

Special Halloween Treats

Pumpkin Juice (from the Disney Diner website)

1 can frozen apple juice concentrate

2 cans water

½ cup canned pumpkin

¼ cup apricot preserves

½ teaspoon vanilla extract

¼ teaspoon ground cinnamon

Add the first three ingredients to a blender and blend on high for 30 seconds. In a microwave safe container, warm the apricot preserves for 30 seconds, or until liquid.

Turn the blender on low. With the blender running, pour in the preserves. Add the vanilla and cinnamon. Chill until cold. Take out and blend for 30 seconds before serving.

Butter Beer (from Mugglenet)

12 oz. Cream Soda

2 teaspoons butterscotch topping

Put the butterscotch topping in the bottom of a large glass. Pour in 12 oz of cream soda. Stir briefly.

In a small bowl combine:

1 Tablespoon marshmallow cream

1 Tablespoon Cool Whip

1 teaspoon butterscotch topping

Spoon the mixture on top of the Butter Beer to form the “head”.

Pumpkin Pasties

1 purchased package of pie crust dough

(or your favorite homemade recipe)

1 pan of your favorite baked pumpkin pie filling

(or a purchased, fully cooked pumpkin pie)

1 egg

1 teaspoon water

White sugar

Cut the piecrust into 6 inch squares, or circles. Mix the egg and water to make an egg wash. Lightly brush the egg wash along the edge of the pie crust piece. Place 2 tablespoons of filling on ½ of the piecrust piece, (or one heaping Tablespoon). Fold the square corner to corner, or the circle in half. Use a fork to press sealed the edges of the pasty. Place on a cookie sheet covered with parchment paper. Brush lightly with egg wash and sprinkle with white sugar. Cut two slits in the top to allow steam to escape. Bake at 350 degrees until golden brown.

Cauldron Cakes

Make one batch of your favorite chocolate cupcakes. Do not use paper liners, just grease the cups. Slightly under fill the cupcakes, so they do not spill out over the tops of the cups. When they are completely cool, assemble the following ingredients:

1 package of coating chocolate

Chocolate frosting

1 small tootsie roll for each cupcake

Something to fill the cauldron – jam, icing, pudding, Nutella, marshmallow cream

Waxed paper

Small zippered plastic bag

Cut the tootsie rolls into 3 equal parts. Following the directions on the package, microwave 2 blocks of chocolate until it is ready to use. Dip the bottom of the cauldron, (the round top of the cupcake) in the melted chocolate and set round side up on the waxed paper. While the chocolate is still wet, place the three pieces of tootsie roll and place them in the chocolate to make three legs for the cauldron. When the chocolate is hard and dry, tip the cauldron on its side and take a $\frac{1}{2}$ inch slice off the top. Set the cauldron on its legs and scoop a small dip in the top of the cauldron. Put $\frac{1}{2}$ cup of icing in the bag and snip off one corner. Squeeze a ring of icing around the top of the cauldron. Take the slice of cup cake, cut it in half, and carve it into a “u”. Fill the center of the cauldron with the filling of your choice. Place the cake “u” on the top to make the handle of the cauldron, pushing it into the chocolate icing ring.

Vampire Bites

Roll of refrigerated sugar cookie dough

Red jelly

Set oven to 350 degrees. Slice $\frac{1}{8}$ inch piece of sugar cookie dough and set 12 slices on the cookie sheet. Put $\frac{1}{2}$ teaspoon of red jam or jelly in the center of each cookie slice. Top with a second $\frac{1}{8}$ slice of cookie, pressing lightly around the edges to seal the jam /jelly in the cookie. With the tip of a sharp knife, put two holes in the top layer of the cookie dough, about 1 inch apart. When the cookies bake, the jam should ooze through the holes slightly making bite marks.