



## “Pretty Pumpkin Party” Recipe Plan

### Spooktacular Bites

#### Wickedly White Pumpkin Dip (Served with Fruit and Crackers)



#### Ingredients

4 8-ounce packages cream cheese, softened  
1 15-ounce can pumpkin  
2/3 cup sugar  
1 tablespoon pumpkin pie spice  
2 teaspoons vanilla  
1 large pumpkin  
Ground nutmeg  
Assorted crackers

#### Directions

- In a large mixing bowl beat the cream cheese, pumpkin, sugar, pumpkin pie spice, and vanilla with an electric mixer until smooth. Transfer to a bowl or storage container. Cover and chill up to 2 days.
- Transfer to a serving container and sprinkle with nutmeg. Serve with crackers. Makes 6-1/2 cups (about 25 servings).
- Pumpkin Bowl: Remove the top of an unblemished white pumpkin, and scoop out most of the contents. Using wire cutters, clip pearl-end floral pins to a length of 1/4 inch each; decorate the outside of the pumpkin and pumpkin top with the

pins. Use hot glue to apply artificial jewels to the outside of the pumpkin. Hide the cut edge of the top with loops of silky ribbon held in place with more short pearl-end floral pins. Fill the pumpkin with Snow White Pumpkin Dip.

*Recipe adapted from KitchenDaily.com*

## Harvest Chic Snack Mix



### Ingredients

5 cups of Chocolate Chex(tm) Cereal  
1 bag Brachs(tm) Autumn Mix  
2 cups of lightly salted peanuts

### Directions

Mix all the ingredients together. You can also spread this mixture out on a cookie sheet, or waxed paper, and drizzle it with melted chocolate, or white chocolate. Let it cool, then break it apart.

*Recipe adapted from BlissTree.com*

## Spicy Pumpkin Seeds



### Ingredients

3 cups pumpkin seeds  
1/2 cup butter, melted  
1/2 teaspoon garlic powder  
1 teaspoon salt  
1 tablespoon seasoned salt

### Directions

- Preheat the oven to 300 degrees F.
- In a medium bowl, mix together the pumpkin seeds, butter, garlic powder, salt and seasoned salt until the pumpkin seeds are evenly coated. Spread in an even layer on a cookie sheet.
- Bake for 1 hour and 15 minutes, stirring every 10 to 15 minutes until toasted. Cool completely, then transfer to a serving dish.

*Recipe adapted from AllRecipes.com*

### Boo-tastic Brain Dip



### Ingredients

1 hollowed out cauliflower  
1 tablespoon(s) finely chopped white onion  
1 tablespoon(s) chopped fresh cilantro  
2 teaspoon(s) finely chopped jalapeño, or more to taste  
1 teaspoon(s) salt, or as needed  
3 medium ripe but firm Hass avocados  
2 tablespoon(s) chopped fresh cilantro  
1 tablespoon(s) finely chopped white onion  
Salt as desired

### Directions

- To make the chile paste: Grind the onion, cilantro, jalapeño, and salt together in a molcajete (a Mexican mortar and pestle) or mash with a fork until all the ingredients are very finely ground
- To make the guacamole: Remove the pit
- Rest an avocado half cut side up in your palm and make three or four evenly spaced lengthwise cuts through the avocado flesh down to the skin, without cutting through it.
- Make four crosswise cuts in the same way. Scoop the diced avocado flesh into the molcajete. Repeat with the remaining avocado halves. Stir the mashed avocado in with the paste.
- Add the tomato, cilantro, and onion and fold in gently. Check and add salt if necessary.

- Serve immediately in the hollowed-out cauliflower to give it a true spooky brain vibe (serve with tortilla chips).

## Jack-o'-Lantern Tamale Bake



### Ingredients

- 1 1/4 lb lean ground beef
- 1 jar (16 oz) chunky salsa
- 1 can (7 oz) corn, drained
- 1 can (2.25 oz) sliced black olives, drained
- 1 1/2 tsp chili powder
- 1 tsp salt
- 1/4 tsp pepper
- 1 cup (4 oz) shredded cheddar cheese
- 4 boxes (about 8.5 oz each) cornbread mix, plus ingredients to prepare mix
- Green bell pepper, scallions or chives, roasted red peppers, olive tapenade
- Sour cream, chopped scallions or tomatoes, guacamole
- You will need: Wilton Iridescents! Jack-O-Lantern Pan

### Directions

- Heat oven to 400°F. Coat pan with nonstick cooking spray.
- In a large nonstick skillet, brown ground beef; drain. Stir in salsa, corn, olives, chili powder, salt, and pepper; heat 5 minutes, stirring occasionally. Remove skillet from heat; stir in cheese. Keep filling hot.
- Prepare two boxes cornbread mix according to directions. Spread batter evenly on bottom of pan; spoon in filling to approximately 1-in. from edge of pan. Prepare remaining boxes of mix. Spread batter evenly over filling making sure batter flows into edges of pan.
- Bake 20 to 25 minutes or until top crust is golden brown and firm to the touch. Remove from oven to wire rack to cool 15 minutes. If cornbread has baked over edge of pan, loosen edges from pan. Place serving plate on top and turn over to release.
- Cut bell pepper into stem, scallions into strips for hair and roasted peppers into triangles for eyes and nose. Arrange on Tamale Bake. Spread olive tapenade into mouth shape.

*Recipe adapted from WomansDay.com*

## Spooky Sweets

### Ghostly Pretzel Sticks



#### Ingredients

15 pretzel rods, 7-inches long  
1 cup white chocolate chips or candy melting chocolate  
40 mini chocolate chips

#### Directions

Melt white chocolate in a microwave-safe glass measuring cup, stirring until smooth. Dip pretzel rod into chocolate, about 3 inches. Place on a waxed-paper-lined baking sheet. While the white chocolate is still wet, arrange 3 mini chocolate chips to create eyes and a mouth. Let dry until firm, about 30 minutes.

*Recipe adapted from KitchenDaily.com*

### Creepy Caramel Puffs



#### Ingredients

Marshmallows  
Caramel  
Crushed pretzels  
Melted dark chocolate

#### Directions

Dip marshmallows halfway into the warm caramel. Let the excess drip off, then dip in crushed pretzels and place on a lightly oiled parchment-lined baking sheet until set. Drizzle with melted chocolate.

*Recipe adapted from FoodNetwork.com*

## Strawberry Ghosts (or Pumpkins!)



### Ingredients

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

- Wash strawberries and gently pat with paper towels until completely dry. In a microwave-safe bowl, melt white chocolate and shortening at 50% power; stir until smooth. Stir in extract.
- Dip each strawberry in chocolate mixture; place on a waxed paper-lined baking sheet, allowing excess chocolate to form the ghosts' tails. Immediately press chocolate chips into coating for eyes. Freeze for 5 minutes.
- 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. Yield: 2-1/2 dozen.
- Alternative idea: make these strawberry jack-o-lanterns by dyeing the white chocolate orange!

*Recipe adapted from TasteofHome.com*

### Creepy Cocktails

*Place these cocktails on a "Pick Your Poison Bar" letting guests serve themselves*

## Mexican Pumpkin Punch



### **Ingredients**

2 cups packed dark brown sugar  
4 cinnamon sticks, preferably Mexican  
1 29-ounce can pure pumpkin (about 3 1/2 cups)  
2 limes  
Splash of rum (optional)  
Pineapple chunks and/or pecans, for serving (optional)

### **Directions**

Combine 12 cups water, the brown sugar and cinnamon sticks in a large pot and bring to a boil over medium-high heat, stirring until the sugar dissolves. Stir in the pumpkin and return to a simmer. Meanwhile, remove the zest from the limes in wide strips using a vegetable peeler; add the zest to the pot and simmer 15 minutes. Let cool, then refrigerate until the liquid is cold and the pumpkin pulp settles to the bottom, 2 to 3 hours.

Working in batches, ladle the liquid into a fine-mesh strainer set over a pitcher (repeat if necessary to strain out all the pumpkin pulp). Discard the pulp and lime zest. Return the cinnamon sticks to the punch and refrigerate until ready to serve.

Pour the punch into ice-filled glasses. Add rum, pineapple and/or pecans, if desired. Serve with the cinnamon sticks

### **Sinister Cider Cocktail**



### **Ingredients**

Fine black sanding sugar

1 lady apple, chopped  
1/2 lime, cut into wedges  
1 ounce maple syrup  
1 ounce apple cider  
2 ounces vodka  
Ice  
Club soda  
1 thin crosswise slice lady apple, for garnish

### **Directions**

- Moisten the rim of a martini glass with water. Place sanding sugar in a saucer and dip rim of glass in sanding sugar to coat; set aside.
- In a cocktail shaker, muddle together apple cubes and lime wedges. Add syrup, cider, and vodka; fill with ice.
- If making for a big group, pour the mixture into a pitcher with apple slices and club soda on the side. Place on a cocktail bar area and let guests serve themselves
- If making for yourself, cover and shake until well combined. Strain into prepared martini glass; top with club soda. Garnish with apple slice and serve.

### **Beer & Wine on Ice (in a Pumpkin!)**

Set out a hallowed out pumpkin with ice and beers for a stylish, easy party idea.

