

Meatball Mummies

24 pre-cooked meatballs (golf ball size)
1 refrigerated pizza crust dough (I used Pillsbury Classic)
8 small black olives
1 to 2 tbsp. cream cheese spread
Marinara sauce for dipping



Instructions

1. Prepare meatballs (if frozen, thaw before using). Thread three meatballs on a bamboo skewer to keep from moving around when wrapping them.
2. Remove refrigerated pizza crust dough from the package and leave rolled. With a sharp knife, cut ¼ inch slices.
3. Wrap a string of pizza dough haphazardly around meatballs. Repeat with two more dough strings, or enough to cover meatballs to your liking. Leave a space for the eyes.
4. Carefully remove bamboo skewers and place the mummies on a parchment-lined baking sheet.
5. Bake at 350° for 18 to 22 min. or until dough is golden brown and meatballs are heated through.
6. Remove from oven and let cool slightly.
7. Make the eyes using cream cheese spread and black olives. Put 1 to 2 tbsp. cream cheese in a frosting bag (or plastic baggie) fitted with a small round decorator tip (or cut a small slit in the corner of the baggie). Squeeze two small dots onto the face of each mummy.
8. Next, slice black olives in half and poke a straw through each olive half. Gently push the olive pupil out of the straw and place on the cream cheese eyes using a toothpick.
9. Serve with warmed marinara sauce for dipping.

<http://freshlyphotographed.com/2014/10/meatball-mummies/>



Pumpkin Pie Cheesecake Dip

¾ cup International Delight Pumpkin Pie Spice Creamer
1 3.4 oz. package pumpkin spice instant pudding
1 8 oz. package cream cheese, softened
¼ cup granulated sugar
2 cups frozen whipped topping, thawed
Graham cracker crumbs for garnish
Cookies for dipping: graham crackers, Nilla Wafers, Ginger Snaps...

Instructions

1. In a bowl, whisk together the International Delight Pumpkin Pie Spice Creamer with pumpkin spice instant pudding. Set aside for about 5 minutes.
2. In a mixing bowl, beat together the softened cream cheese and sugar.
3. Add in pudding to cream cheese mixture and beat.
4. Once well combined, fold in the 2 cups of thawed whipped topping and refrigerate.
5. When ready to serve, fill bowl with Pumpkin Pie Cheesecake Dip topped with graham cracker crumbs.

Notes

If you can't find pumpkin spice instant pudding (it is seasonal), you can use either vanilla or cheesecake instant pudding with a teaspoon of pumpkin pie spice.

<https://www.anightowlblog.com/pumpkin-pie-cheesecake-dip/>

CARAMEL APPLE CREAM CHEESE SPREAD

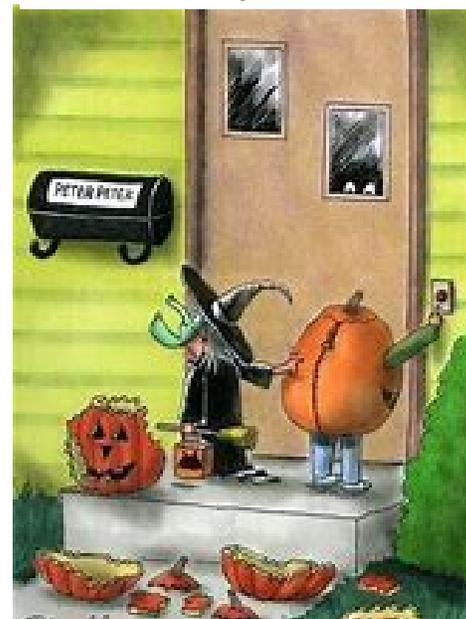
8 ounces cream cheese
½ cup (or more) caramel sauce (homemade or store-bought)
½ cup (or more) toffee bits
sliced apples, pears, pretzels for serving (at least 4-5 apples)



DIRECTIONS:

1. Place cream cheese on a serving dish. If you'd like, shape into a round and indent in the center to hold more caramel. Pour as much caramel sauce as you want evenly over cream cheese. Sprinkle with a generous helping of toffee bits.
2. Serve with sliced apples, pears, or pretzels.

<https://www.countryliving.com/food-drinks/g3498/halloween-appetizers/?slide=26>



Coconut Curry Butternut Squash Soup

{Instant Pot instr. available on website}

1 tsp coconut oil
1 medium onion, chopped
1 cup carrots, chopped (2 fat carrots UNCHOPPED for Instant Pot method)
3 cups low-sodium chicken broth
4 cups butternut squash, peeled and cubed (about 1 medium; 3 - 3 1/2 lbs.) (scrubbed but left whole for Instant Pot method)
2/3 cup canned coconut milk
3/4 tsp mild curry powder (or more if you like it spicier!)

Spider Web Topping (you may need to adjust based on the size bowls you're using):
1 cup plain Greek yogurt, 1% or fat free
2 1/2 Tbsp. canned coconut milk



Stove Top Instructions: Heat a medium-large pot to medium heat. Add coconut oil, onions and carrots. Sauté until vegetables have softened.

Add broth and squash, cover and bring to a boil. Once boiling, remove lid and let simmer until squash is tender (if you can easily smash one against the side of the pan, they're ready). Add curry powder. In batches, puree soup in a blender, making sure you remove the center of the lid (and cover with a clean towel while blending!). Return to pot.

Stir in 2/3 cup coconut milk and heat through if necessary. Portion soup into bowls.

To make the spider web: In a small bowl, stir together the yogurt and 2 1/2 Tbsp. coconut milk. Put mixture into a pastry bag or a zip-lock bag and snip off the tip with a pair of kitchen shears. Make circles of yogurt in each bowl, then use a tooth pick to make lines going from the center to the outside of each bowl. If you really want to do it up, throw a clean plastic spider on top

<https://thefoodieandthefix.com/coconut-curry-butternut-squash-soup-with-a-coconut-yogurt-spider-web/>

Top 25 Halloween Candies



1. Skittles
2. M&M's
3. Snickers
4. Reese's
5. Starburst
6. Hot Tamales
7. Candy Corn
8. Hershey Mini Bars
9. Tootsie Pops
10. Jolly Ranchers
11. Taffy
12. Sour Patch Kids
13. Almond Joy



14. Butterfinger
15. Blow Pops
16. Milky Way
17. Swedish Fish
18. Kit Kat
19. Double Bubble Gum
20. 3 Musketeers
21. Lemon Heads
22. Twix
23. Life Savers
24. Whoppers
25. Licorice



Black Magic Jello

Blue Layer:

- 3 oz. Berry Blue Jell-O mix.
- 1 cup boiling water
- 1/2 cup cold water
- 1/2 cup vodka

Purple Layer:

- 3 oz. Grape Jell-O mix
- 1 cup boiling water
- 1/2 cup cold water
- 1/2 cup vodka

Supplies:

- 24-2 oz. plastic cup with lids
- Black Sanding Sugar



Instructions

1. Place all 24 cups on a baking sheet or on your serving plate, for easy transport. Leave the lids off the cups.

Blue Layer:

1. Place Jello mix in a medium mixing bowl. Add 1 cup boiling water to powder and whisk to combine until powder is dissolved.
2. Add the cold water and vodka. Whisk to combine.
3. Fill each plastic cup half way full with blue jello. Place the cups in the fridge and chill until jello is just about set, about 30 mins.

Purple Layer:

1. Repeat steps 1 & 2 from Blue Layer above. Remove plastic cups from fridge and carefully pour purple jello over blue jello, to create layers, filling each cup the rest of the way.
2. Return jello cups to fridge and chill until completely set, at least 1-2 hours

Finishing:

1. Remove jello cups from fridge, and sprinkle the top of each shot with black sugar.
2. You don't want to completely mask the purple, but there should be a good layer of sugar.
3. Place a lid on each cup and refrigerate the shots until ready to serve or put out at your party.

Recipe Notes I recommend making the jello for the purple layer right after you put the blue layer in the fridge. Then let the purple layer cool off while the blue layer sets up. That way the hotter jello won't melt the first layer when you add it in.
<https://breadboozebacon.com/black-magic-jello-shots/>