

HALLOWEEN RECIPES



YUMMY MUMMY APPLE CAKE

- 1 package **Nana's Apple Cake Mix**
- 2 cups chopped apples (any variety, peeled or unpeeled)
- 2 large eggs
- 1/2 (15 ounce) package refrigerated pie crusts (1 crust)
- Edible monster eye candy

1. Preheat oven to 350°F. In large bowl, combine first three ingredients; stir until mixed. Spread batter in a greased 8x8-inch baking pan. Bake 20 minutes.
2. While cake is baking, roll out pie dough and cut into long 1/2-inch strips. Take cake out of the oven and carefully top with pie strips, overlapping a little in places and leaving gaps in others.
3. Continue baking 20-25 minutes or until top looks golden.
4. Remove from oven; add candy eyes as desired. Serve warm.

Makes 9 servings.

DARK CHOCOLATE SPIDERWEB CHEESECAKE

- 1 package **Dark Chocolate Cheesecake Bar Mix**
- 1 cup butter (1/2 cup softened, 1/2 cup melted)
- 2 (8 ounce) packages cream cheese, softened
- 1/3 cup white chocolate chips

1. Preheat oven to 350°F. In medium bowl combine **Dark Chocolate Cheesecake Bar Mix** packet 1 and 1/2 cup softened butter. Mix until crumbly. Evenly press dough into a greased 9-inch springform pan. Bake 15 minutes. Cool slightly. Reduce heat to 325°F.
2. In large bowl, whisk softened cream cheese until smooth. Add **Dark Chocolate Cheesecake Bar Mix** packet 2 and 1/2 cup melted butter. Stir until well combined. Spread over cooled crust. Bake 30-35 minutes or until cake is set 3 inches from edge but still wobbly in center when pan is gently shaken.
3. Cool at room temperature 30 minutes. Refrigerate 1 hour or until completely cooled. Carefully release and remove side of pan.
4. In small microwave-safe bowl, microwave chocolate chips on HIGH until melted and smooth, about 30-45 seconds. Transfer chocolate to a resealable bag with a tiny hole cut in one corner. Pipe spider web design on top. Store in refrigerator, covered.

Makes 16 servings.



PEANUT BUTTER CHIP COOKIES

- 1 package **Classy Chocolate Pound Cake Mix**
- 1/2 cup butter, melted
- 1 large egg
- 1/2 cup white chocolate chips
- 1/2 cup peanut butter chips

1. Preheat oven to 350°F.
2. In large bowl, mix together all ingredients until well combined. Drop by spoonfuls onto a greased baking sheet.
3. Bake 10-12 minutes.

Makes 2 dozen cookies.



ENGLISH TOFFEE COOKIE CUPS

- 1 (16.5 ounce) tube refrigerated sugar cookie dough
- 1 package **English Toffee Cheese Ball Mix**
- 1 (2.8 ounce) milk chocolate English toffee candy bar (such as a Heath® Bar)
- 1/2 cup chocolate chips
- 1 (8 ounce) package cream cheese, softened
- 48 mini chocolate chips

1. Preheat oven to 350°F. Spray 1 (24-count) mini muffin pan generously with no-stick spray. Cut sugar cookie dough into 12 slices, then cut each slice in half and roll into balls. Place each ball in wells of pan.
2. Bake 8-10 minutes or until tops are lightly browned. Let cool in pan 5 minutes; transfer to a baking rack to cool completely.
3. Meanwhile, chop and combine **English Toffee Cheese Ball Mix** packet 2 and candy bar, set aside.
4. In small microwave-safe bowl, microwave chocolate chips on HIGH until melted and smooth, about 30-45 seconds. Dip top rim of cookie cups in melted chocolate, then dip in candy topping. Chill 5 minutes.
5. In medium bowl, combine cream cheese and **English Toffee Cheese Ball Mix** packet 1; vigorously mix until well combined. Transfer into a resealable storage bag and cut off the corner. Pipe onto top of chilled cookie cups and circle the frosting to make a ghost shape. Place two mini chocolate chips on each cup to create eyes.

Makes 24 cookie cups.

SPOOKY ALMOND BARK TWISTY GRAHAMS

- 12 ounce vanilla-flavored almond bark
- 1 package **Twisty Graham's**
- Candy eyes

1. Melt almond bark according to package directions.
2. Dip **Twisty Graham's** in melted almond bark, using forks or tongs. Place on a cooling rack over a baking sheet. Place two eyes on each **Twisty Graham**. Cool completely. Store in an airtight container.

Makes 8 servings.



MONSTER CAKE TRUFFLES

- 1 package **Sunny Lemon Pound Cake Icing Mix**
- 1 cup plus 1-2 tablespoons water, divided
- 3/4 cup butter, melted
- 3/4 (16 ounce) container cream cheese frosting
- 1 (20 ounce) package vanilla-flavored almond bark
- Food coloring
- Sprinkles for decorating
- Candy eyes

1. Preheat oven to 350°F. In large bowl, combine **Sunny Lemon Pound Cake & Icing Mix** packet 1, 1 cup water and butter. Transfer batter into a greased 13x9-inch baking pan. Bake 20-25 minutes or until toothpick inserted in center comes out clean and top is nicely browned. Cool completely.
2. Break pound cake into small, uniform crumbs (the smaller the better for a smooth truffle.) With a sturdy spoon, stir in 3/4 of the cream cheese frosting; stir until stiff dough forms. Roll dough into 1-inch balls; place on a parchment lined baking sheet. Cover; chill 1 hour.
3. Melt almond bark as directed on package; pour into small deep bowls and add food coloring as desired. Dip each cake ball into the warm almond bark. Set on a wax paper-lined baking sheet. Continue with the remaining cake balls.
4. Mix **Sunny Lemon Pound Cake & Icing Mix** packet 2 with 1-2 tablespoons water and drizzle over truffles.
5. Decorated each with sprinkles and eye(s).

Makes about 3 dozen truffles.

