

Food for Thought

While little ghosts and goblins will have fun on Halloween, knocking on your door for treats, many people of all ages enjoy the special Halloween goodies. Here are a few light-hearted recipes to delight your family and friends.

BLACK CAT CUPCAKES

1-1/4 cup Oreo® cookie crumbs 18-1/4 oz chocolate cake mix
24 pcs Halloween Oreo® cookies 16 oz chocolate frosting
black string licorice jelly beans semisweet chocolate chips

Preheat oven to 350°. Prepare 24 - 2” muffin cups with cooking spray and flour; set aside.

Prepare cake mix according to package directions; stir in cookie crumbs. Spoon batter into prepared muffin cups. Bake for 25 minutes. Remove from pans and cool on wire rack.

Make cat faces on each of the remaining 24 cookies: using some frosting, attach four 1” licorice strings for whiskers, 2 jelly bean halves for eyes and 2 chocolate chips for ears. Let set at least 30 minutes.

Frost cupcakes with remaining frosting. Stand cat faces on edge on each cupcake and place a 3” piece of licorice string on the back half of each cupcake for tail. Makes 24 cupcakes

JACK-O-LANTERN COOKIES

9 oz chocolate wafer cookies 1/2 cup smooth peanut butter
black licorice candy 24 oz vanilla flavor almond bark
orange paste food coloring

Spread a small amount of peanut butter on the flat side of the cookies; top with remaining cookies. Cut licorice into triangles and squares to make faces. Melt almond bark following package directions. Remove from heat and tint with food coloring.

Using tongs, dip each sandwich cookie in melted candy, coating completely. Gently shake each cookie to remove excess coating. Place on a wire rack with waxed paper underneath. Place licorice pieces on the cookies for faces and cool completely before removing from rack. Makes 20 cookies

WITCHES’ HATS

1 oz unsweetened baking chocolate squares
1 cup miniature marshmallows 3 tbs corn syrup
3 cups puffed rice cereal 12 oz semisweet chocolate chips

Preheat oven to 350°.

In a saucepan, melt unsweetened chocolate and marshmallows. Add corn syrup. While chocolate is melting, place puffed cereal in a shallow pan and bake for 10 minutes, then place in large bowl. Pour chocolate mixture over puffed cereal. Stir to coat cereal evenly and form into 8 cones, flattening large end to make brim.

In a double boiler, melt chocolate chips. Dip cones into melted chocolate to coat and place on waxed paper to cool and harden. Makes 8 servings

HALLOWEEN PUNCH

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

Mix together orange juice, white grape juice, 7-Up, sherbet, and several drops of green food coloring. For adult party, add rum or vodka to taste.

If desired, serve with large, buoyant, well-washed plastic spiders on the top!

Makes 24 servings

MONSTER MUNCH

3 cups puffed rice cereal 1 cup apricots, chopped
1 cup raisins 1 cup dry roast peanuts, unsalted
1/3 cup butter 1 Lb. marshmallows
1/2 cup peanut butter

In a large bowl, combine cereal, apricots, raisins and

peanuts.

In a microwave safe 13x9” pan, melt butter and marshmallows on high for 2 minutes. Stir, add peanut butter and cook on high 2 minutes longer. Stir until well blended, add cereal mixture and toss until well coated.

Working quickly with greased hands, form into balls, using about 1/2 cup mixture per ball. If mixture begins to harden, cook on high for 30 seconds, or until softened. If desired, mixture may be spread in unbuttered 13x9” dish and cooled and cut into bars.

Makes 1 dozen balls or 2 dozen bars

BOO BITES

1/4 cup margarine or butter 30 large marshmallows or 3 cups miniature marshmallows
1/4 cup light corn syrup
1/2 cup creamy peanut butter 1/3 cup semi-sweet chocolate chips
1/2 cups crisp rice cereal

Line a cookie sheet with wax paper.

Melt butter in large saucepan over low heat. Add marshmallows. Cook, stirring constantly, until marshmallows are melted. Remove from heat. Add corn syrup; stir until well blended. Add peanut butter and chocolate chips; stir until chips are melted and mixture is well blended. Add cereal; stir until well coated. Cool slightly.

With wet hands, shape mixture into 1-1/2 inch balls; place balls on prepared cookie sheet. Cool completely. Store in cool, dry place.

About 4 dozen bites.

HALLOWEEN CRISP CANDY CORN TREATS

1/2 cup butter 10 cup crispy rice cereal 9 cups miniature marshmallows
2 cups mix of candy corn and Indian candy corn
3/4 cup miniature chocolate chips Candy pumpkins Orange food coloring

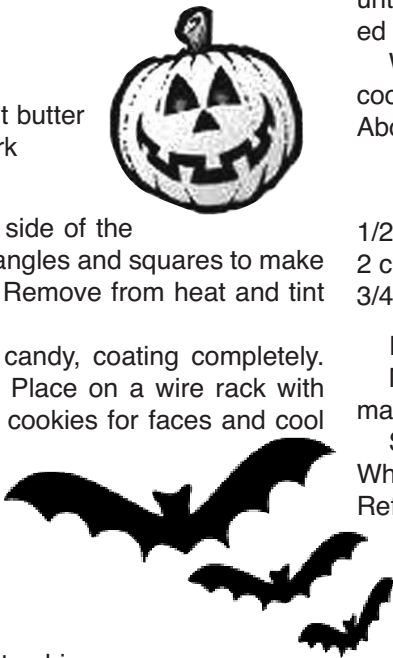
In a large bowl, combine rice cereal, candy corn and miniature chips.

Melt butter and marshmallows; stir until smooth. Add orange food coloring to marshmallow mixture and to cereal mixture; stir quickly to combine.

Spread on a large buttered jelly roll pan; press with buttered hands.

While warm, press on candy pumpkins spaced about 1 inch apart.

Refrigerate and cut into squares.



Church Directory		
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