

Halloween Pumpkin Roll-ups



Inspired by familyfun.com
Makes 50 rollups

3 containers garlic & herb spreadable cheese, such as Alouette or Boursin
10 sun-dried tomato wraps
toothpicks
50 fresh parsley leaves
kitchen scissors

Spread cheese on sun-dried-tomato tortillas.

Roll them up, then cut them into 1-inch sections. Discard ends. Lay parsley leaf on top of each section.

Poke a toothpick through parsley leaf into rollup to hold together. Use kitchen scissors to cut toothpick in half.

Notes: My kitchen scissors have an indent on the blade that is perfect for cutting skewers and toothpicks in half. (Chicago Cutlery Insigna Kitchen Shears, \$8.00 on Amazon.)

Ghoulish Chips



inspired by familyfun.com
Serves 25

25 10-inch flour tortilla
olive oil spray
Salt
onion powder
chili powder
cookie cutters
large baking sheets
nonstick aluminum foil

In a small bowl, combine some salt, onion powder, and chili powder.

Preheat oven to 450. Line baking sheet with nonstick foil. Spray foil with olive oil spray.

Using cookie cutters, cut each tortilla into shapes. Arrange on baking sheet. Spray tops of tortilla cutouts with olive oil spray. Sprinkle lightly with salt mixture. Bake for 4 minutes or until crispy. Cool on wire rack. Store in an airtight container.

Scary Eyeballs



*Source: adapted from Bakerella, Recipe Girl, and Culinary in the Country
Makes 50 eyeballs*

- 1 package spice cake mix
- 1 tub cream cheese frosting
- 3 packages white chocolate chips, I use Ghiradelli
- 3 tablespoons shortening, I use Spectrum Organic Shortening
- 50 plain M&Ms, I think red, brown, and yellow look best
- 1-2 tubes red decorating gel
- large baking sheet
- wax paper
- double boiler

Bake cake mix according to package directions. Let cakes cool completely.

Cut cooled cakes into 8 wedges. Place cake wedges on a plate. Working with a few wedges at a time, place cake wedges in a large bowl. Break up cake wedges with your fingers to make small crumbs. Add one tub of frosting to the crumb mixture. Mix with the back of a large spoon (or your hands). Add additional frosting, if necessary, until the mixture sticks easily together. Form 1-inch balls with your hands and place onto baking sheet lined with wax paper. Place balls into freezer and freeze until firm (or overnight).

Place white chocolate and shortening in a small heat-proof bowl - set over a small pot of simmering water and stir often. Remove the pot and bowl from the heat when the chocolate is almost smooth, then gently keep stirring until the chocolate finishes melting.

Working with just a few cake balls at a time, place a toothpick in the center of each ball and dip into the melted chocolate - shake off excess and place back on a parchment lined baking sheet. Gently press one M&M (logo side down) on top to create a pupil. Do this immediately or the M&M won't stick to the white chocolate. Repeat procedure with remaining cake balls. Place in the refrigerator and chill until set.

Use the red decorating gel to create the bloodshot markings.

Witches Fingers



Recipe from Kevin Thull
Makes 5-6 dozen cookies

2 cups butter
2 cups sugar
2 eggs
5 1/3 cups all-purpose flour
1/2 teaspoon salt
4 teaspoons vanilla extract
60 almond slivers, all around the same size, not cracked or chipped
baking sheets
parchment paper

In a large bowl, cream together the butter and white sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Combine the flour and salt; stir into the sugar mixture. Cover dough, and chill for at least one hour.

Line baking sheets (I used four) with parchment paper. Roll out logs of dough approximately 1/2" thick and 3-4" long. Variety is ok, but keep them relatively the same length...about the size of your finger!

Put as many as you can onto one baking sheet and pop them into the freezer for about 10-15 minutes. You should be able to fit all 60 cookies on one baking sheet.

After they're sufficiently chilled, you're ready to start assembly. Pinch one end of a log to form a tapered end for the finger tip. Pinch two more times, not as much as the finger tip, to form the middle knuckle. Next use a butter knife to score the knuckles, 3 lines by the finger tip, three in the main knuckle and two lines at the "cut" end. When scoring the knuckles with three lines, try to curve the two outside score marks a little.

Insert an almond slice into the finger tip so a little of the almond is inserted into the cookie dough, and pressing down a bit to flatten it out like a finger nail. Be careful not to apply too much pressure or the almond will crack.

(continued)

Witches Fingers (continued)

Put your finished fingers on baking sheets, spaced ONE INCH APART and FREEZE for 25 minutes.

Preheat oven to 400 degrees F (200 degrees C).

Bake for 8 to 10 minutes in the preheated oven, or until lightly golden at the edges. Remove from baking sheets to cool on wire racks.

Notes: Do not crowd these cookies on the baking sheet. They will spread. Freezing them before baking is critical, don't skip that step.

Mini Pumpkin Cheesecakes



Source: adapted from Fine Cooking, December 2006, page 62
Makes 24 cheesecakes

24 foil mini cupcake liners
vegetable oil spray
2 8-ounce packages cream cheese, at room temperature
2/3 cup sugar
1 1/2 teaspoons vanilla extract
1/4 teaspoon salt
1/3 cup canned pumpkin
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/8 teaspoon nutmeg
2 large eggs, lightly beaten
baking sheet

Position a rack in the center of the oven and heat the oven to 300F. Line a baking sheet with foil. Arrange foil mini cupcake liners on baking sheet and coat lightly foil cups with oil spray.

In the bowl of an electric stand mixer fitted with the paddle attachment (or in a large mixing bowl using a hand-held electric mixer) beat the cream cheese on medium-high speed until very smooth and fluffy, stopping to scrape down the bowl as necessary, about 4 minutes.

Add the sugar, vanilla, salt, pumpkin, flour, cinnamon, ginger, and nutmeg and continue blending until well blended and smooth, scraping down the sides of the bowl frequently, about 1 minute; there should be no lumps. Add the eggs, one at a time, beating on medium speed until just blended. (Don't overbeat once the eggs are added or the cheesecake will puff and crack during baking.). Spoon the batter into the muffin cups.

Bake until the centers of the cheesecakes barely jiggle when nudged, 15-18 minutes. Set the muffin tins on a rack and let cool completely. Cover and refrigerate until very cold, at least 6 hours or up to 3 days.