

# All Treats, No Tricks!

Kid-Friendly  
Halloween Recipes



SINCE 1843  
  
Imperial  
Sugar





# Homemade Snickers® Bar

**Prep time** 20 minutes

**Yield** 12-15 bars depending on size

## Ingredients

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



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video!**

## Directions

1. Line a 11x7-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. Microwave for few more seconds if needed.
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 of peanut butter and the powdered sugar. With a wooden spoon or spatula stir until it forms a soft dough. (Can be done in a mixing bowl using a dough hook as well.)
5. Remove the “dough” from the bowl and press with your fingers on top of the chocolate layer.
6. Sprinkle peanuts on top, gently pressing them in.
7. In a small saucepan add the caramels and heavy cream. Cook over medium heat, stirring constantly until melted. Immediately pour over the peanuts, spreading it all over 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 fridge for 10 minutes until the chocolate is set.
11. With a sharp knife, cut into bars.

# Graveyard

## Chocolate Cheesecake Dip



Prep time 20 minutes  
Yield 6-8 servings

### Ingredients

8 oz cream cheese, room temperature  
4 tablespoons 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® Powdered Sugar, sifted

### To Decorate and Serve:

Crushed chocolate cream sandwich cookies (about 10)  
Vanilla sandwich cookies, such as Milanos®  
Black 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.



# Monster Cookie Bars

**Prep time** 30 minutes

**Bake/Cook time** 25 minutes

**Yield** 18 bars

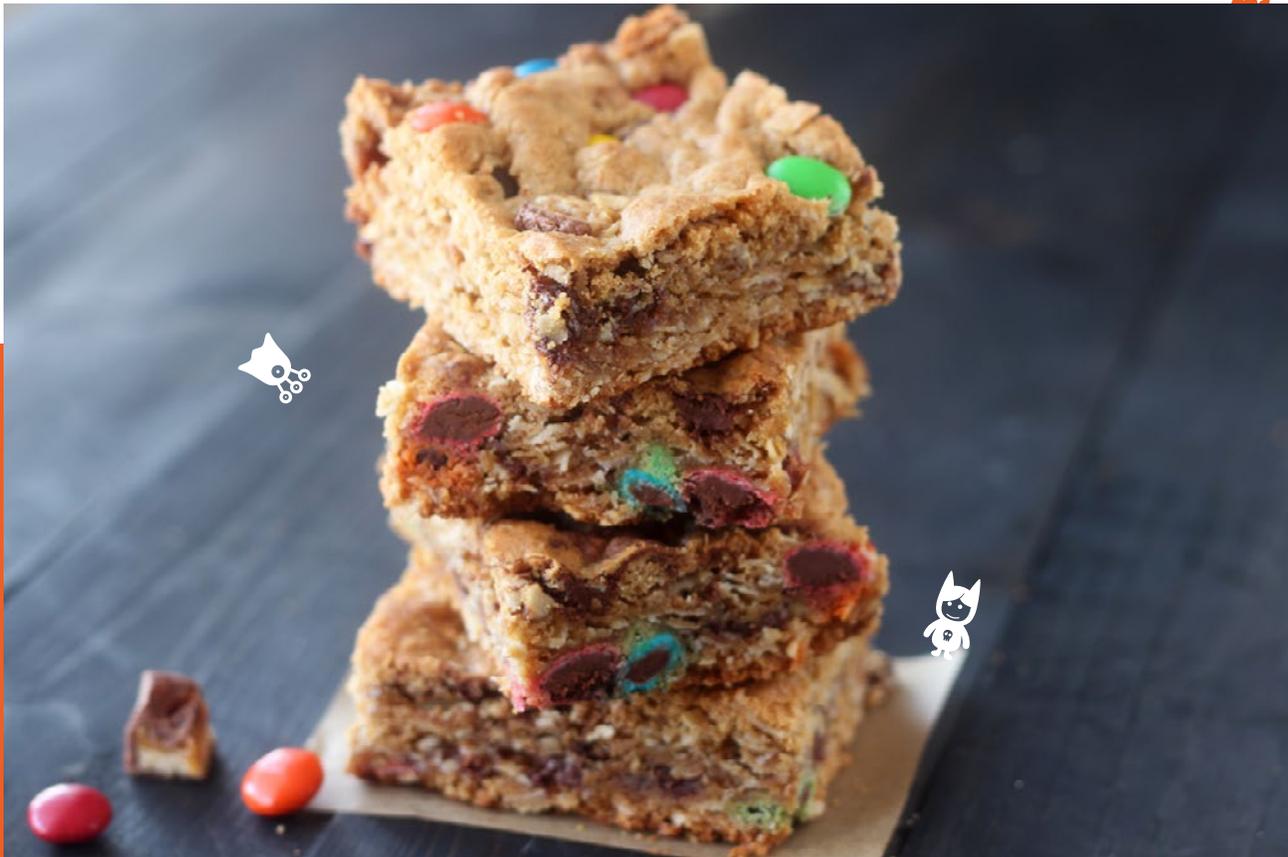
## Ingredients

2 cups all-purpose flour\*  
1½ cups old-fashioned oats  
1 teaspoon baking powder  
¼ teaspoon baking soda  
½ teaspoon fine 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 semisweet 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 13x9-inch baking pan with foil, leaving an overhang on all four sides.
2. In a large bowl combine flour, oats, baking powder, baking soda, and salt.
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 in 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® Granulated Sugar  
½ cup whipped cream (store-bought or homemade)  
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.



Watch video!





# Strawberry Popcorn

## Buttercream Frosting

### Ingredients

1 cup (2 sticks) unsalted butter, soft  
3 cups sifted Imperial Sugar® 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® Granulated Sugar  
1 small box strawberry gelatin  
⅓ cup light corn syrup  
5 tablespoon 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 with parchment paper, letting the ends overlap. Butter the parchment.
2. In a medium bowl, stir together the flour, oats, graham cracker crumbs, baking powder, and salt.
3. In a 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 this 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 it 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  
**Plan for** additional 30-45 minutes



## 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) butter, melted and cooled slightly  
1 cup Imperial Sugar® Granulated Sugar  
2 large eggs  
1 teaspoon vanilla extract  
1/2 cup semisweet 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 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, soft  
1 cup Imperial Sugar® 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

## 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 them 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 a small amount of 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

½ cup chocolate chips

¼ cup peanut butter

2 tablespoons butter

4 cups Cocoa Puffs® cereal

1 cup Imperial Sugar® Powdered Sugar

10 oz peanut butter chips

1 cup broken pretzel sticks

1 cup almond slices (or almond slivers)

½ 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. Measure 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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Floating  
Ghost  
Decorations



Spooky  
Popsicle Stick  
Haunted House



Spider Web  
Tie Dye T-Shirts



 Halloween Luminaries



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