner.

INGREDIENTS:

2 (15-ounce) cans pumpkin
21 ounces evaporated milk
1 cup granulated sugar
½ teaspoon cinnamon
3 large eggs
1 (15.25-ounce) box yellow cake mix
1 cup chopped pecans
2 sticks melted butter

FOR TOPPING
1 ounce cream cheese
8 ounces whipped topping
½ cup powdered sugar

DIRECTIONS:

1. Preheat oven to 350 degrees. Mix pumpkin, milk, sugar, cinnamon and eggs.
2. Pour mixture into 9-by-13-inch pan lined with parchment paper. This keeps dessert from sticking to pan.
3. Crumble dry cake mix over pumpkin mixture. Sprinkle with crumbled nuts.
4. Pour melted butter over top.
5. Bake at 350 degrees 50-60 minutes. Once baked, let cool slightly. Turn over onto platter and remove parchment paper.
6. When cooled, mix cream cheese, powdered sugar and whipped topping.
7. Spread topping over sides and top. Store in refrigerator.



NO-BAKE CHOCOLATE PRETZEL BARS

Sweet and savory, these chocolate peanut butter pretzel bars are easy to make. Once chilled, they're a delicious dessert for the chocolate and peanut butter lovers in your life. Great for any party occasion.

INGREDIENTS:

1 ½ sticks melted butter
1 cup crunchy peanut butter
1 ½ cups confectioners' sugar
1 cup pretzels, crushed to crumbs
1 cup Ritz crackers, crushed to crumbs
1 ½ cups milk chocolate chips
¼ cup smooth peanut butter

DIRECTIONS:

1. In medium bowl combine melted butter, crunchy peanut butter and confectioners' sugar. Mix well.
2. Fold in crushed pretzels and crushed Ritz crackers.
3. Press into ungreased 9-by-13-inch dish.
4. Melt chocolate and ¼ cup peanut butter in microwave at 30-second intervals.
5. Stir every 30 seconds until chocolate is completely melted.
6. Spread chocolate mixture over base in pan. Refrigerate 1 hour or until chocolate is set.
7. Cut into squares and serve.



GET INTO THE SPOOKY SPIRIT

Halloween is a time when the line between having fun and being scared is easily blurred. While trick-or-treating and attending parties are ways to enjoy the final day of October, there are plenty of other options to make Halloween fun.

- **Read some scary stories.** There's something to be said about reading scary stories or poems around Halloween. Readers' imaginations take over as they envision scary characters and scenarios.

- **Go pumpkin picking.** Most people already make pumpkin picking an annual treat.

Don't overlook odd shaped pumpkins that can be carved into spooky jack-o'-lanterns. Also, enhance Halloween decor with pitted and warty gourds that add a scary appeal.

- **Whip up Halloween treats.** Candied apples, extra-rich brownies and mini hot dogs wrapped in crescent rolls to look like mummies are just some of the ways to create a scary Halloween feast.

- **Have a costume theme.** Everyone in the household can get in on the fun by planning costumes to fit a theme. For example, everyone could dress like The Addams Family.

- **Host a Halloween book club.** Those who love to read can ensure the October gathering of a book club is one that features a discussion of a scary book. Those looking for a scare can explore horror authors like Stephen King, Anne Rice, Dean Koontz and Clive Barker.

- **Make creepy crafts.** Children can get a kick out of crafting Halloween decorations.

Drape a piece of muslin over a beverage bottle and spray it with laundry starch. Let sit and the muslin will stiffen when it dries. Paint on black circles for eyes and hang your "ghost" from a string.

- **Host an outdoor movie.** Projectors can now be hooked up to smartphones and tablets, so it's easier than ever to watch movies outside. Simply project a device onto a screen, white fence or even a bedsheet.

Since it gets dark somewhat early in October, the movie doesn't have to start very late. Depending on the audience, choose a movie that is very scary or only mildly so if children will be viewing.

- **Organize a Halloween treat exchange.** This is similar to a Christmas "Secret Santa." Participants put together a wrapped gift of homemade or store-bought foods and exchange with others.

- **Create a haunted house.** Instead of going elsewhere to get chills and thrills, transform your house or yard into a spooktacular vision and invite neighbors to explore.

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