

SPOOKTACULAR HALLOWEEN TREATS



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Trick or **TREAT?**

(Why is this even a question?)

Vampire Mist Cocktail or Mocktail

This creepy showstopping libation creates a fog with dry ice. Colored sugar on the glass rim gives an extra spooky touch.

What is a vampire's favorite fruit?



A neck-tarine!

Prep time 0:10

Yield 4 servings

Ingredients

6 oz vanilla vodka
8 oz ginger beer
6 oz cranberry juice
4 oz pomegranate juice
Food grade dry ice

Directions

1. Mix all ingredients (except for dry ice) in a pitcher.
2. Turn glasses upside down and press rim on wet paper towel. Dip moistened glasses in **red sugar**.
3. Pour drink into individual ice-filled glasses. Place a small piece of dry ice into each glass (using tongs). Drink will bubble and mist for about 5 minutes.
4. Do not drink until all dry ice has melted. This should be easy to avoid, since dry ice sinks and stays at the bottom of glass.
5. For Mocktail: Omit vodka and add additional ginger beer.

Chocolate Spider Web Whoopie Pies

Prep time 1:15

Bake/Cook time 0:12

Yield 18 cookies

Ingredients

2 c + 4 Tbs	all-purpose flour*
1 tsp	baking soda
½ tsp	cream of tartar
10 Tbs	cocoa powder (non Dutched)
1 c	Imperial Sugar® Granulated Sugar
1 tsp	salt
1	large egg
2 tsp	vanilla extract
7 Tbs	vegetable oil
1½ c	well shaken buttermilk

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Basic Butter Cream Frosting Filling:

16 Tbs	unsalted butter, soft
3 c	Imperial Sugar® Powdered Sugar
2 Tbs	milk
2 tsp	vanilla extract
pinch	salt

Icing for spider web:

1	large egg white
1 c + 2 Tbs	Imperial Sugar® Powdered Sugar

Directions

1. Preheat oven to 350°F.
2. Line 2 to 3 cookie sheets with parchment paper and set aside.
3. Sift together flour, baking soda, cream of tartar, cocoa powder, sugar and salt and set aside.
4. In another bowl whisk together eggs, vanilla, vegetable oil and buttermilk. Add dry ingredients and using a firm spatula mix until combined and no flour is visible. Do not overmix as this will make the batter runny.
5. Either use a piping bag fitted with a medium sized plain tip or using a spoon, drop/pipe two tablespoon amounts onto prepared cookie sheets about 2 inches apart.
6. Place in oven and bake until center of cakes bounce back when lightly pressed with a finger, about 12 minutes. Let cool.
7. For buttercream: Beat butter until smooth and creamy, add powdered sugar, milk, vanilla and salt and mix until light and fluffy.
8. Pipe or spoon butter cream on one whoopie pie half and sandwich with another.
9. For spider web icing whip egg white and powdered sugar until light and thick. The icing can be adjusted by adding a small amount of egg white to make it thinner or powdered sugar to make it thicker.
10. Fit icing in a little piping bag fitted with a very small plain tip and pipe a spider web on surface and decorate with spiders.
11. Make edible [candy spiders](#) to dress up the whoopie pies.

Watch the video of Chef Eddy making these candy spiders on our web site!

Homemade Snickers® Bar

This copycat recipe has only 7 ingredients and takes less than 30 minutes to make! You'll never go back to store-bought again.

Bone appetit



Prep time 0:20

Yield 12-15 bars depending on size

Ingredients

1 c	semisweet chocolate chips
3 Tbs	creamy peanut butter
7 oz	marshmallow fluff
¼ c	creamy peanut butter
1½ c	Imperial Sugar® Powdered Sugar
1 c	dry roasted unsalted peanuts
11 oz	caramels
¼ c	heavy cream
1 c	semisweet chocolate chips
3 Tbs	creamy peanut butter

Directions

1. Line an 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 melted chocolate in prepared pan and spread evenly. Place pan in freezer for 2-3 minutes or until hardened.
4. Meanwhile, in a clean bowl place 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 “dough” from bowl and press with fingers on top of 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 peanuts, spreading it all over with the back on a spoon.
8. Refrigerate for 5 minutes until set.
9. In a heatproof bowl, melt remaining chocolate chips and peanut butter. Pour over caramel layer, spreading evenly.
10. Place pan in fridge for 10 minutes until chocolate is set.
11. With a sharp knife, cut into bars.



Graveyard Chocolate Cheesecake Dip

Only 20 minutes to make – this spooky party treat tastes like a decadent chocolate cheesecake!



No double-dipping Precious ...

Prep time 0:20
Yield 6-8 servings

Ingredients

8 oz cream cheese, room temperature
4 Tbs unsalted butter, room temperature
5 Tbs cocoa powder
2 Tbs Imperial Sugar® Light Brown Sugar
½ tsp vanilla extract
¼ tsp kosher salt
2 Tbs milk
2 c + 2 Tbs Imperial Sugar® Powdered Sugar, sifted

To Decorate and Serve:

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

Caramallows



Ingredients

Soft Caramels:

12 Tbs	unsalted butter
2 c	Imperial Sugar® Granulated Sugar
¼ tsp	salt
1 c	light corn syrup
2 c	heavy cream, divided
2 tsp	vanilla extract

Marshmallows:

1½	envelopes gelatin (3½ teaspoons)
⅓ c	room temperature water
1¼ c	Imperial Sugar® Granulated Sugar
¼ c+2 Tbs	water
⅛ tsp	salt
½ tsp	vanilla extract

Chocolate Coating:

2 lb	chocolate candy coating
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Prep time 1:00

Bake/Cook time 0:30

Plan for 24 hours for marshmallows to set

Yield 64 candies

Directions

1. Line a 9x9-inch baking pan with greased parchment paper and set aside.
2. In a medium-sized saucepan, add butter and allow to melt on low heat. Once butter is melted, add sugar, salt, corn syrup and 1 cup of heavy cream. Clip a thermometer to the side of the pot and turn heat to medium and allow mixture to boil and reach 240°F.
3. Once it comes to temperature, add the second cup of heavy cream. Let mixture boil again and come to 245°F or “firm ball” stage.
4. Remove caramel from heat and stir in vanilla extract. Pour immediately into prepared pan. Refrain from scraping the sides of the pot because there may be some discoloration. Allow to cool and set up for 30 minutes while preparing marshmallow layer.
5. In a bowl of a stand mixer combine gelatin and ⅓ cup room temperature water, fit with whip attachment and set aside.
6. In a saucepan combine sugar and ¼ cup + 2 tablespoons water and cover with a lid. Boil for 3 minutes and remove lid. Attach a thermometer on side of pan and boil until syrup reaches 240°F. Do not stir syrup as this may cause it to crystallize.
7. Remove from heat, engage mixer in medium speed and while whipping pour hot syrup in a slow and steady stream onto whipping gelatin. Once all combined engage mixer in high speed. Add salt.
8. Whip until mixture feels lukewarm and looks like marshmallow fluff, about 8-12 minutes. Stop mixer and scrape marshmallow mixture on top of prepared caramels, spreading into an even layer.
9. Cover pan very tightly with plastic wrap and allow candy to set over night at room temperature.
10. Once Caramallows are set, cut into 1-inch squares. Melt chocolate in a large microwave-safe bowl according to manufacturer's instructions. Using two forks, dip Caramallows into chocolate and coat all sides, tap excess chocolate off and place on a parchment-lined baking sheet or platter. Allow Caramallows to set for about 30 minutes before transferring to a serving tray.
11. Store at room temperature in an airtight container.



Halloween Sugar Cookies

(Beware. Many disappear before being "served.")

Prep time 0:15

Bake/Cook time 0:09

Plan for 1+ hours chill time, 45 minutes decorating time

Yield 2 dozen cut out cookies

Ingredients

16 Tbs	unsalted butter, very soft
1½ c	Imperial Sugar® Granulated Sugar
1	large egg
2 tsp	vanilla extract
2½ c	all-purpose flour*
½ tsp	salt
½ tsp	baking soda
½ tsp	cream of tartar

Halloween Frosting

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F.
2. Beat butter until very light and creamy. Add sugar and continue mixing until light and fluffy. Add egg, vanilla and salt and beat until very well combined.
3. Sift flour, baking soda and cream of tartar together and add in one step to above. Mix until dough forms. Do not overmix.
4. Chill dough until thoroughly firm. Roll dough on a surface that was pre-chilled by placing a cookie sheet filled with ice cubes for 15 minutes or more on the surface – or roll dough on a lightly floured kitchen towel. Cut into shapes and place on parchment or lightly buttered cookie sheets.
5. Bake 9 minutes until edges just begin to brown. Be careful not to overbake.
6. Remove from oven and cool on a wire rack.
7. Prepare our [Halloween Frosting](#) and frost cookies once cool.

Candy Sugar Skulls

Prep time 1:00

Plan to dry 24 hours

Yield 12 small 3-D skull candies

Ingredients

- 1 c Imperial Sugar® Granulated Sugar
- 1 tsp meringue powder
- 1 tsp water
- 1-2 drops coconut, lemon or orange extract
- 1-2 drops food coloring (green, red, orange or yellow) optional

Directions

1. Combine sugar, meringue powder, water, desired extract and food coloring, if desired in a small bowl until well blended.
2. Firmly press sugar mixture into skull-shaped molds. Let dry for 24 hours.
3. To prepare icing: Combine powdered sugar and milk to desired spreading consistency; mixing until well blended. Divide into small bowls and add few drops of food coloring to each mixture for decorating skulls.
4. Pop skulls out of molds. Decorate as desired with colored icings.



These treats are a traditional part of the Day of the Dead (Día de los Muertos) celebrations. The molds can be purchased online or in many craft stores.

Turtle Caramel Apples

These apples make a cute Halloween gift. Just wrap individually with cellophane and a ribbon.

Prep time 0:30

Bake/Cook time 0:15

Yield 8 turtle caramel apples

Ingredients

16 Tbs	unsalted butter
1 can	sweetened condensed milk
¾ c	corn syrup
2 c	Imperial Sugar® Light Brown Sugar
pinch	salt
1 tsp	vanilla extract
8	popsicle sticks
8	Granny Smith apples
1 c	peanuts, chopped
1 c	mini chocolate chips

Directions

1. Remove stem from apples and insert popsicle sticks. Place on wax paper or Silpat® and set aside.
2. Mix chopped peanuts and mini chocolate chips in a bowl, and set aside.
3. In a saucepan large enough to hold all ingredients (excluding apples) melt butter. Add sweetened condensed milk, corn syrup, brown sugar and salt. Stir to a boil, preferably using a heat resistant rubber spatula.
4. On medium heat continue to stir until the caramel reaches 245°F.
5. Remove from heat and pour in vanilla extract.
6. Carefully tilt pan to obtain a deep caramel layer. Dip one apple at a time rotating in caramel until well coated. Remove from caramel and dip in bowl of chopped nuts/mini chocolate chips. Place on wax paper or Silpat®.
7. Allow to cool before consuming.
8. Remaining caramel can be reheated and used for sweetening coffee. Soak the pan in water for easy cleanup.





Geeek! Is that the chocolate cheesecake dip? . . .

Almond Joy® Layer Cake



Prep time 2:10

Bake/Cook time 0:40

Yield one 8 inch cake, about 8-10 servings

Ingredients

Cake:

2¼ c	all-purpose flour*
¾ c	Dutched cocoa powder
2 tsp	baking soda
2 c	Imperial Sugar® Granulated Sugar
2	large eggs
1 c	buttermilk
1 c	vegetable oil
1 Tbs	vanilla extract
2 tsp	almond extract
1 tsp	salt
1 c	water

Coconut Filling:

1 c	Imperial Sugar® Granulated Sugar
½ c	water
pinch	salt
3½ c	shredded unsweetened coconut
1 c	heavy cream, or ⅞ cup canned coconut milk

Double Recipe: **Chocolate Ganache or Sauce**

⅔ c	whole almonds
½ c	sliced almonds

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 310°F.
2. Butter and flour three 8-inch baking pans and set aside. (Fitting a round piece of parchment paper on bottom of baking pan is highly recommended for easy removal of cake.)
3. Sift together flour, cocoa powder, baking soda and sugar and set aside.
4. In a bowl large enough to hold all ingredients whisk eggs and buttermilk until well combined. Add oil, vanilla, almond extract and salt and whisk smooth.
5. Meanwhile heat water until hot.
6. Add dry ingredients buttermilk-egg mixture and whisk smooth. Add hot water in 3 increments, while whisking the batter smooth in between additions.
7. Divide batter evenly into the pans and place in oven, bake for 40-45 minutes until center of cake bounces back when lightly pressed with a finger or until an inserted toothpick comes clean.
8. After 5 minutes turn upside down on parchment paper lined surface and allow to cool completely before filling or frosting, about 1 hour.
9. Meanwhile prepare filling. Bring to boil sugar and water and remove from heat. Add coconut and stir to combine.
10. Add heavy cream or canned coconut milk in 5 increments stirring in between. Cover with plastic food film and let cool.
11. Place a cake round on a serving platter and spread with half of coconut filling ensuring to keep ½ inch away from edge. Cover with another cake layer and spread remaining coconut mixture on top.
12. Place remaining cake layer on top. Frost cake using about ⅔ of chocolate ganache. If ganache has not firmed yet to a consistency of regular frosting do the following: Remove half of ganache from bowl and set bowl over a few ice cubes. Stir constantly until slightly thicker. Wait a few minutes and allow ganache to thicken. If ganache was over chilled and has become too firm to spread, soften in a microwave oven in 3-4 second increments.
13. Scatter whole almonds on top. Heat remaining ganache until lukewarm and pour onto almonds and the surface of the cake. Place sliced almonds around bottom edge of cake (if desired).
14. Serve cake at room temperature.

Worm & Dirt Pudding Parfaits

Dig in!



Prep time 0:25

Yield 4-8 depending on size of parfait dish

Ingredients

15 oz package chocolate sandwich cookies
2 c cold milk
1 package (3.4 ounce) instant vanilla pudding mix
4 oz cream cheese, at room temperature
¼ c Imperial Sugar® Granulated Sugar
½ c whipped cream (store-bought or homemade)
1 tsp vanilla extract
Gummy worms for decoration

Directions

1. Place the sandwich cookies in a food processor and process until they resemble sand, and 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 the 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.



A quick and easy
recipe the kids will
love to help make!

Monster Cookie Bars

Prep time 0:30

Bake/Cook time 0:25

Yield 18 bars

Ingredients

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

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for 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 butter. Add brown sugar, stirring until completely absorbed and smooth. Remove from heat and stir in peanut butter. Let cool slightly. Add eggs, one at a time, stirring well after each addition. Add in vanilla.
4. Pour butter mixture into flour mixture and stir to combine. Batter will be very thick. Stir in chocolate chips, m&ms, and chopped chocolate bars.
5. Spread 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 to serve. Bars can be stored in an airtight container at room temperature for up to 2 days.



These crowd-pleasing treats are a yummy combination of a cookie, bar and candy!



Candy Corn Fudge

Prep time 0:20

Plan for 4 hours chill time

Yield 9x13-inch slab fudge

Ingredients

3 c	Imperial Sugar® Powdered Sugar
12 Tbs	unsalted butter
1½ c	heavy cream
4½ c	mini marshmallows
1 tsp	salt
1 Tbs	orange zest, no white bitter pith
2 tsp	vanilla extract
4½ c	premium white chocolate chips
	Orange food color/paste
	Yellow food color/paste

When making this fudge, be sure to use real white chocolate made with pure cocoa butter and no other fats.



Directions

1. In a crisscross pattern place 2 sheets of parchment paper on a 13x9-inch cookie sheet, ensure an overhang of paper. Spray with cooking spray and set aside.
2. With the exception of white chocolate chips combine all ingredients in a large saucepan. On medium heat stir to a boil using a heat resistant spatula.
3. Once boiling keep stirring for 5 more minutes retaining an even boil. Remove from heat and stir in chocolate chips.
4. Pour enough fudge in measuring cup to obtain 2½ cups. Pour measured amount immediately onto prepared cookie sheet and spread evenly using an offset spatula, then set aside.
5. Measure another 2½ cups of fudge and set aside for later. Add a few drops of orange food coloring to remaining fudge in saucepan and slightly reheat while stirring. (Do not return to a boil!) Once fudge is pourable again pour onto white fudge layer and spread evenly. Place in freezer.
6. Wash saucepan to remove any remaining orange fudge. Pour in remaining fudge into saucepan and add a few drops of yellow food color. Reheat until pourable and pour onto orange layer, spread evenly.
7. Wait at least 4 hours before cutting. You can place fudge in refrigerator to speed up the cooling process.
8. Pull fudge out pan by grabbing parchment edges. To simulate candy corn cut a ¼-inch strip and cut into triangles. Fudge can also be cut in any shape desired.

Wicked Good Witch Hat Cookies

The fondant for these delicious treats needs to sit about 8 hours to overnight – but trust us, it's worth the wait!



Prep time 0:30

Yield 12 cookies

Ingredients

1 c peanut butter
½ c honey
2 c Imperial Sugar® Powdered Sugar
Chocolate sandwich cookies
Rolled Fondant
Green food coloring

Directions

1. Mix peanut butter, honey and powdered sugar together well to form a pliable base. Take small pieces and shape into individual small cones to form a witch hat.
2. In a ziplock bag, crush several chocolate cookies (without the creamy filling) into small pieces.
3. Empty the crushed cookies onto a plate and roll each witch hat in the cookies until coated.
4. Place coated hat on top of a whole chocolate cookie. Gently press down to adhere to cookie base. If you find they aren't staying together, a dollop of Royal Icing or store-bought icing should do the trick.
5. Make green fondant **according to recipe**. Cut thin strip fondant to make a band for the hat. Attach to cookie at base of cone-shaped top.

Prep time 0:15
Bake/Cook time 0:45
Yield 24 bars

Ingredients

Crust:

$\frac{3}{4}$ c Imperial Sugar® Light Brown Sugar, packed
12 Tbs unsalted butter, room temperature
 $\frac{3}{4}$ tsp kosher salt
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{2}$ tsp cinnamon
 $\frac{1}{4}$ tsp freshly grated nutmeg
 $\frac{1}{8}$ tsp cardamom
 $\frac{1}{8}$ tsp allspice
 $2\frac{1}{2}$ c unbleached, all-purpose flour*
 $\frac{1}{2}$ c chopped pecans, toasted

Filling:

3 c peeled and chopped Honeycrisp apples
1 tsp Imperial Sugar® Granulated Sugar
 $\frac{1}{2}$ tsp kosher salt
 $\frac{1}{4}$ tsp cinnamon
pinch cardamom

Caramel Layer:

11 oz bag caramel bits
 $\frac{1}{4}$ c evaporated milk

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F. Line a 9x13-inch pan with foil; grease foil.
2. With an electric mixer, cream together brown sugar and butter until creamy. Beat in salt, baking soda, and spices. On low speed, mix in flour until combined. (The mixture will be crumbly.)
3. Reserve $\frac{3}{4}$ cup of crust and stir in pecans. Squeeze mixture together into larger pieces and set aside. Press remaining crust into pan. Bake for 10 minutes.
4. Meanwhile, toss chopped apples with granulated sugar, salt, cinnamon, and cardamom. In a small saucepan, melt caramel bits and evaporated milk over low heat, stirring until smooth.
5. Scatter apples over crust, then pour on caramel sauce. Sprinkle on reserved topping. Bake for 30-35 minutes, or until caramel is bubbly. Remove from oven and cool on a wire rack. Lift foil to remove from pan and peel back foil sides from bars. Use a bench scraper for easy cutting.

Caramel Honeycrisp Apple Bars





Kids will love to help
make this recipe.
So simple it's scary!

Directions

1. Preheat oven to 200°F. Line a baking sheet with parchment paper or a Silpat® and set aside.
2. Using a handheld or stand mixer, beat egg whites and cream of tartar on medium speed until soft peaks form. Slowly add in sugar a little at a time and increase mixer speed to high. Continue to beat until stiff peaks form, 5-7 minutes.
3. Place meringue mixture in a piping bag fitted with a large round tip. Pipe swirls on prepared baking sheet. Bake meringues until dry, roughly 1 hour. After an hour, turn off oven and allow meringues to dry completely in cooling oven.
4. When cool, pipe eyes and mouths onto meringue ghosts with black icing gel. Keep stored in air-tight container.

Meringue Ghosts

Prep time 0:15

Bake/Cook time 1:00

Yield 20-24 meringues

Ingredients

3 egg whites
½ tsp cream of tartar
¾ c Imperial Sugar® Granulated Sugar
Black Icing Gel, for decorating



It doesn't look right. I must watch my spelling.



Strawberry Popcorn



Prep time 0:05

Bake/Cook time 0:08

Yield 10 cups

Ingredients

10 c	popped popcorn
1¼ c	Imperial Sugar® Granulated Sugar
1	small box strawberry gelatin
⅓ c	light corn syrup
5 Tbs	salted butter, diced

Directions

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

These crunchy, fruity treats are easy to make and fun to eat!



Chocolate Cookie Mice

Prep time 0:45

Bake/Cook time 0:10

Plan For chill for at least 3 hours to overnight

Yield 3 dozen cookies

Ingredients

8 Tbs butter or margarine, softened
½ c vegetable shortening
¾ c Imperial Sugar® Granulated Sugar
1 egg
1 tsp vanilla extract
2½ c all-purpose flour*
¼ c unsweetened cocoa
½ tsp baking powder
pinch salt
Black lace licorice (tails)
Red cinnamon candies (nose)
Silver dragees (for eyes)

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Cream butter and shortening with sugar until light and fluffy. Add egg; blend well. Stir in vanilla extract. Whisk flour with cocoa, baking powder and salt; gradually stir into creamed mixture.
2. Whisk flour with cocoa, baking powder and salt; gradually stir into creamed mixture. Gather dough into a ball; wrap and chill well, at least 3 hours or overnight.
3. Pinch off a small piece of dough and roll into a ball with a 1-inch diameter. Then roll ball lightly into a fat, rounded oval and pinch one end of oval into a sharp point (for mouse nose). Place mouse bodies 2 inches apart on ungreased baking sheets. Shape small pinches of dough into flat rounds and attach to top of mouse head to form ears. Press silver dragees for eyes and one red cinnamon candy for a "Rudolph" nose.
4. Preheat oven to 350° F and bake cookies in center of oven for 10 minutes. Remove from oven and immediately push small pieces of licorice into tail end of each mouse. Move cookies to rack to cool before storing. Recipe yields about 3 dozen cookies.

Recipe from Homemade Good News 1992 Volume XII



From our vintage cookbook series, these cookies are great for a cookie swap for a themed birthday party.

Prep time 0:20

Bake/Cook time 0:35 to 0:40

Yield 16 servings

Ingredients

10 Tbs butter
3 oz dark chocolate chips
1 c + 2 Tbs Imperial Sugar® Granulated Sugar
2 large eggs
2 tsp vanilla
1 c all-purpose flour*
2 Tbs unsweetened cocoa powder
½ c dark chocolate chips
Black food coloring
2 c marshmallow fluff
Orange food coloring
3 Tbs chocolate syrup

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Halloween Marshmallow Brownies

Directions

1. Preheat oven to 350°F. Prepare 8x8-inch baking pan with parchment paper long enough to hang over on two sides, making it easier to remove from pan once baked. Spray pan and paper.
2. In small sauce pot over medium heat, or in microwave, melt chocolate and butter until smooth. Allow to cool slightly.
3. In a separate bowl, beat eggs and vanilla with sugar. Slowly add in chocolate mixture until well combined.
4. In small bowl, sift together cocoa and flour. Add mixture to rest of batter, and stir in black food coloring. Do not over mix. Stir in chocolate chips.
5. Pour batter into prepared baking pan.
6. Bake for 35-40 minutes, or until brownies are set in center. Remove from oven. Allow to cool completely.
7. Drop spoonfuls of 1 cup of the marshmallow fluff onto the cooled brownies.
8. In a small bowl, stir orange food coloring into remaining fluff. Drop again by spoonfuls onto brownies. Use a spoon to slightly mix different colored fluffs together. Do not over combine.
9. Drizzle chocolate syrup into lines on fluff. Use a sharp knife to swirl chocolate into colored fluff. Refrigerate until set. Keep chilled.

If you're feeling adventurous, create spiderweb patterns into the marshmallow fluff topping!



Spooky S'mores Bars



Prep time 0:15

Bake/Cook time 0:22

Yield 12 bars

Ingredients

- 1 c unbleached, all-purpose flour*
- ⅓ c rolled oats
- 1 c graham cracker crumbs
- 1 tsp baking powder
- ¼ tsp kosher salt
- 8 Tbs salted butter, melted
- ¾ c Imperial Sugar® Light Brown Sugar, packed
- 1 egg
- 4 full-size milk chocolate candy bars
- 12 ghost shaped marshmallows
- Black food coloring pen (optional)

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

You don't need a campfire for this dessert. Chocolate, marshmallow and graham cracker come together for a frightful delight

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 into the prepared pan, smooth the top evenly and bake until done, about 18-20 minutes. Let cool on a wire rack.
5. Once cooled, cover the top with the candy bars, breaking up the 4th bar to cover the cookie base completely. Top with 12 ghost-shaped marshmallows. (Place the ghosts face down, as the faces will 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 Lo Broil. Place the bars in the oven for 1-2 minutes until the chocolate is melty and marshmallows are golden. Let 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.

Pumpkin Pretzels



Prep time 0:40

Yield 24 pumpkins

Ingredients

⅓ c Imperial Sugar® Granulated Sugar
Wilton orange icing color (or classic orange food coloring)
34 small pretzels, divided
12 oz white chocolate (or almond bark), roughly chopped
4 Tbs unsalted butter, softened
1 c Imperial Sugar® Powdered Sugar
½ tsp vanilla extract
Wilton green icing color (or classic green food coloring)

Directions

1. Add granulated sugar to a food processor and add a few drops of orange food coloring. Pulse until color is completely distributed. You can add as much food coloring as desired. Once you reach a bright orange color, transfer sugar to a small bowl and set aside.
2. Break up 10 pretzels by hand to create the stems for the top of the pumpkins and set aside.
3. Line two cookie sheets with wax paper and in a large bowl, melt white chocolate according to package directions. Dip each pretzel in white chocolate and place on prepared cookie sheets. Dip end of one pretzel stem and stick it onto the top of the pretzel.
4. Immediately sprinkle orange sugar on each dipped pretzel. Let cool until hardened, about 15 minutes in the refrigerator.
5. In a small bowl, beat butter and powdered sugar until well combined. Add vanilla extract and a few drops of food coloring and stir to combine. Transfer icing into a piping bag with a small round tip on the end, pipe a green leaf on top of each and serve.

Ghost Pound Cake Sandwiches



Where will you find 7-Up Pound Cake?
At the ghost-ery store!

Prep time 0:25

Bake/Cook time 0:25

Yield 12 ghosts

Ingredients

- 1 **7-Up® Pound Cake**
- 16 Tbs unsalted butter, softened
- ½ c raspberry jam
- 2 c Imperial Sugar® Powdered Sugar
- 1 tsp vanilla extract
- Wilton red icing color (or classic red food coloring)
- 4 Tbs unsalted butter, softened
- 1 c Imperial Sugar® Powdered Sugar
- ½ tsp vanilla extract
- Wilton black icing color (or classic black food coloring)

Directions

1. Slice pound cake into ¼-inch thick slices and then using a ghost cookie cutter, cut each slice into a ghost shape, and set aside.
2. In a stand mixer, beat butter and raspberry jam until well combined. Add powdered sugar and beat until light and fluffy. Add vanilla extract and a few drops of red food coloring, stirring as you go, till you get a deep red color, then set aside.
3. In a small bowl, beat butter and powdered sugar until well combined. Add vanilla extract and a few drops of black food coloring and stir to combine. Transfer icing into a piping bag with a small round tip on the end, and set aside.
4. Spread one side of a pound cake ghost with raspberry buttercream. Top with a second ghost to form a sandwich. Then with the black frosting, pipe on a face onto the ghost. Continue until all ghosts are sandwiched together and serve!

Not So Spooky Spider Cookies



Prep time 0:20

Bake/Cook time 0:09 to 0:11

Yield 24 spider cookies

Ingredients

8 Tbs	unsalted butter, room temperature
1 c	Imperial Sugar® Granulated Sugar
1	egg
2 tsp	vanilla extract
½ c	cocoa powder
¼ tsp	baking soda
¼ tsp	baking powder
1½ c	all-purpose flour*
½ c	chocolate sprinkles
48	thin pretzel sticks, broken in half
24	malTED milk balls
48	candy eye balls

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F. Line two baking sheets with parchment paper.
2. Cream butter and sugar until light and fluffy using an electric mixer, about 3 minutes.
3. Add egg and vanilla. Beat until combined.
4. Add cocoa, baking soda, baking powder, and flour.
5. Shape dough into 1-inch balls. Roll in chocolate sprinkles. Add 4 pretzel sticks to each side of the cookie, making 8 legs.
6. Place on baking sheets, 2 inches apart. Bake for 9 to 11 minutes. When the cookies come out of the oven, place a malted milk ball in the center of each cookie. Add candy eyeballs while the cookies are still warm.
7. Let rest on sheets for 3 minutes, then transfer to wire racks to cool completely.

How do spiders communicate?

Through the World Wide Web.

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