

# Spooky Halloween Recipes

## Cocoa Cats



### INGREDIENTS: (Serves 12)

- 3 tablespoons butter or margarine
- 1 (10 ounce) package large marshmallows, about 40 or 4 cups miniature marshmallows
- 6 cups Cocoa Krispies cereal or Rice Krispies
- Candy corn (ears), jelly bean or candy covered plain chocolate candies (eyes/nose) and black licorice strings (whiskers)

### DIRECTIONS:

1. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.
2. Add KELLOGG'S COCOA KRISPIES cereal. Stir until well coated.
3. Using 1/2-cup measuring cup coated with cooking spray divide warm cereal mixture into portions. Using buttered hands shape each portion into ball. Decorate with candy to make cat eyes, nose, mouth, ears and whiskers. Best if served the same day.

### MICROWAVE DIRECTIONS:

- In microwave-safe bowl heat butter and marshmallows on HIGH for 3 minutes, stirring after 2 minutes. Stir until smooth. Follow steps 2 and 3 above. Microwave cooking times may vary.

### NOTES:

- For best results, use fresh marshmallows.
- 1 jar (7 oz.) marshmallow crème can be substituted for marshmallows.
- Diet, reduced calorie or tub margarine is not recommended.
- Store no more than two days at room temperature in airtight container. To freeze, place in layers separated by wax paper in airtight container. Freeze for up to 6 weeks. Let stand at room temperature for 15 minutes before serving.

## Strawberry Ghosts



### INGREDIENTS: (Makes 30 Pieces)

- 30 fresh strawberries
- 8 ounces white baking chocolate, chopped
- 1 teaspoon shortening
- 1/8 teaspoon almond extract
- 1/4 cup miniature semisweet chocolate chips

### DIRECTIONS:

1. Wash strawberries and gently pat with paper towels until completely dry.
2. In a microwave-safe bowl, melt white chocolate and shortening at 50% power; stir until smooth. Stir in extract. Dip strawberries in chocolate mixture; place on a waxed paper-lined baking sheet, allowing excess chocolate to form the ghosts' tails.
3. Immediately press chocolate chips into coating for eyes. Freeze for 5 minutes.
4. In a microwave-safe bowl, melt remaining chocolate chips; stir until smooth. Dip a toothpick into melted chocolate and draw a mouth on each face.

## Ghost Cookies



### INGREDIENTS:

- 1 pound white candy coating, chopped
- 1 package (1 pound) Nutter Butter cookies
- Miniature semisweet chocolate chips

### DIRECTIONS:

1. In a microwave-safe bowl, melt candy coating, stirring occasionally. Dip cookies into coating, covering completely. Place on waxed paper.
2. Brush ends with a pastry brush dipped in coating where fingers touched cookies. While coating is still warm, place two chips on each cookie for eyes. Let stand until set. Store in an airtight container.

## Candy Corn Fudge



### INGREDIENTS: (Makes 36 Pieces)

- 2 tablespoons butter
- 3 cups miniature marshmallows
- 1 cup peanut butter
- 1/2 cup powdered sugar
- 20 ounces candy corn (about 2 1/2 cups)
- 2 cups roasted peanuts
- halloween candy sprinkles (optional) or extra candy corn (optional)

### DIRECTIONS:

1. Butter a 9x9 brownie pan and set it aside.
2. In a deep skillet over low heat, melt butter and marshmallows, stirring constantly, until marshmallows melt.
3. Add peanut butter and stir until mixed in and melted. Then add powdered sugar, stirring until smooth. Don't add candy and nuts until these are mixed and smooth.
4. Fold in candy corn and peanuts, stirring until nicely mixed. Some of the candy may start to melt, and that's fine. The candy corn really doesn't need to melt.
5. Pour mixture into the buttered brownie pan, and using a buttered spatula, flattening mixture completely.
6. If you like, sprinkle with extra candy corn or Halloween "cupcake sprinkles", pressing them down with a sheet of waxed paper to keep your hands clean. Be careful not to burn yourself!
7. Allow mixture to cool, then cut into small squares (you can put them into small cupcake papers and keep them in a cookie tin if you want).

**Customer Service** cs@caltitle.com | 844.544.2752

**Los Angeles** 100 N. First Street, Suite 404 | 818.382.9889

**Orange County** 28202 Cabot Road, Suite 625 | 949.582.8709

**San Diego** 2355 Northside Drive, Suite 310 | 619.516.5227



**California**  
title company

*Protecting Your Property Rights*



[WWW.CALTITLE.COM](http://WWW.CALTITLE.COM)