

All Treats, No Tricks!

Kid-Friendly
Halloween Recipes



Imperial
Sugar



Homemade Snickers® Bar

Prep time 20 minutes

Yield 12-15 bars depending on size

Ingredients

1 cup semi-sweet chocolate chips
3 tablespoons creamy peanut butter
7 oz marshmallow fluff
¼ cup creamy peanut butter
1 ½ cups Imperial Sugar® Confectioners Powdered Sugar
1 cup dry roasted unsalted peanuts
11 oz caramel candies, unwrapped
¼ cup heavy cream
1 cup semi-sweet chocolate chips
3 tablespoons creamy peanut butter

Directions

1. Line a 9x13-inch baking pan with parchment paper.
2. Place 1 cup of chocolate chips and 3 tablespoons of peanut butter in a heatproof bowl. Microwave for 60 seconds and stir until smooth and combined. If needed, continue to microwave until smooth.
3. Pour the melted chocolate in the prepared pan and spread evenly. Place the pan in the freezer for 2-3 minutes or until hardened.
4. Meanwhile, in a clean bowl add the marshmallow fluff, ¼ cup peanut butter, and powdered sugar. With a wooden spoon or spatula stir until it forms a soft dough. (Can be done in a mixing bowl using dough hook as well.)
5. Remove the dough from the bowl and using your fingers, press the dough down on top of the chocolate layer.
6. Sprinkle the peanuts on top, gently pressing them in.
7. In a small saucepan add the caramels and heavy cream. Cook over medium heat, stirring continually until melted. Immediately pour over the peanuts, spreading it to the edges with the back of a spoon.
8. Refrigerate for 5 minutes until set.
9. In a heatproof bowl, melt the remaining chocolate chips and peanut butter. Pour over the caramel layer, spreading evenly.
10. Place the pan in the fridge for 10 minutes until the chocolate is set.
11. With a sharp knife, cut into bars.



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Graveyard

Chocolate Cheesecake Dip



Prep time 20 minutes

Yield 6-8 servings

Ingredients

1 package (8 oz) cream cheese, room temperature
¼ cup unsalted butter, room temperature
5 tablespoons cocoa powder
2 tablespoons Imperial Sugar® Light Brown Sugar
½ teaspoon vanilla extract
¼ teaspoon kosher salt
2 tablespoons milk
2 cups + 2 tablespoons Imperial Sugar® Confectioners Powdered Sugar, sifted

To Decorate and Serve:

10 crushed chocolate cream sandwich cookies
Vanilla sandwich cookies, such as Milanos®
Black decorating icing
Candy corns and pumpkins
Graham crackers, apple slices, and/or pretzels, for serving

Directions

1. In a medium bowl, beat the cream cheese and butter until smooth. Sift in the cocoa powder, then add the brown sugar, vanilla extract, salt, and milk.
2. Beat on low speed until the cocoa powder is mixed in, then increase speed to high until very well combined. Sift in the powdered sugar, ½ cup at a time, beating slowly after each addition to mix well. Increase speed to high and beat until smooth and light, about 3 minutes.
3. Transfer the dip to a serving dish and smooth the top with a spatula.
4. Spread crushed chocolate cookies over the top of the dip to form "dirt." With decorating icing, write "RIP" on the vanilla wafer cookies, then stand them upright in the dip to form "tombstones." Scatter candy corn and candy pumpkins over the top to decorate. Serve with graham crackers, sliced apples, and/or pretzels as desired.



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Monster Cookie Bars

Prep time 30 minutes

Bake/Cook time 25 minutes

Yield 18 bars

Ingredients

2 cups all-purpose flour*
1½ cups old-fashioned oats
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
8 tablespoons unsalted butter
2 cups Imperial Sugar® Light Brown Sugar, packed
⅔ cup peanut butter
2 large eggs
1 teaspoon vanilla extract
½ cup semi-sweet chocolate chips
½ cup M&Ms®
1 cup chopped chocolate bars (such as Snickers®, Hershey's®, Milky Way®, etc.)

*Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Directions

1. Preheat oven to 350°F. Line a 9x13-inch baking pan with foil, leaving an overhang on all 4 sides. Set aside.
2. In a large bowl combine flour, oats, baking powder, baking soda, and salt. Set aside.
3. In a medium saucepan over medium heat, melt the butter. Add the brown sugar, stirring until it's completely absorbed and smooth. Remove from heat and stir in the peanut butter. Let cool slightly. Add the eggs, one at a time, stirring well after each addition. Add the vanilla.
4. Pour the butter mixture into the flour mixture and stir to combine. The batter will be very thick. Stir in the chocolate chips, M&Ms, and chopped chocolate bars.
5. Spread the batter evenly into the prepared pan. Bake for 25 minutes, or until lightly browned. Do not over bake. Allow to cool before cutting into squares to serve. Bars can be stored in an airtight container at room temperature for up to 2 days.



Worm & Dirt Pudding Parfaits



Also in *My First Cookbook*

Prep time 25 minutes

Yield 4-8 depending on size of parfait dish

Ingredients

15 oz package chocolate sandwich cookies
2 cups cold milk
1 package (3.4 oz) instant vanilla pudding mix
4 oz cream cheese, room temperature
¼ cup Imperial Sugar® Extra-Fine Granulated Sugar
½ cup whipped cream
1 teaspoon vanilla extract
Gummy worms for decoration

Directions

1. Place the sandwich cookies in a food processor and process until they resemble sand. Set aside.
2. In a small bowl, mix the milk and vanilla pudding mix until combined. Set aside for about 5 minutes, until thickened.
3. Meanwhile, mix the cream cheese and sugar in the bowl of a stand mixer until combined. Add the cream cheese/sugar mixture to the vanilla pudding, and then fold in the whipped cream and vanilla extract. Stir well to combine.
4. Place a small layer of the chocolate cookie crumbs on the bottom of a parfait glass. On top, add a generous layer of the pudding/cream cheese mixture. Add another layer of chocolate cookies, another layer of pudding, and then a final layer of cookie crumbs. Top the cookie crumbs with the gummy worms. Repeat with the remaining ingredients in separate parfait dishes.
5. If you do not have small individual dishes, make one large trifle by using a round, deep trifle dish (approx. 8-9 inches round by 4-5 inches deep). Start with a layer of the chocolate cookies, and alternate with the pudding, ending with chocolate cookie crumbs, and top with the gummy worms.



Skeleton Donuts

Prep time 25 minutes

Bake/Cook time 1 hour

Yield 12 decorated donuts



Ingredients

1 dozen jelly filled donuts (strawberry or raspberry)

18 large marshmallows

Black Icing Writer®

40 white chocolate covered pretzels

12 lollipop sticks or lollipops

Buttercream Frosting ([see next page](#))

Directions

1. Place 12 marshmallows on a flat surface and using black writing icing, pipe eyes, nose and mouth. Set aside.
2. Cut several marshmallows crosswise in 4 slices. Stack 3 pretzels with a slice of marshmallows in between.
3. If using lollipop sticks, place a stick from top to the bottom on the backside of the pretzels. If using lollipops, remove the candy and do the same with the stick. Leave a portion of the stick uncovered. This will allow you to keep the skeleton in place on top of the donut.
4. Pipe a small amount of icing near the shoulders and stick a small piece of pretzel in the area to simulate an arm.
5. Insert the skeleton on top of the donuts and squeeze a little of the jelly filling out for a dramatic effect.



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Strawberry Popcorn

Buttercream Frosting

Ingredients

1 cup (2 sticks) unsalted butter, room temperature
3 cups sifted Imperial Sugar® Confectioners Powdered Sugar
2 tablespoons milk or cream
2 teaspoons vanilla extract
Pinch salt

Directions

1. Cream the butter until light and fluffy. Add 1 cup of powdered sugar and mix until light and creamy.
2. Gradually add the remaining powdered sugar, alternating with cream or milk. Scrape the bowl well. Whip until very light and fluffy. Add the vanilla and salt and combine well.

Prep time 5 minutes

Bake/Cook time 8 minutes

Yield 10 cups

Ingredients

10 cups popped popcorn
1¼ cups Imperial Sugar® Extra-Fine Granulated Sugar
1 small box strawberry gelatin
⅓ cup light corn syrup
5 tablespoons salted butter, diced

Directions

1. Preheat oven to 350°F. Prepare a sheet pan with parchment paper. Lay the popped popcorn out over the pan. Set aside.
2. In a small pot, heat the sugar, gelatin, and corn syrup over medium low heat until smooth and bubbly, about 5-6 minutes. Add the butter and stir until incorporated.
3. Pour the mixture over the popcorn, stirring to coat. Place in the oven and bake for 3-4 minutes. Remove from the oven and stir; then return to the oven for 4 more minutes. Remove from the oven and allow to set, about 2-3 minutes. Form into balls, if desired.

Spooky S'mores Bars



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Prep time 15 minutes

Bake/Cook time 22 minutes

Yield 12 bars

Ingredients

1 cup unbleached, all-purpose flour*
1/3 cup rolled oats
1 cup graham cracker crumbs
1 teaspoon baking powder
1/4 teaspoon kosher salt
8 tablespoons salted butter, melted
3/4 cup Imperial Sugar® Light Brown Sugar, packed
1 egg
4 full-size milk chocolate candy bars
12 ghost shaped marshmallows
Black food coloring pen (optional)

Directions

1. Preheat oven to 350°F. Butter an 8x8-inch pan. Line the pan with parchment paper, letting the ends overlap. Butter the parchment. Set aside.
2. In a medium bowl, stir together the flour, oats, graham cracker crumbs, baking powder, and salt. Set aside.
3. In the bowl of an electric mixer, beat the butter and sugar together. Add in the egg and mix well. Stir in the flour mixture until combined.
4. Spread the mixture into the prepared pan, smooth the top evenly and bake until done, about 18-20 minutes. Let it cool on a wire rack.
5. Once cooled, cover the top with candy bars, breaking up the 4th bar to cover the cookie base completely. Top with 12 ghost-shaped marshmallows. (Place the ghosts face down, so the faces won't melt under the broiler.)
6. Move the top oven rack to the next-to-highest position (closer to the flame can cause the parchment to burn). Set the oven to low broil. Place the bars in the oven for 1-2 minutes until the chocolate is melty and marshmallows are golden. Let it cool, then use the food coloring pen to add eyes and mouths to the ghosts. Lift out of the pan using the parchment overhang. Cut into bars. Serve warm or at room temperature.

* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Jack-o-Lantern Brownies

Prep time 45 minutes
Bake/Cook time 30 minutes
Yield 9 brownies



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Ingredients

1/3 cup unsweetened cocoa powder
1/2 cup all-purpose flour*
1/4 teaspoon salt
1/4 teaspoon baking powder
1/2 cup (1 stick) unsalted butter, melted and cooled slightly
1 cup Imperial Sugar® Extra-Fine Granulated Sugar
2 large eggs
1 teaspoon vanilla extract
1/2 cup chocolate chunks
1 (12 oz) package of orange candy melts
9 large marshmallows

Directions

1. Preheat oven to 350°F. Grease an 8x8-inch square pan. Set aside.
2. In a medium-sized bowl, whisk together the cocoa powder, flour, salt, and baking powder.
3. In a large bowl combine the butter, sugar, eggs, and 1 teaspoon of vanilla. Fold in the dry ingredients and chocolate chunks, stirring until just combined. Spread the batter into the prepared pan.
4. Bake for 30 minutes and then remove from the oven and allow to cool completely. Slice brownies into 9 even squares. Set aside.
5. Line your countertop with parchment paper and place the brownies on top with a little space between each one.
6. Melt the candy melts according to the package directions. Using dipping forks or toothpicks, dip one marshmallow into the orange candy coating then quickly set it down on the top of the center of a brownie square. Do not shake off the excess coating.
7. Using your hand, lightly tap the brownie on the countertop to get the excess orange candy coating to smooth out and slide down onto the brownie. (If you are not getting enough coating to drip, you can add a little extra orange candy coating on top of the marshmallow with a spoon before tapping the brownie.)
8. Quickly before the candy coating sets, top the marshmallow with a chocolate chip to look like the stem of the Jack-o-Lantern. Continue until you have used all brownies and marshmallows. Allow the candy coating to harden completely, about 30 minutes.
9. In a small bowl, melt the remaining chocolate chips according to the package directions. Using a small piping bag with a round tip (or a plastic baggie with a small tip cut off), pipe the chocolate onto the Jack-o-Lantern faces. Let them harden, about 15 minutes.
10. Store in an airtight container for up to 3 days.



* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



Reese's® Chocolate Bat Cookies

Ingredients

1¾ cups all-purpose flour*
½ cup cocoa powder
½ teaspoon salt
½ teaspoon baking powder
1½ sticks unsalted butter, room temperature
1 cup Imperial Sugar® Extra-Fine Granulated Sugar
1 large egg, room temperature
2 teaspoons vanilla extract
1 (12 oz) bag miniature Reese's® Peanut Butter Cups
1 box small candy eyes
1 bag dark melting wafers or candy melts
24 orange or red nonpareils (for bat nose) optional

Prep time 1 hour 30 minutes
Bake/Cook time 10-11 minutes
Yield 24 cookies



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Directions

1. Preheat oven to 350°F. Line cookie sheets with parchment paper. Set aside.
2. Sift the flour, cocoa powder, salt, and baking powder together. Set aside.
3. Beat the soft butter and sugar until light and creamy. Add the egg and vanilla extract. Add the sifted ingredients and mix until a dough forms. Do not over mix.
4. Press the dough ¼-inch thick on a cookie sheet lined with plastic food film, then place it in the refrigerator or freezer until it's firm enough to be rolled, about 20-45 minutes.
5. Roll the dough about ⅛-inch thick on a lightly floured surface. Cut using a bat-shaped cookie cutter and place cookies onto the parchment lined cookie sheets.
6. Before placing in the oven, make sure that all flour traces are brushed off the cookies to avoid any streaks.
7. Place the cookies in the oven and bake until the surface is set but is still soft, about 10-11 minutes.
8. Let them cool completely before proceeding.
9. Melt the chocolate wafers according to package directions. Fill a small piping bag with a #2 pastry tip or use a small paper cone with the tip cut off. Pipe an outline of the wings area. Once the outline has set, flood the area with additional chocolate.
10. "Glue" a mini Reese's Peanut Butter Cup onto the cookie using the melted chocolate. Glue on the eyes and nose with chocolate as well.

*Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



Werewolf Kibble

Prep time 10 minutes

Yield Approximately 12 cups

Ingredients

1/2 cup chocolate chips

1/4 cup peanut butter

2 tablespoons unsalted butter

4 cups Cocoa Puffs® cereal

1 cup Imperial Sugar® Confectioners Powdered Sugar

10 oz peanut butter chips

1 cup broken pretzel sticks

1 cup almond slices (or almond slivers)

1/2 cup red M&M's® candies

Directions

1. In a large microwave-safe bowl, combine the chocolate chips, peanut butter, and butter.
2. Heat in the microwave in 30 second bursts until melted and smooth. Stir after each 30 second burst.
3. Pour the cereal into an extra-large bowl. Pour the chocolate mixture over the cereal and toss to coat.
4. Pour the powdered sugar into a gallon-sized, resealable bag. Add the cereal, close the bag and shake. Shake until all of the cereal is covered.
5. Pour it out onto a flat surface to cool.
6. In a large bowl, mix together the coated cereal, peanut butter chips, pretzel sticks, almond slices, and red M&M's® candies.
7. Store in an airtight bag or container.



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Halloween Broken Glass Candy

Prep time 10 minutes

Bake/Cook Time 15-20 minutes

Yield One 14-inch disk

Plan for Cool 30 minutes



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Ingredients

Few drops of vegetable oil

2 cups Imperial Sugar® Extra-Fine Granulated Sugar

$\frac{3}{4}$ cup water

$\frac{1}{2}$ cup corn syrup

2 teaspoons mint, lemon, orange or another flavor extract
(optional)

6-8 drops yellow food color gel

6-8 drops red food color gel

Granulated or colored sugar sprinkles (optional)





Directions

1. Choose a large rimmed cookie sheet and turn it upside down. Cover it with foil completely. Spread a super thin coat of vegetable oil on the foil. Set aside.
2. This syrup is cooked to extremely high temperatures which can cause severe burns. Make certain that children or pets do not distract you.
3. In a saucepan combine the sugar and water. Bring to a boil. Once boiling, cover the pan with a lid. Trap the steam for a good solid minute and then remove the lid. This procedure ensures that no sugar crystals are sticking to the sides of the pan.
4. Without stirring, add the corn syrup and continue boiling. Do not stir the syrup at any time during the heating process. Stirring will cause the syrup to turn back into crystals. If working on induction or electric boil the sugar on high heat. If working on gas, ensure that the heat is on high, but the gas flames are not flaring up on the sides of the pan.
5. Cook until the mixture reaches 305°F. Remove from heat and add in flavor extract.
6. Drop yellow and red food color all over the surface of the syrup without stirring it in.
7. Pour the syrup onto the prepared foil. Sprinkle immediately with sugar if desired.
8. After about 30 minutes break into pieces. Be careful as the candy can have sharp edges.

Frosted Halloween Sugar Cookies

Prep time 20 minutes
Bake/cook time 10 minutes
Yield 18 cookies
Plan for 1 hour chill time



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Ingredients

Sugar Cookies:

$\frac{3}{4}$ cup unsalted butter, room temperature
 $\frac{1}{2}$ cup Imperial Sugar® Extra-Fine Granulated Sugar
 $\frac{1}{4}$ cup Imperial Sugar® Confectioners Powdered Sugar
1 large egg
2 tablespoons sour cream
1 teaspoon vanilla extract
1 teaspoon almond extract
2 $\frac{1}{4}$ cups cake flour*
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 tablespoon corn starch

Buttercream Frosting:

$\frac{1}{2}$ cup unsalted butter, room temperature
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla extract
2 tablespoons heavy cream
2 $\frac{1}{4}$ cups Imperial Sugar® Confectioners Powdered Sugar
Orange and purple gel food color
Sprinkles

Directions

1. Beat the butter and sugars in a large mixing bowl until creamy. Add egg, sour cream, and extracts. Mix again. Set aside.
2. Sift the cake flour, baking powder, baking soda, salt, and corn starch into the wet ingredients with a fine wire mesh strainer. Mix dry the ingredients in gently.
3. Cover and refrigerate the cookie dough for 1 hour.
4. Preheat the oven to 350°F. Line a sheet pan with a Silpat or parchment paper.
5. Use a medium cookie scoop to make 18 dough mounds. Roll each one into a ball and place it on the sheet pan. Press each one down slightly with the palm of your hand.
6. Bake for 10 minutes. Remove from the oven and let rest on hot pan for 2-3 minutes, then gently move to a sheet of wax paper to cool completely.
7. Beat the frosting ingredients in a bowl until light and creamy. Divide frosting into 2 bowls and tint with the food coloring, if desired.
8. Spread the frosting on the cookies and top with sprinkles.
9. Store the cookies in an airtight container on counter for up to 3-4 days.

*Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



Halloween Swirled Cheesecake Bars



Ingredients

Crust:

30 Oreo® cookies
4 tablespoons unsalted butter, melted

Cheesecake:

3 (8 oz) packages cream cheese, softened
1 ½ cups Imperial Sugar® Extra-Fine
Granulated Sugar
3 tablespoons sour cream
1 ½ teaspoons vanilla extract
3 tablespoons all-purpose flour*
3 large eggs
Orange, purple, and green gel colors

Whipped Cream:

2 cups heavy cream
1 cup Imperial Sugar® Confectioners
Powdered Sugar
48 candy eyes

Prep time 20 minutes

Bake/cook time 45 minutes

Yield 24 bars

Plan for Refrigerate 4-6 hours or overnight

Directions

1. Preheat oven to 325°F degrees. Spray a 9x13-inch pan with nonstick baking spray. Set aside.
2. Crush the cookies (with filling) in a food processor. Stir in the butter. Press evenly into the bottom of prepared pan. Bake 10 minutes, then remove and cool.
3. Place a large rimmed sheet pan on the bottom rack of the oven and fill halfway with water.
4. Beat the cream cheese and sugar until creamy. Add the sour cream, vanilla, and flour and beat again.
5. Add the eggs one at a time, mixing until incorporated. Do not over mix batter.
6. Divide the cheesecake batter evenly into 3 bowls. Use the gel colors to tint batter to desired colors.
7. Spoon the batter evenly over cooled crust, alternating colors. Use a butter knife to swirl the colors gently. Do not over swirl.
8. Place the cheesecake pan on the rimmed sheet with water and bake for 45 minutes.
9. Remove the bars and cool on wire rack for 1 hour. Refrigerate 4-6 hours or overnight.
10. Just prior to serving, place the mixing bowl and whisk attachment in the freezer for 10 minutes.
11. Pour the heavy cream and powdered sugar in the chilled bowl. Beat on high until light and fluffy.
12. Use a piping bag and icing tip 1A to swirl the whip cream on top of the squares. Press candy eyes into each swirl right before serving.



*Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

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Sparkling Cranberry Orange Eyeball Punch

Prep time 15 minutes
Bake/cook time 5 minutes
Yield 12-16 servings



Ingredients

2 (20 oz) cans peeled & pitted lychees in heavy syrup
1 pint fresh blueberries
1 (60 oz) bottle 100% cranberry juice, divided
½ cup Imperial Sugar® Extra-Fine Granulated Sugar
4 cups orange juice
3 cups ginger ale
1 ½ cup vodka (optional)

Directions

1. Drain the lychees and reserve the syrup from one can. Insert 1 blueberry into the opening of each lychee to create eyeballs. Set aside.
2. In a small saucepan, combine 1 cup cranberry juice and the granulated sugar. Bring to a simmer, whisking until the sugar dissolves. Remove from heat.
3. In a large punch bowl or 2.5 gallon drink dispenser, whisk together the reserved lychee syrup, cranberry/sugar mixture, regular cranberry juice, orange juice, ginger ale, and vodka (if using).
4. Store the punch and lychee eyeballs separately in refrigerator until ready to serve.
5. To serve – Stir in the lychee eyeballs and add a block of dry ice to create smoke and keep it extra cold (optional). Serve!

NOTE: Use caution when serving drinks with dry ice.



Blood Orange Punch

Prep time 5 minutes

Yield 6 servings

Ingredients

3 cups blood orange juice
½ cup Imperial Sugar® Extra-Fine Granulated Sugar
1 cup pomegranate juice + extra for layering if desired
2 cups lemon lime soda or lime seltzer
1 cup light rum (optional)
Sliced blood oranges to garnish

Directions

1. In a large pitcher combine all of the ingredients, stirring until the sugar dissolves.
2. To create a layered look: Fill the glasses with ice. Pour a small amount of the pomegranate juice into the glasses. Fill remainder of the glass up with prepared punch.
3. Serve over ice with a slice of blood orange to garnish.
4. Best served chilled.



**Floating
Ghost
Decorations**



**Spooky
Popsicle Stick
Haunted House**



**Spider Web
Tie Dye T-Shirts**



Halloween Luminaries



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