



HALLOWEEN

ALL NEW RECIPES FOR SPOOKY SEASON!





TREATS NOT *Tricks*

ALL NEW HALLOWEEN IDEAS!

Spooky, scary, or simply sweet...I adore everything about Halloween. It's the perfect reason to go all out on decorations, parties, food, and fun. I've already started decorating my house. I'm sorry, I can't help myself! I love love love Halloween.

To get you in the Halloween spirit and cover all your sweet and savory needs, this Halloween eBook is full of ghoulish, gory, and gorgeous recipes to cover all your scrumptious spooky-season needs.



Find even more recipes online like the ones above by clicking [here](#)!



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GHOSTLY COOKIES 'N' CREAM
edible cookie dough

NO BAKE TREAT

I have a special love for edible cookie dough. My favorite desserts are the ones with a mixture of textures and edible cookie dough is exactly that. It starts with a creamy base, and it can be filled with a variety of mix-ins. For this one I chose- Oreos, sprinkles, and white chocolate chips. I used traditional Oreos for the photos, but if you can find the Halloween version, it would be even better! For an extra chocolate boost, add in milk chocolate chips, too.





GHOSTLY COOKIES N CREAM

EDIBLE COOKIE DOUGH

Ingredients

- 1 cup all-purpose flour (heat-treated)
- 1/2 cup unsalted butter, softened
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 1/4 cup milk
- 1 tsp vanilla extract
- 1/2 cup crushed Oreo cookies
- 1/2 cup white chocolate chips

Instructions

1. Heat-treat the flour by spreading it on a baking sheet and baking at 350°F (175°C) for 5 minutes.
2. In a bowl, cream together the butter and sugars until light and fluffy.
3. Mix in the milk and vanilla extract (add any food coloring at this stage).
4. Gradually add the flour (and cocoa powder if required), mixing until combined.
5. Fold in the mix-ins (chocolate chips, candy pieces, etc.).
6. Chill for 30 minutes before serving.

Boo!



ALMOND AMULET GRAVEYARD

cupcakes filled with raspberry jam



I found the new Creamy Almond cake mix flavor, and I can't get enough of it. These cupcakes have that classic almond taste and they're filled with jam, topped with chocolate frosting, and covered in crushed Oreos and tombstone cookies. This is a scrumptiously spooky treat that you'll want to make year round. Well, minus the tombstones because that might get weird.

ALMOND AMULET GRAVEYARD CUPCAKES

THE MOST AMAZING CUPCAKE FLAVOR COMBINATION!

Ingredients

For the cupcakes:

- Box of almond cake mix
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 3 eggs

For the filling:

- Approx 1/2 of a 16 oz jar of seedless raspberry preservers



For the frosting and toppings:

- 1 cup butter
- 4 cups powdered sugar
- 1 tsp vanilla extract
- 1/2 cup unsweetened dark cocoa powder
- 5-7 tbsp heavy cream
- 20-22 Milano cookies
- 1/4 - 1/3 cup finely crushed Oreos
- Dark chocolate melts and a piping bottle with a small round tip



1. In a mixing bowl, beat the butter until smooth. Add in half of the powdered sugar and mix. Add in the rest of the sugar, vanilla, cocoa powder, and heavy cream. Mix until fully combined. Let it sit overnight so it's super chocolatey in color! If you prefer, you can always stick it in the fridge and pull it out an hour or so before using.
2. Preheat the oven to 350°F and line a cupcake pan with cupcake liners.
3. In a medium bowl, combine the cake mix, buttermilk, oil, and eggs. Using a cookie scoop, put equal amounts of cake batter in each liner. Bake according to the package directions and let them cool completely.
4. Once cool, move them to the fridge, it'll be easier to remove the inside to fill them.
5. After about a half hour, use a cupcake corer or apple corer and remove the inside of each cupcake. Be sure not to go all the way to the bottom so that the filling doesn't seep out. Place the part you removed to the side but don't toss it out!
6. Fill each cupcake with the preserves. Either use a spoon or a piping bag. I prefer a piping bag personally but either will work. Add the filling until it reaches the top of the cupcake, then press the part of the cupcake you removed back in. Repeat with all of the cupcakes.
7. Cut or break 12 Milano cookies in half. Melt the chocolate in the microwave until smooth and pour it into a baggy or piping bag with a small round tip. Pipe RIP on each cookie and let them set until the chocolate has hardened.
8. Add the chocolate frosting to a piping bag fitted with a large open tip. Pipe a swirl of frosting in the center of the cupcake. It will basically look like a circle. Flip the cupcake over and press it into the finely crushed Oreos. Press the cookies into the frosting and serve!



SPOOKY SPRINKLE
caramel dipped treats

CARAMEL CRAZY!

There's something irresistibly delicious about the rich, buttery sweetness of caramel that I cannot resist. The moment I discovered Peter's caramel, I knew I had to put it to the test. After dipping a bunch of treats, I found my absolute favorites: pretzels, marshmallows, and nut clusters. The salty crunch of the pretzels was balanced out by the sweet, gooey caramel. The marshmallows were my favorite and the mix of textures is perfection. The nut clusters combination of caramel with the sweetened nuts was pure Halloween magic. Oh and yeah, I covered them with five thousand sprinkles...no surprise there.





SPOOKY SPRINKLE

CARAMEL-DIPPED TREATS

Ingredients

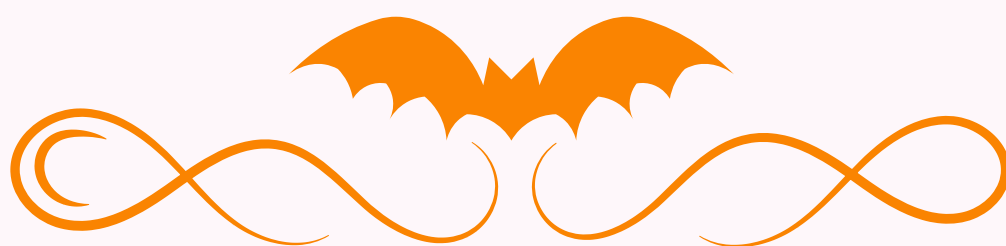
- Peter's Caramel and your choice of heating method- I used a mini slow cooker
- Large marshmallows or the s'mores version that are flat
- Lollipop sticks
- Pretzel rods
- Honey roasted peanuts or nuts of your choice
- Crunchy sprinkles

Instructions

1. Unwrap the Peter's caramel and cut it into smaller chunks or slices to help it melt evenly.
2. Place the caramel pieces into a medium-sized saucepan or slow cooker.
3. Add 2 tablespoons of water or heavy cream to help the caramel melt smoothly.
4. Heat the caramel over low heat, stirring constantly with a heatproof spatula to prevent burning. The caramel will start to soften and melt after a few minutes. Meanwhile, place about 1 cup of the sprinkles on a flat plate or shallow bowl.



5. Continue stirring until the caramel is fully melted and smooth. This should take about 5-10 minutes.
6. Once the caramel is fully melted, remove it from the heat/turn off the slow cooker.
7. If you're dipping marshmallows, place 2-3 on each stick.
8. Next, dip each marshmallow stick or pretzel into the caramel, rolling it around to coat it evenly. Hold it over the pan or bowl to let the excess caramel drip off.
9. Immediately press it into the plate or bowl filled with sprinkles. Roll it around until it's completely coated.
10. Place the coated treat on a parchment paper-lined baking sheet and let it set at room temp or in the fridge for about 30 minutes to an hour.
11. When you're ready to eat them, bring them to room temp and enjoy!
12. For the nuts, place a small scoop in a very tight cluster on a parchment-lined baking sheet. Pour caramel on top of each cluster, making sure to cover the majority (ideally all) of the nuts. Immediately add the sprinkles.
13. Let them set just like the pretzels and marshmallows. Serve at room temperature.





COOKIES N CREAM
spider web brownies



One of my favorite things to do is re-invent boxed brownie and cake mixes for the holidays. For this brownie mix recipe, I added Hershey's Cookies n Creme bars and a white chocolate spider web on top. How's that for an easy Halloween upgrade?!

COOKIES N CREAM SPIDER WEB BROWNIES

Rich chocolate brownies with the cutest chocolate spider web top

Ingredients

- 1 box of fudge brownie mix + the ingredients listed on the box
- 4-5 Hershey's Cookies n Creme Bars
- White chocolate melts for piping the spider web- I used Ghirardelli white melts



Instructions

1. Preheat the oven to 350°F. Line a 9" square dish with parchment paper and spray with baking spray.
2. Make the brownie mix according to the package instructions. Pour half of the batter into the pan and spread it out with a spatula.
3. Unwrap the chocolate bars and place them over the first layer of brownie mix. You will have to break up a few to fit or use less and spread them out if you have 4 bars. Alternatively, break the bars into rectangle pieces and place them on top of the brownie mix.

4. Top with the rest of the brownie mix and smooth it with a spatula. Bake the brownies according to the package instructions. Let the brownies cool completely.
5. Once the brownies are cool, melt the white chocolate in 30 second intervals, stirring after each until fully melted.
6. Pour the chocolate into a bottle with a small round opening. There are two options when piping the spider. I tried both and prefer this one- cut the brownies into squares or rectangles. Don't pull them apart, just pre-cut them. Pipe the spider web onto the brownies. Since you'll be making one giant spider web, cutting them ahead of time will help the spider web to keep from breaking when you take it apart. Alternatively, if you aren't worried about the lines breaking, pipe it on the brownies before you cut them if that's important to your presentation.
7. To pipe the spider web first pipe a vertical and horizontal line that looks like a giant + (plus) sign. Next, pipe diagonal lines so that it forms an X over the plus sign. Connect each line by making a swoop between each. Start at the top and continue around the entire border. Repeat this process but you'll move about halfway down and pipe the swoops!
8. Refrigerate if desired, or serve once the chocolate has set.



SPOOKY SWIRLS
pistachio whipped cream

PISTACHIO SWIRLS

Pistachio-flavored whipped cream adds a deliciously nutty twist to any dessert, like this no-bake chocolate cheesecake! Its spooky green hue makes it perfect for Halloween treats. It has a subtle hint of pistachio (my favorite) and pairs beautifully with everything from themed cupcakes to eerie parfaits. You can even make it again for Christmas since the green is such a festive color.



SPOOKY SWIRLS

pistachio whipped cream

Ingredients

- 1 1/4 cups heavy whipping cream
- 1/2 cup powdered sugar
- 1 tsp vanilla extract
- 1 tsp pistachio flavoring



Instructions

1. In a mixing bowl with a hand mixer or using a stand mixer, beat the heavy cream for about 1 minute until you start to see bubbles.
2. Add in the powdered sugar, vanilla, and pistachio flavoring. Beat until stiff peaks form, usually around 3-4 minutes.
3. This flavoring has a green color, so you'll be ready to decorate. I topped a chocolate Oreo cheesecake with pistachio whipped cream swirls and decorative Halloween sprinkles and candy.
4. To get the swirls in the photo, fit a piping bag with a 1M piping tip. Add the whipped cream to the bag. Switch between swirls and rosettes and little mini stars and pipe them on the top of the dessert. Add the Halloween candy and sprinkles if desired.



MIDNIGHT
bitewitches

FRIGHTFULLY DELICIOUS

If you follow me on social media, you'll know that I am a HUGE fan of cake mix cookie sandwiches. I try to make a few varieties for each season. Let me tell you, these Halloween-themed Midnight Bitewiches are spookily delicious. Cake mix cookies are ideal since they're such a soft and chewy cookie. These are packed with Oreo bits in every bite. Sandwiched between them is a layer of buttercream and another layer of Nutella. Give these a try, I think they're perfect for a ghoulishly good time.



MIDNIGHT BITEWICHES

oreo cake mix cookies filled with buttercream and nutella

Ingredients

- 1 box white cake mix
- 2 eggs
- 1/2 cup vegetable oil
- 1/2 - 1 cup finely chopped Oreos
- 1 jar of Nutella
- 1/2 cup butter
- 2 cups powdered sugar
- 1 tsp vanilla
- 2-3 tbsp heavy cream
- Orange food coloring



Instructions



CHECK OUT EVEN
MORE COOKIE
SANDWICHES ON
MY BLOG

1. Preheat your oven to 350°F and line two baking sheets with parchment paper. In a medium bowl, combine the cake mix, eggs, and oil. The batter will be pretty thick! Fold in the chopped Oreos. Use as many as you'd like- my batter is usually pretty Oreo-y 😊
2. Use a small 1-inch cookie scoop (about 1 tablespoon) to portion the dough onto the baking sheets, spacing them about 2 inches apart. You should get around 22 cookies, perfect for making 11 cookie sandwiches.

3. Bake for 9-10 minutes, or until the cookies are set or lightly golden on the edges.
4. Let the cookies cool on the baking sheets for 10-15 minutes, then transfer them to wire racks to cool completely.
5. While the cookies cool, prepare the frosting. In a mixing bowl, beat the butter until smooth using a hand or stand mixer. Gradually add half the powdered sugar and mix. Add the remaining powdered sugar, vanilla extract, and heavy cream and mix until smooth and fluffy. Start with 2 tablespoons of heavy cream and add more if needed for a spreadable consistency. Basically, you want it to be smooth enough to frost, not too thick. If the starting temp of your butter was a bit cool, you'll need more heavy cream. Add in the orange food coloring and mix until there are no more food coloring streaks.
6. To assemble the sandwiches, place one cookie upside down and pipe or spread the frosting in the center. Repeat with half of the cookies. On the other half, spread about 1/2 tbsp of Nutella. It isn't as thick as buttercream, so don't add too much or it'll slide around! I also like to refrigerate them so that the Nutella stabilizes a bit.
7. Press one buttercream cookie and one Nutella cookie together to make a sandwich. Repeat with the rest and then serve or refrigerate for about a half hour to an hour. Serve at room temperature.



TRICK OR TREAT BROWNIE SUNDAES

spooky delicious with an ice cream treat!

TRICK OR TREAT?

So these are my favorite brownies of all time. The texture, flavor, whole thing...I am obsessed. I decided to jazz them up with a little candy, so they're perfect for leftover Halloween candy. They are truly incredible as-is, but I highly recommend turning them into a brownie sundae. Turn on Hocus Pocus, grab your ice cream bowls, and create the most spooktacular sundaes loaded with hot fudge and a bit more extra candy 😊





TRICK OR TREAT BROWNIE SUNDAES

Brownies? Ice cream? Yes, please!

Ingredients

- 1 cup salted butter
- 2 cups granulated sugar
- 1 cup unsweetened cocoa powder
- 4 eggs
- 1 tsp vanilla extract
- 1/2 tsp salt
- 1 cup all-purpose flour
- 1 tsp baking powder
- 1 cup assorted Halloween candy (mini M&Ms, Reese's cups, Snickers, etc)
- Ice cream flavor of your choice
- Chocolate syrup
- Additional candy for topping- I used regular M&Ms

Instructions

1. Preheat the oven to 350 degrees. Line a 13 x 9 baking dish with parchment paper and spray it with baking spray.
2. In a medium pot, melt the butter over medium heat. Once it's fully melted, remove it from the heat and stir in the sugar and cocoa powder until well combined.
3. Add in the eggs, one at a time, mixing well after each. Stir in the vanilla extract.
4. In a separate bowl, mix the flour, baking powder, and salt. Gradually add it to the wet ingredients. Stir it until just combined.
5. Fold in the Halloween candy. If desired, only fold in 3/4 and sprinkle the rest on top.
6. Pour the brownie mixture into the prepared pan. Bake for 30-35 minutes or until a toothpick comes out with only a few crumbs. If you'd like them fudgier, stick to about 25-30 minutes.
7. Remove from the oven and let cool a bit. Either serve them warm with ice cream or wait until they cool completely. Top with your choice of ice cream, chocolate syrup, and candy.





HALLOWEEN
chocolate orange tartlets



spooky
season

I usually don't love the combination of orange and chocolate, but this was so rich and indulgent that I might be a convert! I'm a big fan of texture contrasts, and the cookie crust, ganache filling, and creamy whipped topping hit the mark for me. The deep color was also amazing, making it feel just right for Halloween. I added a few pumpkins and cats as decorations, and now they're all set for the season!

HALLOWEEN CHOCOLATE ORANGE TARTLETS

a decadent halloween treat

Ingredients

For the crust

- 1 1/2 cups chocolate cookie crumbs- plain chocolate wafers or Oreos without the cream
- 1/4 cup unsalted butter, melted

For the filling

- 1 cup heavy cream
- 4 oz dark chocolate, chopped
- 1/4 cup orange juice
- 1 teaspoon orange zest
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon ground cinnamon
- Pinch of salt

For Decoration

- Whipped Cream
- Halloween icing garnishes
- Orange sanding sugar

I used small tart pans - 8 oz each and it made 6



Instructions

1. Preheat your oven to 350°F (175°C).
2. In a medium bowl, mix the chocolate cookie crumbs and melted butter until well combined. Press the mixture into the bottom and up the sides of tartlet pans. Bake for 8-10 minutes, then let cool completely.
3. In a small pot, heat the heavy cream over medium heat until it begins to simmer. Remove from the heat and add the chopped dark chocolate, stirring until smooth. Stir in the orange juice, orange zest, vanilla, ground cinnamon, and a pinch of salt.
4. Pour the chocolate filling into the cooled tart crusts. Smooth the tops with a spatula. Refrigerate for 2 hours or until set.
5. Once they are set, top them with a dollop of whipped cream, sanding sugar, and a Halloween decoration.



CREAMY CANDY
corn frosting



I'm a huge fan of candy corn and eat it year-round—it's actually my go-to low blood sugar candy, and I never seem to get sick of it. So, I thought, why not turn it into frosting? This version totally has the essence of candy corn, but it's mild enough that even non-fans will enjoy it. With a blend of honey, vanilla, and marshmallow, you really can't go wrong!

CREAMY CANDY CORN FROSTING

could a frosting be anymore Halloween?!

Ingredients

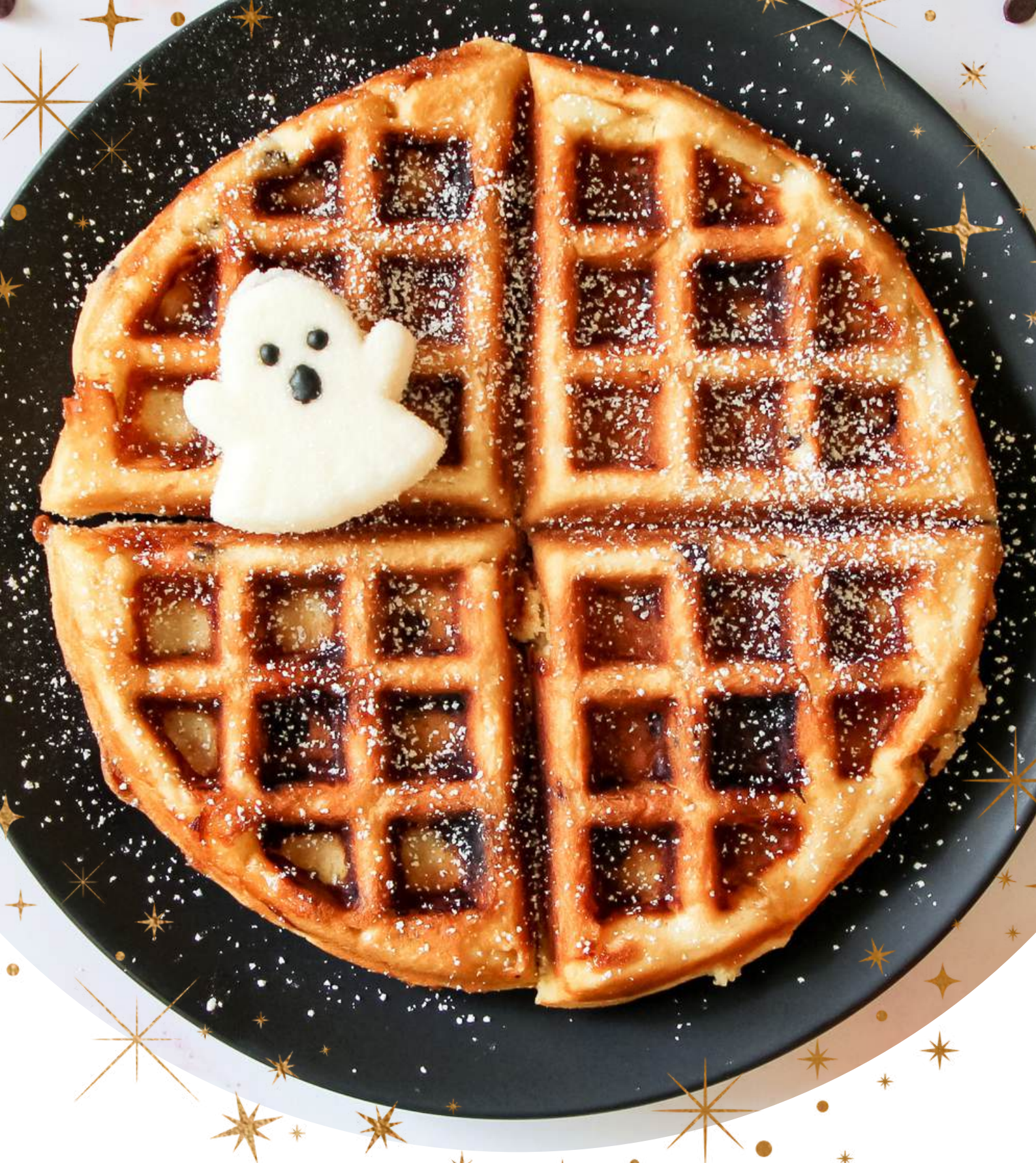
- 1/2 cup salted butter
- 2 cups powdered sugar
- 1/2 cup marshmallow fluff
- 2 tsp vanilla extract
- 1 tbsp honey
- 1 tbsp heavy cream, if needed
- Food coloring, if desired



Instructions

1. Beat the butter until smooth. Add in the powdered sugar and mix. Add in the rest of the sugar, fluff, vanilla, and honey and mix until smooth.
2. If needed, add in the heavy cream. This frosting should be the same consistency as the kind you'd get from the containers at the grocery store.
3. If you're tinting the frosting, divide it into 3 bowls- one will stay white, the second tint yellow, and the last tint orange.

Okay this might not taste exactly like candy corn, but it's pretty darn close. Honey and vanilla are my kryptonite so yes I am indeed a candy corn fan! I paired mine with light and fluffy white cupcakes, but it would also be incredible with rich, dark chocolate cupcakes.



TOASTED MARSHMALLOW
halloween waffles

SPOOKY BREAKFAST

These waffles were a special request from my niece, Rose. She is quite the taste tester these days, and she's only 2 years old! These Halloween-themed waffles are filled with chocolate chips and marshmallows. They don't even need a ton of toppings, they're that good. Sprinkle a little powdered sugar or add a chocolate or syrup drizzle and they become a fa-boo-lous dessert. We topped ours with a cute little marshmallow ghost for an extract touch!



TOASTED MARSHMALLOW

halloween waffles



Ingredients

- 1 box Belgian waffle mix + the ingredients on the box (I used Krusteaz)
- 1/4 cup mini chocolate chips
- 1/2 cup mini marshmallows
- Nonstick cooking spray for the waffle maker

Toppings:

- marshmallow ghosts
- optional- chocolate drizzle or maple syrup



Instructions

1. Preheat the waffle maker while preparing the mix.
2. In a medium bowl, prepare the waffle mix as directed on the box.
3. Fold in the mini chocolate chips and marshmallows.
4. Spray the waffle iron with cooking spray
5. Add the waffle mix to the waffle iron. Use about 2/3 cup or enough to fill the center of your iron. Be sure not to fill it all the way to the edges. When you press down, it will spread out and you don't want it to overflow.
6. Cook the waffles as directed on your waffle iron or until they're golden brown.
7. Serve with a ghost marshmallow and any other desired toppings.



HAUNTED MARBLE
cheesecake brownies

HAUNTED TREAT

If you couldn't already tell, I'm a huge fan of brownies! I recently experimented with some cheesecake brownie combinations, and this one turned out to be a total winner. To give it a fun Halloween twist, I swirled in orange and purple cheesecake for a fun marbled effect. Topped with matching sprinkles and extra chocolate chips, these brownies are a Halloween dessert dream come true.





HAUNTED MARBLE

CHEESECAKE BROWNIES

Ingredients

- 1 box brownie mix + the ingredients listed on the box
- 8 oz softened cream cheese
- 1 tbsp flour
- 1/2 cup sugar
- 1 tsp vanilla
- 1 egg white
- 1/2 cup semisweet chocolate chips
- Halloween sprinkles
- Orange and purple food coloring

Instructions

1. Preheat the oven to 350°F and line a 9" pan with parchment paper and spray with baking spray.
2. In a medium bowl, make the brownie mix as directed and then pour it into the prepared pan.
3. In another bowl, mix the softened cream cheese, flour, sugar, vanilla, and egg white until completely mixed.
4. Divide the cheesecake batter into 3 bowls. Tint one with purple food coloring and other with orange. Leave the third bowl white.
5. Drop dollops of each of the colors onto the brownies. Using a pointed knife, swirl the cheesecake into the brownie mixture.
6. Top with the chocolate chips and sprinkles.
7. Bake according to the package. Let the brownies cool completely. Place the brownies in the fridge for 2-3 hours minimum to get the cheesecake cool. Cut and serve.

Boo!



HALLOWEEN MOVIE MARATHON POPCORN

snack and scream the night away 🤩

WHAT'S YOUR FAVORITE SCARY MOVIE?



I typically prefer lighter Halloween movies than scary movies, but *Scream* might be the exception. I've seen it so many times! If you're planning a movie marathon, I highly recommend this salty sweet treat. It's filled with all the best mix-ins- marshmallows, M&Ms, and sprinkles!



HALLOWEEN MOVIE MARATHON POPCORN

Grab a bowl, get on your pj's, and snuggle up for an all-nighter!

Ingredients

- 8 cups popped popcorn, lightly salted (or full salt if you like salty-sweet)
- 1 cup Ghirardelli white chocolate melts or white chocolate chips
- 1/2 cup Halloween M&Ms
- 1/2 cup mini marshmallows
- 1/4 cup Halloween sprinkles
- 1 tbsp candy eyes

Instructions

1. Pop 8 cups of popcorn in the microwave or stovetop. Spread the popcorn onto a large baking sheet lined with parchment paper.
2. Melt the chocolate in 30-second intervals, stirring between each until smooth. If you're using chocolate chips, you may need to add a tsp of coconut oil so that it's easier to drizzle over the popcorn.
3. Drizzle the white chocolate over the popcorn and gently toss it, making sure it's coated. Scatter the mini marshmallows, sprinkles, and eyes over the popcorn while it's still "wet." Gently toss again to coat.
4. Place the baking sheet in the fridge for 10-15 minutes to let the chocolate harden and the toppings stick.
5. Serve once it has set!





GHOULISH CHICKEN
& green bean bake

FOOD MADE SCARY

Sometimes, all it takes is a small detail to give a tasty meal a Halloween twist. While this dish can be enjoyed year-round, we added a slice of cheese on top, cut into a jack-o-lantern shape using a cookie cutter. Place the cheese on the hot chicken, and it'll slowly melt, creating the perfect touch of fun for an October dinner night.





GHOULISH CHICKEN

AND GREEN BEAN BAKE

Ingredients

- 2 tbsp olive oil
- 4 boneless skinless chicken breasts
- salt & pepper to taste
- 1 yellow onion, thinly sliced
- 3 cloves of garlic, minced
- 1 pound of fresh green beans, trimmed
- 1 cup chicken broth
- 1/2 cup half and half
- 1 tbsp Dijon mustard
- 1 tsp dried thyme
- sliced cheese (mild, like Havarti) and a jack o'lantern cookie cutter

Instructions

1. Heat the olive oil in a large skillet over medium heat
2. Season the chicken breasts with salt and pepper and then add them to the skillet. Cook for 5-7 minutes per side or until the chicken is golden brown and cooked through. Remove the chicken from the skillet and set it aside.
3. In the same skillet, add the sliced onion and garlic. Cook for 3-5 minutes or until the onion is soft and translucent.
4. Add the green beans and cook for another 5-7 minutes. Stir occasionally until the green beans begin to soften.
5. Pour in the chicken broth, stir, and bring to a simmer.
6. Stir in the half and half, Dijon mustard, and thyme. Let it simmer for about 5 minutes letting it thicken slightly.
7. Add the chicken back to the skillet. Tuck the chicken into the green bean mixture and sauce. Simmer for another 5-7 minutes to allow the flavors to come together.
8. If desired, top each plated chicken breast with cheese. On a cutting board, set out the desired cheese slices and cut out a jackolantern face using a cookie cutter. Place the cheese on top of the chicken breast. Let it melt slowly, or if needed, place the chicken breast back into the skillet and cover it to let the cheese soften and melt.



SHADOWY GRAVEYARD
shepherd's pie



I love a good casserole, and this one was perfect for adding a few Halloween extras. Shepherd's Pie is a great comfort dish for the cooler months, and this version sticks to the traditional ingredients while adding a fun Halloween theme with tombstone-shaped breadsticks and BBQ sauce lettering for a ghoulish holiday touch.

SHADOWY GRAVEYARD SHEPHERD'S PIE

a family favorite with the deadly twist



Ingredients

Filling

- 1 tbsp olive oil
- 1 onion, finely chopped
- 2 garlic cloves, minced
- 1 pound of lean ground beef
- 1 large carrot, diced
- 1 cup frozen peas
- 1 tbsp tomato paste
- 2 tbsp Worcestershire sauce
- 1/4 cup sherry
- 1 cup beef broth
- 1/2 tsp dried thyme
- Salt and pepper to taste

Mashed Potatoes

- 4 large potatoes, peeled and cubed
- 3/4 cup milk
- 6 tbsp salted butter
- 3 tbsp minced garlic
- 2 tsp salt
- 1 tsp garlic powder
- 1/2 tsp black pepper

Decorations

- Frozen breadsticks
- BBQ sauce
- Fresh parsley



Instructions

1. Heat the olive oil in a large skillet over medium heat. Add in the chopped onion and garlic, cooking until soft and translucent, about 5-7 minutes.
2. Add the ground beef breaking it up with a spoon, and cook the meat until it's fully browned.
3. Stir in the diced carrots and cook until they begin to soften about 5 minutes.
4. Add in the tomato paste, Worcestershire sauce, broth, and sherry. Stir well to combine. Simmer for about 10 minutes, until the mixture thickens.
5. Stir in the peas and thyme then season with salt and pepper to taste.
6. Remove it from the heat and set aside.
7. **While the filling simmers, boil the potatoes in a large pot of salted water, for about 15-20 minutes or until tender. Preheat the oven to 375 degrees.
8. Drain the potatoes and return them to the pot. Add the milk, butter, garlic, salt, garlic powder and black pepper then mash until smooth.
9. Spoon the meat into a 13 x 9 baking dish, spreading it evenly over the bottom. Spread the mashed potatoes on top of the ground beef layer.
10. Bake for 20-25 minutes, until the potatoes are lightly golden brown and the filling is bubbling. While baking, also place the breadsticks in the oven for the time specified on the box.
11. After the shepherd's pie is done baking, let it cool slightly. Cut the rounded parts of the breadsticks and add them to the dish as shown in the photo. Sprinkle parsley throughout the dish like "grass" and write RIP in BBQ sauce throughout the top.
12. Serve right away!



VAMPIRE'S MANOR MAC N CHEESE

family-friendly and kid-approved



You can bet the vampires will be hiding in their manor when they catch a glimpse of this mac n cheese! With a garlicky twist that's sure to keep them at bay, it's topped off with breadcrumbs and fun pepperoni/pretzel spiders, making it the perfect dish for a fright night dinner.



VAMPIRE'S MANOR MAC N CHEESE

Ingredients

- 1 pound small-shaped pasta, like elbow macaroni
- 4 tbsp unsalted butter
- 1/4 cup all-purpose flour
- 3 cups milk
- 2 cups shredded cheddar
- 1 cup shredded mozzarella
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- salt and pepper to taste
- Panko breadcrumbs, if desired
- Pepperonis
- Pretzel sticks



Instructions

1. Bring a large pot of salted water to a boil. Add the pasta and cook according to the package directions, al dente. Drain the pasta and set it aside.
2. In a large saucepan, melt the butter over medium heat. Once melted, whisk in the flour and cook it for 2-3 minutes to form a roux. Be sure to constantly stir it to avoid burning.
3. Gradually whisk in the milk, continuing to stir until the mixture is smooth and starts to thicken. It should take about 5 minutes.
4. Meanwhile, preheat the oven to 350 degrees and spray a 13 x 9 pan with baking spray.
5. Reduce the heat to low and slowly stir in the cheddar and mozzarella cheeses, allowing them to melt completely.
6. Season with garlic powder, onion powder, salt, and pepper to taste.
7. Add the cooked pasta to the cheese sauce, stirring to coat.
8. Transfer the mac n cheese to a baking dish. If desired, sprinkle panko breadcrumbs on top. If it's for kids, I know they can be picky about it! If you want the extra crunch, sprinkle enough to cover the macaroni and bake for 20-25 minutes or until the top is golden brown and bubbly.
9. Let the casserole cool just a bit and then add the pepperoni "spider bodies" and pretzel "arms and legs" and serve.



FAVORITE HALLOWEEN FINDS



HALLOWEEN
COOKIE
CUTTERS



BOO
CHARCUTERIE
BOARD



GLASS GHOST
TUMBLER SET

HALLOWEEN IDEAS



PISTACHIO
FLAVORING



HALLOWEEN
DISPOSABLE
PLATES



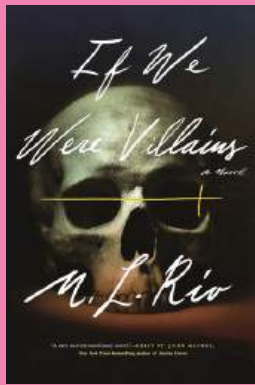
HALLOWEEN
SWEATSHIRT

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ON MY HALLOWEEN READING LIST!



HEX APPEAL



IF WE WERE
VILLAINS



SPRINKLES AND
SEA SERPENTS



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