

HALLOWEEN PARTIES

TIPS AND RECIPES



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RIP

HALLOWEEN PARTIES

TIPS AND RECIPES

TIPS FOR PARTY THEMES:

When deciding on a theme for your Halloween party, keep in mind the age group you will be entertaining. If you have a mix of ages, you may want to consider keeping the scariest pieces out of the main party area (could be in a separate room). This way the scariest events/objects are out of sight of the younger ages.

For a younger crowd or for family parties, an "All Pumpkin" themed party could work well. From pumpkin decorated invitations to pumpkin cupcakes, you can throw a whole party based on pumpkins. There are no rules. Be as creative as you like!

- 1.) Create your own invitations using stencils, construction paper and stamps (this is fun to do with the kids). Your local craft store will most likely have pumpkin stencils and stamps. Decorate them to your liking, write the party information, and send! You could also include in the invitation a message to tell your guests to bring their own pumpkins.
- 2.) Decorate your party space with miniature pumpkins. These pumpkins can be decorated with faces, carved, and also used as votive candle holders. Hang pumpkin lanterns throughout the space. Use tablecloths, paper plates and napkins with Halloween and pumpkin images. You can also decorate your space with loads of orange and black balloons and your guests can take them home when the party is over.
- 3.) Provide pumpkins and decorating tools for you guests (they can also bring their own if they wish). Set up crafting tables so that your guests can carve, paint and decorate their pumpkin. Before the party is over, have everyone vote on who has the best pumpkin and give away a prize.

Pumpkin Mallow Pie

Ingredients

- 1 pint whipping cream
- 15 ounce can of pumpkin
- 2 10 ounce packages of mini marshmallows
- 1 teaspoon cinnamon
- 2 9 inch graham cracker pie crusts

Directions

Whip whipping cream until soft peaks form, then set aside. Combine pumpkin, marshmallows and cinnamon in a heavy saucepan. Stir over low heat until marshmallows are melted. Cover and chill thoroughly. Blend chilled mixture until fluffy. Fold in whipped cream. Divide and spread evenly into pie crusts. Chill until firm.

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SPOOKY BLACK CUPCAKES

A spooky cupcake recipe that kids will love to make and eat!

Ingredients

1 1/4 cup of Oreo cookies mashed into crumbs
Chocolate cake mix - bake as directed on box
Chocolate frosting
Black string licorice
Black and yellow jelly beans
Red and blue food coloring

Directions

- Preheat oven to 350. Prepare 24 - 2 1/2" muffin cups with cooking spray and flour. Set aside.
- Prepare cake mix according to package directions. Then, stir in cookie crumbs.
- Spoon batter into prepared muffin cups. Bake for 25 minutes.
- Remove from pans and cool on wire rack.
- Mix the red and blue food coloring with the chocolate frosting for a darker color. Frost each cupcake.
- Design faces on the cupcakes as you like with the jellybeans and string licorice.

PARTY GAME

Ring Around the Pumpkin

You will need a few miniature pumpkins for this. Buy or make rings that are bigger than your mini pumpkins. You can make the rings with electrical wire and tape or check out what your local craft store has to offer. Give each player 3 rings and see how many they can get around the pumpkins. You can also give away a prize to the highest scorer.

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CREEPY CRAWLERS

Scary party treats that taste yummy!

Ingredients

Black string licorice
Milk chocolate chips
Mini marshmallows
Red jelly beans

Directions

- Heat chocolate chips in a microwave safe bowl.
- Squish 5 or 6 mini marshmallows together into a ball and place on a tray.
- Cut up string licorice in halves.
- Dip marshmallows into chocolate, stick in the licorice (legs) about 8 per marshmallow ball, and top with a red jelly bean.
- **Tip:** you could also make these on popsicle sticks! Instead of placing the marshmallow balls in a tray, you can use more mini marshmallows and place at the top of a popsicle stick, and continue with the remaining directions.

Butterscotch Haystacks

By Bonnie Finefrock

*A tasty and simple
cookie/candy treat*

Ingredients

1 12 ounce package of
butterscotch chips
1 cup chunky peanut butter
1 can chow mein noodles

Directions

Combine butterscotch chips and peanut butter in a microwave safe bowl. Heat for 1 minute. Stir, then heat for another minute until all of the mixture is smooth. Stir in chow mein noodles. Drop (by rounded teaspoon) onto wax paper. Let cool. Store in cool, dry place.

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HALLOWEEN DECORATING TIPS

Creepy Centerpieces

Using any vase style you have, fill the vase with dried flowers, brown leaves and branches (real or artificial). Once you have filled the vase, tie black and orange ribbon around it. You can use any thickness of ribbon you desire.

Pumpkin Votive Candle Holders

You can make as many as these as needed. Purchase the amount you will need of miniature pumpkins. Hollow out each pumpkin. Carve or paint faces on them to your liking. Place a votive candle inside each one.

Spooky Spider Webs

Craft stores sell webs for very little money, but if you could also make them on your own. Stretch out some cotton batting and decorate with fake spiders. Place on doors, bushes or anywhere you want a spooky effect!



Stuffed Hotdogs

By Diana Barnes

Kids love this!

Ingredients

Prepared mashed potatoes

Hotdogs

Your favorite cheese

Directions

Start by boiling dogs until they split open. Once this happens, remove from water and stuff with precooked mashed potatoes. Next, layer a slice of cheese over the dogs, sprinkle with paprika and put into the oven until cheese melts.

Prep time: 55 minutes

Cook time: 25 minutes

Total time: 1 hour 20 minutes

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CARAMEL APPLE YUM-YUM

By Niki Vaughn

Ingredients

- 6 Granny Smith apples
- 6 Gala apples
- 10 ounce Smuckers Caramel Sundae Syrup
- 1 tub Light Cool Whip

Directions

- Leaving the skin on, core and dice apples into 1/2 inch cubes.
- Put apples into a large bowl and add the caramel. Stir until well coated.
- Add the cool whip about half of the tub at a time, very gently!!
- Serve immediately or refrigerate up to two days covered. This is amazing by itself or on top of French Vanilla Ice Cream!

Prep time: 15 minutes

Servings: 10

