

Overview

Nothing quite says fall is in full swing like homemade chicken noodle soup! Cuddle up with your family to enjoy a meal that's just as cozy as the movie. Both classics are enjoyed by all ages!

Snoopy's Spooky Soup

Ingredients:

- 24 oz of chicken broth
- 16 oz bag of egg noodles
- 4 lbs of chicken (your preference of white or dark, some people find it easier to use a rotisserie chicken)
- 4 large carrots
- 3 stalks of celery
- 3 cloves of minced garlic
- 3 bay leaves (**optional**)
- 2 tablespoons of olive oil
- 1.5 cups of water
- 1 white onion
- 1 sprig of thyme (**optional**)
- 1 tablespoon of chicken bullion

Instructions:

- 1) Start by washing your produce.
- 2) Carve an indent on the sides of your carrots leaving a small space in between the indents. Make sure the cuts do not go through the carrot. [Here](#) is a tutorial of how to cut the carrots.
- 3) Dice the celery and onions.
- 4) In a large pot, heat your oil on medium low heat. Add your veggies and allow them to soften. Watch carefully so they do not burn. Pour chicken broth into the pot.
- 5) Stir in the chicken bullion and add water. If you are using raw chicken, this is where you would wash and add your chicken.
- 6) If you are using bay and thyme, add them in as well.
- 7) Once the chicken is cooked in the broth, pull it out and debone it. Take out the thyme stem and remove the bay leaves. Add the chicken back to the pot.
- 8) Add the egg noodles in with the heat on low.
- 9) Once your noodles are tender, remove the pot from the heat. Your noodles are not fully cooked within 3-5 minutes, turn off the heat and cover with a lid. The hot broth will quickly cook the noodles.
- 10) Serve and enjoy!

Peppermint Patty's Punch

Ingredients:

½ gallon of apple cider
1 cup of orange juice
1 apple
1 orange
1 cinnamon stick or 2 teaspoons of cinnamon

Instructions:

- 1) In a crockpot, pour the apple cider and orange juice.
- 2) Slice your apple and orange into circular pieces and place them into the cider.
- 3) Add your cinnamon and heat on low for 3 hours or on high for an hour and a half.

Tips

If you do not like apple cider, replace it with apple juice.

Great Pumpkin Patch Brownies

Ingredients:

6-10 oz of semi sweet chocolate
4 eggs
1 stick of unsalted butter
1 cup of all-purpose flour
½ cup of brown sugar
¼ cup of white sugar
¼ teaspoon of baking soda
¼ cup of coffee
4 tablespoons of unsweetened cocoa powder
2 teaspoons of vanilla

Cream Cheese Mixture

½ block of softened cream cheese
1 teaspoon of vanilla
½ cup of pumpkin puree
6 tablespoons of flour
3 tablespoons of sugar
Orange food coloring (**optional**)
Pumpkin shaped candy corn (**optional**)
Green icing (**optional**)

Instructions:

- 1) Preheat your oven to 350
- 2) In a pot over low heat, melt your stick of butter with your chocolate. Stir constantly until smooth.
- 3) Remove your mixture from heat and add your vanilla, coffee, and eggs. Make sure your mixture is not too hot or it will cause the eggs to cook.
- 4) Mix in your dry ingredients.
- 5) In a separate bowl, blend together pumpkin puree and cream cheese with vanilla.
- 6) Add in your dry ingredients. If you want a deeper orange color, add in food coloring.
- 7) Sporadically spoon in the cheesecake mixture. Take a knife or skewer and drag the mixture through the brownie batter, creating a marbled design.
- 8) Place in the oven for 15-20 minutes. Brownies are fudgy so they will not pass the skewer test but they should not be gooey.
- 9) Lightly drizzle with green icing and add your pumpkin candy corn for decorations.

Activity

Download and print [this](#) pumpkin pdf and everyone crafts their pumpkin to be what they believe the Great Pumpkin actually looks like.