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Halloween Fun

Recipes & Party Games



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Introduction

What child doesn't love Halloween?

Do you have fond memories of Halloween Parties, dressing up, and yummy treats? I sure do.

It seems many grownups also get a kick out of this fun day as well! To help you enjoy this holiday even more, we've compiled some easy, kid-friendly recipes and games you can use this Halloween to make it a special holiday for all.

We also included some great Halloween resources for you including an incredible Halloween Costume E-book that I am using to make my kids' costumes. You won't believe how quick and easy they are to make and how cute they turn out!

Now is the time to get working on some costumes, and start planning a kid-friendly Halloween Get-Together. Perhaps you would like to host a Halloween Party as a way for your little ones to enjoy all the fun of Halloween without having to run from house to house all night.

Christine Steendahl "The Menu Mom"

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Recipes

Caramel Apples

Ingredients:

6 apples 1 (14 ounce) package individually wrapped caramels 2 tablespoons milk

Directions:

Lightly butter a baking sheet and set aside. Remove the stem from each apple and stick a craft (popsicle) stick into the top of each apple. Unwrap caramels and place caramels and milk in a microwave safe bowl. Microwave approximately 2 minutes, stirring half way through. Carefully remove caramel from microwave and let cool for about 1 minute. Quickly roll each apple in caramel until well coated. Place on prepared baking tray and allow to set.



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Monster Party Mix

Ingredients:

* Be warned this mixture is very rich and contains quite a bit of sugar... serve in small amounts!

- 1(11 ounce) package of small pretzels
- 1 (10 ounce) package miniature peanut butter filled crackers
- 1 cup sugar ½ cup butter or margarine
- ½ cup light corn syrup
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 1 (10 ounce) package M&M's
- 1 (18 ounce) package candy corn

Directions:

In a large bowl combine pretzels and peanut butter crackers and set aside. In a large saucepan combine sugar, butter and corn syrup. Bring to a boil over medium heat and simmer for approximately 5 minutes, stirring occasionally. Remove from heat and stir in vanilla and baking soda. Pour over pretzel mixture and stir until coated. Transfer mixture to a greased baking pan.

Bake at 250F for 45 minutes, stirring every 10 minutes. Remove from oven and break apart while warm then allow to cool completely. Transfer to large bowl and toss with candy corn and M&M's. Store in an airtight container.

Easy Halloween Party Mix

Ingredients:

- 10 cups prepared popcorn
- 1 package peanut butter chips
- 1 cup candy corn
- 1 cup chocolate chips

Directions:

Combine all ingredients in a large bowl and mix well.

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Ghoulish Brain Dip

Ingredients:

- 2 ripe, dark-skinned soft avocados
- 5 ounces of shredded cheddar cheese
- 10 sprigs fresh cilantro
- 4 tablespoons chunky salsa
- Salt and freshly-ground pepper to taste

Instructions:

Wash and chop cilantro. On a cutting board and using a sharp knife, slice avocados in half. Remove the pits and put aside. Remove the center of avocados with knife and place in a bowl. Mash leaving a few lumps for brain effect. Stir in salsa until well blended. Add cheese and mix well. Place cilantro in the mixture and continue to mix until all ingredients are blended together well. Place pits in dip to keep dip from turning brown. Cover and refrigerate for at least 1 hour. Remove from refrigerator and discard pits. Add salt and pepper to taste being sure to stir well. Serve with your favorite chips or fresh vegetables.

Crispy Halloween Chips

Ingredients:

- 1 package of large flour tortilla
- 1/4 cup olive oil
- Salt, optional
- Halloween shaped cookie cutters

Instructions:

Place tortilla on a flat surface. Using the cookie cutters, cut each tortilla into your favorite Halloween shapes. Brush olive oil onto both sides of your shape. Place on cookie sheet. Place in broiler. When the shape begins to brown, flip and finish browning the other side. Sprinkle with salt if desired and serve with your favorite dip.

Hot Witch's Cider

Ingredients:

- 1 gallon apple cider
- 1 (16 ounce) can frozen orange juice concentrate
- 2 cinnamon sticks
- 2 cloves

Directions:

Combine all ingredients in a large saucepan. Simmer over low heat for approximately 15 minutes. Transfer to punch bowl and serve.

Pumpkin & Goblins Punch

Ingredients:

- 1 (12-ounce) can frozen orange juice concentrate, thawed
- 1 (14-ounce) can sweetened condensed milk
- 2 (1-liter) bottles of ginger ale
- 1 package orange sherbet

Directions:

In a punch bowl combine condensed milk and orange juice concentrate. Add ginger ale and mix well. Right before serving top with scoops of orange sherbet and serve.

Scary Frozen Bugs

Ingredients:

*These are great for serving in party punch or drinks.

- Water
- Raisins

Directions:

Fill ice cube tray with water and place a raisin in each ice cube. Freeze and use.

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Mummy Dogs

Ingredients:

- 6 hot dogs
- 1 package ready to bake pastry
- Parmesan cheese

Directions:

Wrap each hot dog in a pastry sheet and lightly brush with melted butter.

Sprinkle Parmesan cheese over top.

Place "mummy dogs" on a lightly greased baking tray and bake at 350F for approximately 15 minutes or until golden and baked through.

Top with "blood" (ketchup) and serve.

Halloween Burgers

Ingredients:

- 6 hamburgers or veggie burgers
- 6 slices cheese
- Pitted olives
- Red and green bell peppers
- 6 lettuce leaves
- 6 hamburger buns (split)

Directions:

Using a pumpkin shaped cookie cutter cut cheese into pumpkin shapes.

Cut olives into shapes for eyes and nose.

Cut bell peppers into shapes for mouth and pumpkin top (green pepper).

Cook burgers according to recipe and during the last few minutes of cooking top with cheese.

Carefully remove and place into lettuce-lined buns.

Garnish pumpkin face using olives and peppers. Serve open top.

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Yummy Witchy Fingers

Ingredients:

- Nonstick vegetable spray
- 10 chicken cutlets
- 2 cups all-purpose flour
- 2 eggs
- 2 cups seasoned bread crumbs
- 1 12-oz. can large pitted black olives, drained
- Ketchup
- 1 head of lettuce, shredded

Instructions:

In a small bowl place 2 eggs and beat thoroughly.

In another bowl place flour. In a third bowl place bread crumbs.

Slice chicken cutlets into strips that resemble a long witch's finger.

Cut them slightly skinny, long and crooked for better looking fingers. Take chicken finger and flour slightly being sure to cover entire finger. Then dip in the egg and roll in the bread crumbs. Place fingers onto a broiler pan sprayed with cooking spray.

Broil 5 minutes then turn and continue to broil until brown and cooked through. Place shredded lettuce on plate. After chicken fingers have cooled place on lettuce bed.

Cut the olives in half. Trim to look like a long jagged fingernail. Place a dab of ketchup on the end of chicken finger and place olive nail into ketchup so it will hold. Serve.



Rice Cereal Halloween Treats

The regular, run of the mill rice cereal treat can be turned into a sweet and unique Halloween treat by adding a few drops of orange food coloring (or a combination of red and yellow) into the marshmallow/butter mixture as it melts. When you cut the treats into squares, add one candy corn to the top of each square.

Marshmallow Haystacks

Here's a great variation to the rice cereal treat recipe. Replace the rice cereal with corn flake cereal. Follow the instructions combining the cereal, melted marshmallow and butter mixture. Mold the cereal mixture into the shape of haystacks. Add an orange candy corn pumpkin to the top of each haystack.

Candy Corn Ice Cream Sundae

Into one cup of partially thawed vanilla ice cream, mix in one tablespoon of candy corn (coarsely chopped) and one tablespoon of dry roasted peanuts (coarsely chopped). Scoop into ice cream bowl. Freeze until firm. When ready to serve, drizzle caramel ice cream topping over the ice cream mixture, a dollop of whipped cream and some additional candy corn and peanuts.

Halloween Napoleons

Thaw one sheet of frozen puffed pastry. Divide the puff pastry into three equal sections and bake according to package directions. Crush enough Oreo cookies to make 1-½ cups. Set aside.

Prepare one package of vanilla pudding only add a few drops of orange (or combination of red and yellow) food coloring. Set pudding aside. Whip one small carton of whipping cream until stiff. While whipping, add two teaspoons vanilla and one teaspoon sugar.

To build the napoleon, lay one sheet of baked puff pastry on serving tray. Spread ½ of the pudding mixture on the puff pastry. Sprinkle 1/3 of the crushed cookies on top of the pudding. Spoon dollops of whipped cream on top of the cookies and follow by a second layer of puff pastry. Continue layering pudding, cookies and whipped cream.

Once the third and last layer of puff pastry is set on top, spoon three small dollops of whipped cream (do not spread) and top with some additional crushed Oreos. Slice and serve.

A Fun Halloween Breakfast

Breakfast is many times an overlooked meal when celebrating the holidays. The simple addition of orange food coloring (or a combination of red and yellow) into a glass of milk will give your kids a surprise on Halloween morning.

For some spooktacular Halloween pancakes, melt ¼ cup of chocolate chips in a microwave safe container. When melting chocolate, melt at 30-second intervals and stir each time. Pour or spoon melted chocolate into a heavy-duty plastic zip top bag. Press all the chocolate into one corner of the bag and with a scissor, cut a tiny corner off the edge of the bag. Make pancakes and with the melted chocolate, pipe a jack-o-lantern face on the pancakes.

Ghostly Eyeballs

Ingredients:

- 2 packages red gelatin
- Vanilla ice cream
- Raisins
- Red decorating gel

Directions:

Prepare jello according to package instructions.

Fill individual glass serving bowls with jello and place in refrigerator to set.

Once jello has set, using a spoon scoop out a circle of jello in center of bowl. Fill circle with one scoop of vanilla ice cream.

Place one raisin in center of ice cream and using red decorating jell paint lines going down the side. This will create a "bloodshot eye" swimming in "blood".



Pumpkin Cake

Ingredients:

- 3 1/2 cups self-rising flour
- 2 1/2 cups brown sugar
- 4 eggs
- 1 cup vegetable oil
- 1 (16 ounce) can pumpkin puree
- 1 teaspoon ground cinnamon
- 1 teaspoon all spice
- 1 cup chopped walnuts (optional)

Directions:

In a large bowl combine flour, sugar and spices. In a separate bowl combine beaten eggs, vegetable oil and pumpkin puree. Mix well and add pumpkin mixture to flour mixture. Mix well. Fold in chopped walnuts (if using). Place in a lightly greased pumpkin shaped baking tin.

Bake in a preheated oven at 350 for approximately 25 minutes or until golden and baked through. Decorate with orange frosting, candy corn and licorice to form a pumpkin face.

Tip: If you don't have a pumpkin shaped baking tin, you can use a regular tin and decorate as a pumpkin for a similar effect.

Graveyard Cupcakes

Ingredients:

- Prepared Cupcakes
- Frosting of choice
- 1 package gummy worms
- 1 package chocolate cookies or graham crackers

Directions:

Place a few cookies in a plastic bag and using the back of your hand or a rolling pin press down until mixture resembles fine breadcrumbs.

Using a teaspoon make a small well in the center of each cupcake.

Frost cupcakes around well and sprinkle with cookie crumb mixture. Stick a gummy worm into the center of each cupcake.

Skeleton Bones

Ingredients:

- 4 large egg whites
- 2 cups icing sugar

Directions:

Preheat oven to 250F. In a large bowl beat egg whites until stiff. Gradually start adding the sugar, one tablespoon at a time.

Keep beating and adding sugar until you have a meringue. Line baking trays with paper. Using a piping bag with a plain nozzle pipe a straight meringue bone line (approximately 4 inches long). Pipe a meringue ball at the end of each bone.

If necessary shape bones further using a small knife. Bake for approximately 1 hour and 15 minutes or until bones have dried out. Remove from oven and let cool on paper.



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Start by grabbing your free Menu Planning Basics guide at www.MenuPlanningCentral.com and watch for an incredible offer to gain access to Menu Planning Central.



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Family Activities

Autumn and the Halloween season offer so many options for families to spend quality time together. Here are just a few ideas.

Visit A Local Pumpkin Farm

During the month of October, pumpkin farms usually have attractions like live music, hayrides, and crafts, not to mention the opportunity to hand select your very own pumpkin right off the vine.

Write A Halloween Story Together

This is a great activity to make an annual family tradition. The entire family gets to choose the characters, sometimes making inanimate objects like pumpkins and candy corn come alive. Once you create the characters, the setting and the story line, you'll be surprised how much each family member wants to contribute to the story.

Save each year's story in a scrapbook and read the stories from past seasons. It's a great memory maker.

Watch Halloween Movies Together

Share an annual movie night together by renting "It's The Great Pumpkin, Charlie Brown," "Bednobs & Broomsticks," "Monsters Inc.," or "Nightmare Before Christmas." Make some popcorn with orange popcorn salt. Serve it with an orange drink. You could even put orange or black light bulbs in the lamps just for the special occasion.

Go On A Nature Walk

Take a walk together through a hiking trail or park. As you walk, collect leaves, rocks, pinecones and other bits of nature to bring home and display in a large glass bowl. It makes a gorgeous and memorable centerpiece.

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Have A Monster Mash Dance Party

There are many Halloween-themed CDs available during this time of year. Have an all-family Halloween Dance Party and dance to all the popular Halloween songs. Your kids will watch you dance and think they have crazy parents, but maybe without admitting it, they'll also have the time of their lives.

Play "Clue"

Since Halloween is all about mystery, playing the game of Clue will reinforce the season and provide a lot of family fun at the same time.

Paint Pumpkins

Pumpkin Painting is the newest range in Halloween crafts. Carving jack-olanterns is a Halloween tradition, but the process is messy, dangerous and the jack-o-lanterns only last a few days after Halloween night. Painting Pumpkins is an activity everyone in the family can enjoy, even the littlest goblins.

By having each family member paint their own pumpkin, you will have a fun and memorable family of pumpkins to proudly display in your home or on your front porch.

We Recommend



Halloween Pumpkins That Outlast Carved Jack-O-Lanterns By Months!
Visit this site even if it is just to look at the samples.
They are so cute! [Click here for more info.](#)

Halloween Party Games

Pin the Wart on the Witch

Using black felt material (available from crafts and art supply stores) cut out a witch's outline. It doesn't have to be perfect as most kids won't mind but don't forget to include the pointy hat and nose!

Stick the cut out up on the wall or on a large peg board. Decorate the witch with plastic spiders and fake web.

Then cut out large shaped warts (yuck) from a green felt material and either stick a thumb tack onto the end of each one or some strong tape for younger children.

Use a plain dark colored rag as a blind fold and let the children take turns sticking the wart on the witch's nose.

Pick Their Brains

Cook a large pot of different shaped pasta such as spirals or macaroni drain and cool completely. Place cooled pasta in a large plastic bowl and add a few olives. Then add some wrapped candies or treats like mini fun sized chocolate bars.

Cover the bowl with material that you've cut into a decorative shape like a pumpkin or monsters head. You can even use a scary cloth mask that will go over the bowl or a decorated plastic bag. You basically need to cover the bowl with something decorative and head shaped that has a slit in the back. The kids should not be able to see the contents of the bowl.

Sit the kids in a circle and let them take turns digging into the bowl to find the candies. They won't be able to see into the bowl and the squishy texture of the pasta along with the olives will feel like "brains".

Halloween Graveyard Hunt

Decorate your backyard to resemble a scary graveyard or just add lots of scary things. You can add cut out black felt bats, plastic spiders, fake web, fake tombstone, jack o lanterns and even scary music.

Hide prizes and treats amongst the plants and decorations and let the kids go on a graveyard hunt. For older kids you can even have a disguised adult or two hiding around a spooky corner, but please don't do this with younger children as it can really traumatize them.

Scary Story Time

Kids love a good scary story. Set the scene by lowering the lights and perhaps lighting a few candles (always supervise children around candles). You can also play some low spooky music in the background.

Take turns telling scary stories appropriate to the age group of children. For younger children you can read a suitable scary and not make the scene too intense for them.

Make this time special by serving a Halloween punch or witch's milk (warm milk sprinkled with a little chocolate and cinnamon)

Mummy Wrap

This is a lot of fun. Buy a handful of party wrap rolls – crepe paper (preferably in Halloween colors and decoration, but you can even use toilet paper). Split the kids up into teams of two. One child will be the “mummy” and the other is in charge of wrapping up the child like a mummy.

When you start playing the music the teams can start wrapping up the mummy. Try to play some fun Halloween songs like “Monster Mash” and when you turn the music off the kids need to stop.

The team whose mummy is the most mummified (or wrapped) wins.

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