

Overview:

Fall into the nostalgia of Halloween with the Halloween classic, Halloweentown! The recipes are hauntingly delicious and easy for the entire family to enjoy.

Caramel Apple Board

Ingredients:

2 sliced apples
Caramel sauce in a heatable dish
½ cup of chopped nuts
1 cup of M&M
½ cup of coconut shavings
½ cup of crushed golden Oreos
1 cup of diced candy of choice

Instructions

- 1) Place your caramel dipping sauce in a jar that is safe for heating.
- 2) After washing and slicing your apples, squeeze a generous amount of lemon juice on top. This will slow down the browning process.
- 3) In small dishes like ramekins, place each topping in a container.
- 4) Begin to add your toppings and apples to the board.
- 5) Add several skewers to the board and serve!

Hallow's Hot Chocolate

Ingredients:

16 oz milk of choice
8 oz of heavy whipping cream
6 oz of semi-sweet chocolate
6 oz of white chocolate
1 teaspoon vanilla
4-6 tablespoons of pumpkin purée
½ a teaspoon of Pumpkin spice or 1 tablespoon of cinnamon
¼ cup of brown sugar (**optional**)
Whipped cream (**optional**)

Instructions:

- 1) In a sauce pot, the heavy cream and milk in a sauce pot over low heat. Watch to make sure that the milk does not boil over.
- 2) While the milk is warm, add the chocolate and pumpkin puree.
- 3) Add in the pumpkin spice and vanilla.
- 4) If the drink is not sweet enough, add in the brown sugar.
- 5) Finish by topping each cup with whipped cream.

Pumpkin Pizza Bombs

Ingredients:

2 cans of 13.8 oz pizza dough
Pizza sauce
Veggies of choice
Pepperoni
Mozzarella and Parmesan cheese
Butter
Parsley
Garlic

Materials

Twine

Instructions

- 1) Preheat your oven to 375.
- 2) Roll out the dough and cut each one into 6 even squares.
- 3) In each square, add your toppings and a small amount of sauce.
- 4) Pinch the dough over the toppings carefully to ensure that the dough is smooth all around.
- 5) Cut 3 pieces of twine per ball. Dip each string in a little olive oil to prevent them from sticking.
- 6) Crisscross each piece of twine so that they form 6 triangles. Place a ball of dough on the overlapping twine and tie it to the bottom seam of the dough.
- 7) Repeat this until all the dough is used up.
- 8) Bake for 12 minutes or until the dough is golden brown.
- 9) Allow the pumpkins to cool before removing the twine.
- 10) Melt butter, garlic, and parsley together and brush the tops of each pumpkin with the butter.
- 11) Serve!