

# Halloween Fun Recipes & Party Games



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## Introduction

What child doesn't love Halloween? Some of us grownups seem to get a kick out of it as well... Here are some easy, kid-friendly recipes and games you can use for Halloween parties or special Halloween treats!

We would be happy to help you plan your daily meals as well. Dine Without Whine is an affordable family friendly weekly meal planning service. We help families re-discover the pleasure of the dinner hour. Each week our clients receive a weekly menu with dinner recipes for the entire week along with side dish recommendations, two brunch and two dessert recipes. Also included is a categorized grocery shopping list. We offer a free no-risk trial for the first week. (And honestly our price is affordable for any family). So once everyone has gobbled up their candy and you are ready to start eating family meals again, please head on over to [www.DineWithoutWhine.com](http://www.DineWithoutWhine.com) to try our services.



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## Recipes

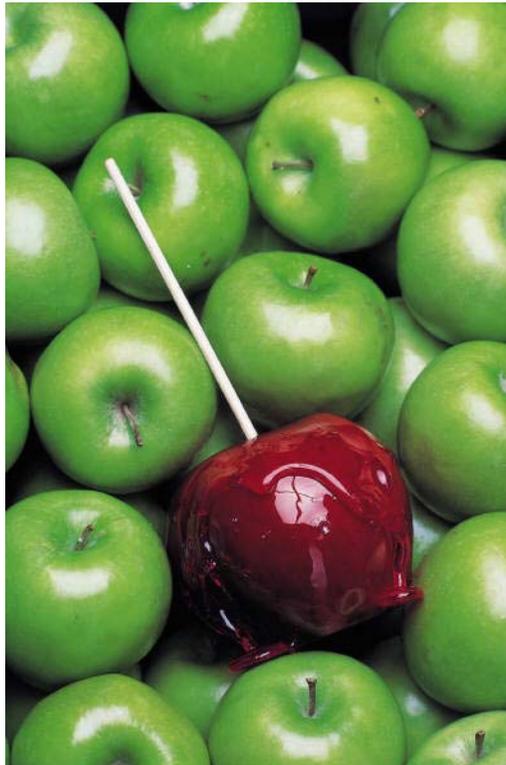
### Caramel Apples

#### Ingredients:

6 apples  
1 (14 ounce) package individually wrapped caramels  
2 tablespoons milk

#### Directions:

Lightly butter a baking sheet and set aside. Remove the stem from each apple and stick a craft (popsicle) stick into the top of each apple. Unwrap caramels and place caramels and milk in a microwave safe bowl. Microwave approximately 2 minutes, stirring half way through. Carefully remove caramel from microwave and let cool for about 1 minute. Quickly roll each apple in caramel until well coated. Place on prepared baking tray and allow to set.



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## Monster Party Mix

### Ingredients:

\* Be warned this mixture is very rich and contains quite a bit of sugar... serve in small amounts!

1(11 ounce) package of small pretzels  
1 (10 ounce) package miniature peanut butter filled crackers  
1 cup sugar  
½ cup butter or margarine  
½ cup light corn syrup  
2 teaspoons vanilla extract  
1 teaspoon baking soda  
1 (10 ounce) package M&M's  
1 (18 ounce) package candy corn

### Directions:

In a large bowl combiner pretzels and peanut butter crackers and set aside. In a large saucepan combine sugar, butter and corn syrup. Bring to a boil over medium heat and simmer for approximately 5 minutes, stirring occasionally. Remove from heat and stir in vanilla and baking soda. Pour over pretzel mixture and stir until coated. Transfer mixture to a greased baking pan.

Bake at 250F for 45 minutes, stirring every 10 minutes. Remove from oven and break apart while warm then allow to cool completely. Transfer to large bowl and toss with candy corn and M&M's. Store in an airtight container.

## Easy Halloween Party Mix

### Ingredients:

10 cups prepared popcorn  
1 package peanut butter chips  
1 cup candy corn  
1 cup chocolate chips

### Directions:

Combine all ingredients in a large bowl and mix well.

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## Hot Witch's Cider

### Ingredients:

1 gallon apple cider  
1 (16 ounce) can frozen orange juice concentrate  
2 cinnamon sticks  
2 cloves

### Directions:

Combine all ingredients in a large saucepan. Simmer over low heat for approximately 15 minutes. Transfer to punch bowl and serve.

## Pumpkin & Goblins Punch

### Ingredients:

1 (12-ounce) can frozen orange juice concentrate, thawed  
1 (14-ounce) can sweetened condensed milk  
2 (1-liter) bottles of ginger ale  
1 package orange sherbet

### Directions:

In a punch bowl combine condensed milk and orange juice concentrate. Add ginger ale and mix well. Right before serving top with scoops of orange sherbet and serve.

## Scary Frozen Bugs

### Ingredients:

\*These are great for serving in party punch or drinks.

Water  
Raisins

### Directions:

Fill ice cube tray with water and place a raisin in each ice cube. Freeze and use.

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## Mummy Dogs

### Ingredients:

6 hot dogs  
1 package ready to bake pastry  
Parmesan cheese

### Directions:

Wrap each hot dog in a pastry sheet and lightly brush with melted butter. Sprinkle Parmesan cheese over top. Place "mummy dogs" on a lightly greased baking tray and bake at 350F for approximately 15 minutes or until golden and baked through. Top with "blood" (ketchup) and serve.

## Halloween Burgers

### Ingredients:

6 hamburgers or veggie burgers  
6 slices cheese  
Pitted olives  
Red and green bell peppers  
6 lettuce leaves  
6 hamburger buns (split)

### Directions:

Using a pumpkin shaped cookie cutter cut cheese into pumpkin shapes. Cut olives into shapes for eyes and nose. Cut bell peppers into shapes for mouth and pumpkin top (green pepper). Cook burgers according to recipe and during the last few minutes of cooking top with cheese. Carefully remove and place into lettuce-lined buns. Garnish pumpkin face using olives and peppers. Serve open top.

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## Ghostly Eyeballs

### Ingredients:

2 packages red gelatin  
Vanilla ice cream  
Raisins  
Red decorating jell

### Directions:

Prepare jello according to package instructions. Fill individual glass serving bowls with jello and place in refrigerator to set. Once jello has set, using a spoon scoop out a circle of jello in center of bowl. Fill circle with one scoop of vanilla ice cream. Place one raisin in center of ice cream and using red decorating jell paint lines going down the side. This will create a "bloodshot eye" swimming in "blood".



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## Pumpkin Cake

### Ingredients:

3 1/2 cups self-rising flour  
2 1/2 cups brown sugar  
4 eggs  
1 cup vegetable oil  
1 (16 ounce) can pumpkin puree  
1 teaspoon ground cinnamon  
1 teaspoon all spice  
1 cup chopped walnuts (optional)

### Directions:

In a large bowl combine flour, sugar and spices. In a separate bowl combine beaten eggs, vegetable oil and pumpkin puree. Mix well and add pumpkin mixture to flour mixture. Mix well. Fold in chopped walnuts (if using). Place in a lightly greased pumpkin shaped baking tin. Bake in a preheated oven at 350 for approximately 25 minutes or until golden and baked through. Decorate with orange frosting, candy corn and licorice to form a pumpkin face.

Tip: If you don't have a pumpkin shaped baking tin, you can use a regular tin and decorate as a pumpkin for a similar effect.

## Graveyard Cupcakes

### Ingredients:

Prepared Cupcakes  
Frosting of choice  
1 package gummy worms  
1 package chocolate cookies or graham crackers

### Directions:

Place a few cookies in a plastic bag and using the back of your hand or a rolling pin press down until mixture resembles fine breadcrumbs. Using a teaspoon make a small well in the center of each cupcake. Frost cupcakes around well and sprinkle with cookie crumb mixture. Stick a gummy worm into the center of each cupcake.

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## Skeleton Bones

### Ingredients:

4 large egg whites  
2 cups icing sugar

### Directions:

Preheat oven to 250F. In a large bowl beat egg whites until stiff. Gradually start adding the sugar, one tablespoon at a time.

Keep beating and adding sugar until you have a meringue. Line baking trays with paper. Using a piping bag with a plain nozzle pipe a straight meringue bone line (approximately 4 inches long). Pipe a meringue ball at the end of each bone. If necessary shape bones further using a small knife. Bake for approximately 1 hour and 15 minutes or until bones have dried out.

Remove from oven and let cool on paper.



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## Halloween Party Games

### Pin the Wart on the Witch

Using black felt material (available from crafts and art supply stores) cut out a witch's outline. It doesn't have to be perfect as most kids won't mind but don't forget to include the pointy hat and nose!

Stick the cut out up on the wall or on a large peg board. Decorate the witch with plastic spiders and fake web.

Then cut out large shaped warts (yuck) from a green felt material and either stick a thumb tack onto the end of each one or some strong tape for younger children.

Use a plain dark colored rag as a blind fold and let the children take turns sticking the wart on the witch's nose.

### Pick Their Brains

Cook a large pot of different shaped pasta such as spirals or macaroni drain and cool completely. Place cooled pasta in a large plastic bowl and add a few olives. Then add some wrapped candies or treats like mini fun sized chocolate bars.

Cover the bowl with material that you've cut into a decorative shape like a pumpkin or monster's head. You can even use a scary cloth mask that will go over the bowl or a decorated plastic bag. You basically need to cover the bowl with something decorative and head shaped that has a slit in the back. The kids should not be able to see the contents of the bowl.

Sit the kids in a circle and let them take turns digging into the bowl to find the candies. They won't be able to see into the bowl and the squishy texture of the pasta along with the olives will feel like "brains".

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## Halloween Graveyard Hunt

Decorate your backyard to resemble a scary graveyard or just add lots of scary things. You can add cut out black felt bats, plastic spiders, fake web, fake tombstone, jack o lanterns and even scary music.

Hide prizes and treats amongst the plants and decorations and let the kids go on a graveyard hunt. For older kids you can even have a disguised adult or two hiding around a spooky corner, but please don't do this with younger children as it can really traumatize them.

## Scary Story Time

Kids love a good scary story. Set the scene by lowering the lights and perhaps lighting a few candles (always supervise children around candles). You can also play some low spooky music in the background.

Take turns telling scary stories appropriate to the age group of children. For younger children you can read a suitable scary and not make the scene too intense for them.

Make this time special by serving a Halloween punch or witch's milk (warm milk sprinkled with a little chocolate and cinnamon)

## Mummy Wrap

This is a lot of fun. Buy a handful of party wrap rolls – crepe paper (preferably in Halloween colors and decoration, but you can even use toilet paper). Split the kids up into teams of two. One child will be the “mummy” and the other is in charge of wrapping up the child like a mummy.

When you start playing the music the teams can start wrapping up the mummy. Try to play some fun Halloween songs like “Monster Mash” and when you turn the music off the kids need to stop.

The team whose mummy is the most mummified (or wrapped) wins.

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## Halloween Resources:



### Halloween Was Made For Kids Make One Of Over 90 Costumes

Easy No-Sew Incredible Costumes made with everyday supplies. Don't spend \$40 - \$80 on a Halloween Costume Again! This book will last you through your children's entire childhood!  
<http://www.dinewithoutwhine.com/halloweencostumes>

### Delight Your Children Learn Face Painting



Learn To Face Paint Even If You Have Never Picked Up a Paintbrush. Great for Halloween and Birthday Parties! <http://www.dinewithoutwhine.com/facepainting>



### Make Charming Painted Pumpkins. It's Easy!

Halloween Pumpkins That Outlast Carved Jack-O-Lanterns By Months! Visit this site even if it is just to look at the samples. They are so cute! <http://www.dinewithoutwhine.com/pumpkinpainting>



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