

Spooky Peanut Butter Spider Cookies

One 5-oz. box small ball-shaped chocolates, such as malted milk balls
3/4 cup all-purpose flour
1/4 tsp. baking soda
Pinch of fine salt
1/2 cup granulated sugar
4 tbsp. unsalted butter, at room temperature
1/2 tsp. pure vanilla extract
1 large egg
1/2 cup smooth peanut butter
2 oz. semisweet chocolate
1 small tube white cake decorating gel



Directions

1. Position oven racks in the top and bottom thirds of the oven and preheat to 375°. Line 2 baking sheets with parchment paper.
 2. Separate chocolate candy balls into larger and smaller balls. Larger will be the spider bodies and the smaller the heads.
 3. Whisk together flour, baking soda and salt in a small bowl. Cream sugar and butter in a medium bowl with an electric mixer on medium-high speed until light and fluffy, 3 to 4 mins. Add vanilla and egg and mix thoroughly, about 1 min. Add peanut butter and mix until creamy, about 1 min. Turn mixer speed to low and add 1/2 flour mixture. Beat on medium until incorporated, then turn the speed to low again and add the rest of the flour mixture. Beat on medium until incorporated.
 4. Roll dough into 1" balls, place about 1" apart on prepared baking sheets and bake, rotating the pans halfway through, until cookies are light golden
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brown and are about 2" wide, about 16 min. Cookies are done when they smell very peanut buttery and the tops feel dry and slightly firm when pressed with fingers.

5. Meanwhile, melt chocolate over a double boiler. Remove from heat and let cool briefly so that it is thickened but still pipe-able.
6. When cookies are done, remove from oven and transfer to a cooling rack. Immediately push 2 chocolate candies directly into each hot cookie, putting a smaller chocolate ball toward the edge of the cookie and a larger chocolate ball directly behind it in the center of the cookie.
7. When the melted chocolate has thickened slightly, put it into a plastic bag and cut a small hole in the corner to create a piping bag. Pipe 8 legs on each cookie, starting from the point where the 2 chocolate candies meet. Pipe the front 4 legs so that they curve up toward the head and the back 4 legs so that they curve backward beyond the body. Reserve remaining chocolate in piping bag for pupils of the eyes.
8. For eyes, pipe two 1/4-inch circles on the "heads" of each spider with the cake decorating gel. Pipe a tiny dot of the reserved melted chocolate in the center of each to make the pupils.
<https://www.foodnetwork.com/recipes/food-network-kitchen/spooky-peanut-butter-spider-cookies-3561241>



These skeletons are just a see and do item. Use a gingerbread man cookie cutter and decorate.

Crispy Treat Witch's Hat

12 tbsp. (1 1/2 sticks) unsalted butter, plus more for buttering the parchment and bowl
Four 10-oz. packages marshmallows
Two 15.5-oz. boxes chocolate-flavored rice cereal
Dash cocoa powder, optional
Vegetable oil, for oiling your hands
One 12-oz. box plain rice cereal
Green gel food coloring, for coloring the cereal mixture
Edible gold powder, for dusting the cereal mixture



- Melt 9 tbsp. of the butter in a large pot over low heat. Add 3 pkg. marshmallows and heat, stirring, until completely melted. Add chocolate-flavored rice cereal and stir until well coated. The mixture will look very white because of the melted marshmallow; that's okay because the color will fade. You can add a dash of cocoa powder to deepen the color if you'd like.
- For the hat base: Grease a large piece of parchment with butter. Oil your hands so the cereal doesn't stick, then remove about a quarter of the cereal mixture. Press and mold the mixture on the greased parchment to create a 10-inch flat circle.
- For the hat: Build the remaining cereal mixture into a cone with a 6-inch-wide base. Set the cone on top of the hat base. Shape bends and divots into the cone to make a realistic looking hat.
- Melt the remaining 3 tbsp. butter over low heat. Add remaining pkg. of marshmallows and heat, stirring, until melted. Stir in plain rice cereal until well coated. Grease a small bowl with butter and transfer 1/2 cup of the cereal mixture to the bowl. Set aside.
- For hatband: Add a few drops of green gel food coloring to the rest of the cereal mixture in the pan and mix well until the color is even. Using the green batch, create a 3" wide band to wrap around entire base of the cone.
- For buckle: Dust the reserved batch of cereal mixture with edible gold powder and shape into a square buckle. Press the buckle onto the base of the hatband. If the mixture doesn't hold its shape, let it set for 10 min. to stiffen. <https://www.foodnetwork.com/recipes/food-network-kitchen/crispy-treat-witchs-hat-3885544>

Individual Spooky White Pizzas

One 1 Lb. ball prepared pizza dough
All-purpose flour, for rolling dough
1 tablespoon olive oil
1 clove garlic, finely grated
Kosher salt & freshly ground black pepper
1 cup ricotta cheese
1/3 cup grated Parmesan
1/2 teaspoon dried Italian seasoning
1 1/2 cups shredded mozzarella



Pitted black olives, sliced, for eyes

- Preheat the oven to 450°. Line 2 baking sheets with parchment paper.
- Divide dough into 4 pieces. Working with one piece of dough at a time, roll and stretch on a lightly floured surface into an 8- to 9" oval. Transfer to baking sheet and pull the end of the dough to one side into a tapered end to create a ghost shape. Repeat with remaining dough, putting 2 ghosts on each baking sheet.
- Mix oil and garlic together and evenly brush over ghosts; sprinkle with a total of 1/2 tsp. salt & 1/4 tsp. pepper. Bake until crusts are golden and set, 10-12 min., rotating pans halfway through baking time.
- Mix the ricotta, Parmesan and Italian seasoning together in a small bowl and spread over ghosts, stopping about 1/2-inch from the edge. Sprinkle with mozzarella and return to oven until ghosts are hot and cheese is melted, about 5 min. more. Place olive slices for the eyes.
- Transfer the ghosts to individual plates and serve.
<https://www.foodnetwork.com/recipes/food-network-kitchen/individual-spooky-white-pizzas-recipe-2108361>

Apple Spider Web Pops



2 large Granny Smith apples, stemmed
4 oz. chopped bittersweet chocolate
2 teaspoons coconut oil
4 oz. chopped white chocolate

1. Special equipment: 8 wooden ice-pop sticks and a toothpick
2. Line a baking sheet with parchment or silicon baking mat.
3. Cut apples lengthwise (stem to bottom) into 4 thick slices each. Remove any visible seeds and keep the core intact. The end slices will be rounded; cut a thin slice off so they lay flat. Poke a small hole in the bottom of each slice with a wooden ice-pop stick and push halfway into the apple.
4. Combine bittersweet chocolate and 1 tsp. of coconut oil in a medium microwave-safe bowl and microwave at 50% power for 30-second increments, stirring in between, until melted and smooth. Add white chocolate and remaining 1 tsp. coconut oil to another medium microwave-safe bowl and microwave at 50% power for 30-second increments, stirring in between, until melted and smooth.
5. Dip half the apple slices completely in the bittersweet chocolate, letting the excess drip back into the bowl, and place on the prepared baking sheet. Dip the remaining apple slices in white chocolate. Let sit at room temperature so the chocolate thickens a bit, 10 to 15 min.
6. Transfer leftover dark and white chocolate to 2 separate small re-sealable plastic bags and snip a small corner off each bag. Pipe 3 to 4 dark chocolate concentric circles on the white chocolate-dipped apples and visa-versa. Drag a toothpick through the circles, starting the center and working your way out to create a spider web design. Refrigerate until hardened, 15 to 20 min.

<https://www.foodnetwork.com/recipes/food-network-kitchen/apple-spider-web-pops-3813502>

Mexican Pumpkin Punch

- 2 cups packed dark brown sugar
- 4 cinnamon sticks, preferably Mexican
- 1 29-ounce can pure pumpkin (about 3 1/2 cups)
- 2 limes
- Splash of rum (optional)
- Pineapple chunks and/or pecans, for serving (optional)



Combine 12 cups water, the brown sugar and cinnamon sticks in a large pot and bring to a boil over medium-high heat, stirring until the sugar dissolves. Stir in the pumpkin and return to a simmer. Meanwhile, remove the zest from the limes in wide strips using a vegetable peeler; add the zest to the pot and simmer 15 minutes. Let cool, then refrigerate until the liquid is cold and the pumpkin pulp settles to the bottom, 2 to 3 hours.

Working in batches, ladle the liquid into a fine-mesh strainer set over a pitcher (repeat if necessary to strain out all the pumpkin pulp). Discard the pulp and lime zest. Return the cinnamon sticks to the punch and refrigerate until ready to serve.

Pour the punch into ice-filled glasses. Add rum, pineapple and/or pecans, if desired. Serve with the cinnamon sticks.

<https://www.foodnetwork.com/recipes/food-network-kitchen/mexican-pumpkin-punch-recipe-1973611>