



**2024  
DOMINION CUSTOMS  
CONSULTANTS**

**SPOOKTACULAR  
E-BOOK**

A Halloween-themed background featuring a dark purple and blue sky with a full moon, silhouettes of bare trees, and several flying bats. In the foreground, several glowing jack-o'-lanterns with various faces are scattered across a dark field. The text "DRINKS & COCKTAILS" is centered in a bold, orange font.

**DRINKS &  
COCKTAILS**



# CARAMEL APPLE OLD FASHIONED

## INGREDIENTS

2 oz. Bulleit bourbon  
3 oz. organic apple cider  
1 tsp. organic vanilla extract  
1 oz. organic maple syrup  
3 dashes Angostura Orange Bitters  
Organic cinnamon sticks (for garnish)  
Organic apple slices (for garnish)

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In a lowball glass, add 2-3 ice cubes.

Add your bourbon, apple cider, vanilla extract, maple syrup, and orange bitters to your lowball glass.

Stir for about 25-30 seconds.

Garnish with apple slices, cinnamon sticks, or both

Makes 1 serving, **Gluten-free, Dairy-free, & Vegan**

Recipe courtesy of:  
<https://whatismaven.com/fall-cocktails>



# BLACK WIDOW COCKTAIL

## INGREDIENTS

4 fresh blackberries, plus more for serving  
3/4 oz. fresh lime juice  
2 oz. mezcal  
1 oz. Concord grape juice  
3/4 oz. simple syrup  
Ice  
Ginger beer, for topping off  
Bay leaf, for serving

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In a cocktail shaker, muddle blackberries and lime juice until berries are broken down, 10 to 20 seconds.

Add mezcal, grape juice, and simple syrup. Fill shaker with ice, cover, and vigorously shake until outside of shaker is very frosty, about 20 seconds.

Double-strain by straining drink into a fine-mesh strainer held directly above an ice-filled glass.

Top off with ginger beer. Garnish with bay leaf and more blackberries.

Makes 1 serving



### **TIP:**

Double straining ensures a smooth, seedless drink. The fine-mesh strainer will catch any rouge seeds during the muddling process.





# WITCHES BREW LEMONADE

## INGREDIENTS

Ice  
3 oz. Gin  
3 oz. sparkling lemonade  
1/2 oz. Blue Curaçao  
1 fresh rosemary sprig *(optional)*

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Fill a tall glass with ice.

Add gin, then top off with sparkling lemonade.

Very carefully and slowly pour Curaçao into glass, letting it settle on the bottom.

Garnish with rosemary. *(optional)*

Makes 1 servings, **Gluten Free**

Recipe courtesy of:  
<https://www.delish.com/holiday-recipes/halloween/a29178988/witches-brew-lemonade-recipe>

# POISON APPLE COCKTAIL

## INGREDIENTS

1/3 c. apple cider  
1/3 c. cranberry juice  
2 oz. fireball  
1 oz. grenadine  
1/4 tsp. edible gold glitter  
Ice

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Combine all ingredients in cocktail shaker, then fill shaker with ice.

Shake until contents are mixed and shaker is cold, about 30 seconds.

Pour into glass and serve.

Makes 1 servings, **Gluten Free**

Recipe courtesy of:  
<https://www.delish.com/cooking/recipe-ideas/a23878264/poison-apple-cocktails-recipe>







**Tip – Make Ahead**

Apple ghosts can be made 3 hours ahead. Store in an airtight container with lemon juice and refrigerate.

Wine, crème de cassis, and simple syrup can be mixed 1 day ahead.

Store in an airtight container and refrigerate..

# HALLOWEEN SANGRIA

## INGREDIENTS

3 large Granny Smith apples  
Juice of 1 lemon  
Ice  
2 blood oranges, sliced into thin rounds  
1 c. blackberries  
1 c. pomegranate seeds  
3 oz. crème de cassis

1 (750-mL) bottle light red wine, such as Grenache, Gamay, or Pinot Noir

3 c. Italian soda, either blood orange, orange, or pomegranate flavor

1 1/2 oz. simple syrup

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### **Step 1**

Slice apples lengthwise into 1/2"-thick slices.

Using a ghost-shaped cookie cutter, cut out 12 ghost-shaped apple pieces.

Using a straw or skewer, punch 3 holes into each apple to form eyes and a mouth. Transfer to a medium bowl, add lemon juice, and lightly toss to coat.

### **Step 2**

Fill a large punch bowl with ice.

Add apple ghosts, orange slices, blackberries, and pomegranate seeds and gently toss to combine.

Add wine, soda, crème de cassis, and simple syrup and stir until combined. Serve cold.

Makes 7 cups

Recipe courtesy of:

<https://www.delish.com/cooking/recipe-ideas/a44787887/halloween-sangria-recipe>

# BLOODY MARY SYRINGES

## INGREDIENTS

2 c. tomato juice  
8 oz. vodka  
2 Tbsp. Worcestershire sauce  
1 Tbsp. horseradish  
2 tsp. hot sauce (such as Tabasco)  
Juice of 1/2 a lemon  
Freshly ground black pepper

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In a large bowl, combine tomato juice, vodka, Worcestershire, horseradish, hot sauce, lemon juice, and pepper.

Whisk to combine.

Fill syringes with mixture and chill.

Serve cold.

Makes 24 servings



Recipe courtesy of:  
<https://www.delish.com/cooking/recipe-ideas/a24132876/bloody-mary-syringes-recipe>





# BRAIN BIG BATCH JELL-O SHOT

## INGREDIENTS

2 c. water  
6 oz. strawberry Jell-o mix (two small packets or 1 large one)  
3/4 c. whipped cream-flavored vodka (like Pinnacle)  
2 c. frozen whipped topping (like Cool Whip)

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In a medium-sized saucepan, bring water to a boil.  
Once boiling, turn off heat and whisk in Jell-o mix, stirring until thoroughly dissolved, 1 to 2 minutes.

Add vodka and frozen whipped topping, whisking until combined. Let cool 5 to 6 minutes.

Grease or spritz the brain mold with cooking spray, then pour in Jell-o mixture.  
Place in the fridge overnight to set.

Just before serving, fill a mixing bowl or casserole dish with warm water and gently dip the mold in the water for 20 seconds (without letting the water pour into the mold). The warm water will help loosen the Jell-o from the mold, so it flips out easily. Flip it out onto a serving platter, then slice and serve.

Makes 5-7 servings, **Non-Alcoholic & Vegan variations** (*SEE TIPS*)

### Tips

Replace Vodka with fruit juice or water  
for Non-Alcoholic Big Brain

Use Vegan friendly gelatin mix for a  
vegan Big Brain

Recipe courtesy of:

<https://www.delish.com/cooking/recipe-ideas/recipes/a49582/brain-big-batch-jell-o-shot-recipe>

# CANDY CORN MARTINI

## INGREDIENTS

### For the candy corn infused vodka

4 oz. vodka  
2 oz. candy corn

### For the martini

3–4 oz. candy corn-infused vodka  
2 oz. organic orange juice  
½ organic lemon, juiced

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Pour your candy corn and vodka in a mason jar. Infuse for at least 4-6 hours, but preferably overnight.(SEE TIP)

Mix all your cocktail ingredients together in a cocktail shaker or mason jar with ice, and shake the demons out!

Strain your candy corn martini into a spooey martini glass and enjoy making corny jokes.

Makes 1 serving, **Gluten-free, Dairy-free, & Vegan**

### TIP:

The longer you let your candy corn infuse, the more robust flavor you get.  
Recommend infusing for at least 36 hours,  
however, if you're pressed for time you can do 4-6 hours at a minimum.

Recipe courtesy of: <https://whatismaven.com/fall-cocktailse>





# BOOZY SCREAMSICLE SHAKES

## INGREDIENTS

Chocolate sauce, for garnish  
6 Oreos, finely crushed  
1 qt. orange sherbet  
3/4 c. milk  
8 oz. vanilla vodka  
Whipped cream, for garnish  
Orange & black sprinkles, for garnish

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### Prepare the Glass:

- Pour 2 tablespoons chocolate sauce onto a small, shallow plate.
- Place Oreo crumbs on a second small plate.
- Dip rims of serving glasses first in chocolate sauce, then in Oreo crumbs.

Combine sherbet, milk, and vodka in a blender and blend to combine.

Drizzle some chocolate sauce on the inside of each serving glass, then fill with milkshake.

Garnish with whipped cream, remaining Oreo crumbs, and sprinkles.

Makes 4 servings

Recipe courtesy of:

<https://www.delish.com/holiday-recipes/halloween/a29007809/boozy-screamsicle-shakes-recipe>



# PUMPKIN MARGARITA

## INGREDIENTS

### Pumpkin Spice Syrup (Optional)

2 c. (400 g.) granulated sugar  
5 (3") cinnamon sticks  
3 Tbsp. pumpkin puree  
1 Tbsp. grated peeled ginger  
1/2 tsp. ground nutmeg  
1/4 tsp. ground cloves lime

### Margarita

1/2 tsp. kosher salt  
1/2 tsp. pumpkin pie spice  
1 lime wheel, plus more for serving  
2 oz. reposado tequila  
3/4 oz. store-bought or homemade pumpkin spice syrup or simple syrup

1/2 oz. Cointreau  
1/2 oz. fresh lime juice  
1 Tbsp. pumpkin puree  
Ice  
1 lime wedge (optional)  
1 (3") cinnamon stick (optional)



### Pumpkin Spice Syrup (Optional):

- In a medium pot over medium heat, cook sugar, cinnamon, pumpkin puree, ginger, nutmeg, cloves, and 2 c. water, stirring frequently, until sugar is dissolved, about 2 minutes.
- Continue to cook, stirring occasionally, until reduced and slightly thickened, about 6 minutes more.
- Strain through a fine-mesh strainer into a small heatproof container. Refrigerate until ready to use.

### Margarita

- On a plate, mix salt and pumpkin pie spice. Rub rim of a rocks glass with lime wheel. Roll rim in spice mixture to coat.
- In a cocktail shaker, combine tequila, pumpkin spice syrup, Cointreau, lime juice, and pumpkin puree. Fill shaker with ice, cover, and vigorously shake until outside of shaker is very frosty, about 20 seconds.
- Fill prepared glass with ice. Strain margarita into glass. Garnish with lime wheel and cinnamon stick (if using).

Makes 1 serving

**Make Ahead:**  
Syrup can be made  
3 weeks ahead.  
Keep refrigerated.

Recipe courtesy of: <https://www.delish.com/cooking/recipe-ideas/a61915548/pumpkin-margarita-recipe>





# BLOOD ORANGE MOCKTAIL SPRITZER

## INGREDIENTS

Ice

3 oz. blood orange juice

2 oz. ginger beer

1/2 oz. fresh lemon juice

Sliced blood orange, sliced ginger, and fresh mint, for serving

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Fill a rocks glass with ice.

Add blood orange juice, ginger beer, and lemon juice and gently stir to combine.

Garnish with sliced blood orange, ginger, and mint.

Makes 1 servings, **Non-Alcoholic**

Recipe courtesy of:  
<https://www.delish.com/cooking/recipe-ideas/a46298758/blood-orange-mocktail-spritzer-recipe>

# APRICOT BOURBON BREW

## INGREDIENTS

1 1/2 oz. (3 tbsp.) bourbon  
6 oz. Apricot nectar or tropical fruit juice  
dash bitters

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Combine bourbon, nectar and bitters.

Pour over ice.

Makes 1 serving **Vegan**

Recipe courtesy of:  
<https://www.goodhousekeeping.com/food-recipes/a46066/apricot-bourbon-brew-recipe>







# CORPSE REVIVER #2

## INGREDIENTS

1 ounce Gin preferably Hendricks  
1 ounce Lillet  
1 ounce fresh lemon juice  
1 ounce Cointreau  
1/4 teaspoon Absinthe or Pastis

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Add all ingredients to a cocktail shaker; fill with ice and shake well.

Strain into a chilled cocktail glass.

Traditionally garnished with a maraschino cherry.

## Recipe Notes

If you're not a fan of the common variety maraschino cherries, substitute Amarena or Luxardo cherries or fresh fruit like the Thomcord Seedless Concord Grapes (pictured) which give a lovely burst of sweet in your mouth, perfectly balancing the tartness of the cocktail.

Makes 1 serving, **Vegan**

Recipe courtesy of:  
<https://shescookin.com/friday-cocktails-corpse-reviver-2>

# WASHINGTON APPLE SHOT

## INGREDIENTS

1 oz. sour apple schnapps  
1 oz. triple-distilled Irish whiskey  
1/2 oz. pomegranate juice  
1/2 oz. sweetened cranberry juice  
Juice from 1 small lime  
1 Tbsp. granulated sugar

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In a medium pitcher, stir schnapps, whiskey, pomegranate juice, and cranberry juice.

Squeeze lime juice into a small bowl.

Pour granulated sugar into another small bowl.

Dip each shot glass into lime juice, then into sugar to coat rim.

Divide drink between shot glasses and serve.

Makes 2 servings





# BRAIN HEMORRHAGE

## INGREDIENTS

1 oz peach or strawberry schnapps

1 tsp Baileys Irish Cream or Amarula cream liqueur

2 drops grenadine

## DIRECTIONS

Pour schnapps into shot glass.

Slowly pour in the Baileys Irish Cream. Do not mix!

After the cream clumps together add grenadine over the brain.

Makes 1 serving, **Vegan**



Recipe courtesy of:  
<https://www.food.com/recipe/brain-hemorrhage-1880122>

# APPETIZERS





# HALLOWEEN VEGETABLE TRAY WITCH WITH HERB DIP



Recipe courtesy of:  
<https://shescookin.com/friday-cocktails-corpse-reviver-2>

# HALLOWEEN VEGETABLE TRAY WITCH WITH HERB DIP

## **Herb Dip:**

3 cups loosely packed baby spinach  
1 cup loosely packed fresh Italian parsley leaves  
2 scallions, trimmed and chopped  
1/4 cup loosely packed fresh dill fronds  
2 tablespoons fresh lemon juice  
2 tablespoons extra-virgin olive oil  
1 cup sour cream  
4 ounces cream cheese, at room temperature  
Kosher salt and freshly ground black pepper



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## **For the herb dip:**

Combine the spinach, parsley, scallions, dill, lemon juice and olive oil in a food processor and process until smooth.

Add the sour cream, cream cheese, 1 teaspoon salt and a generous amount of black pepper.

Process to make a smooth dip.

Transfer to a serving bowl and refrigerate while you make the veggie witch, or refrigerate up to 1 day.



# HALLOWEEN VEGETABLE TRAY WITCH WITH HERB DIP

## Vegetable Witch:

Kosher salt	2 thin slices radish	3 Persian cucumbers, sliced crosswise
1 bunch thin asparagus, tough stems trimmed	2 thin slices cherry tomato	1 thin crosswise slice baby bell pepper slice
4 ounces green beans, stem end trimmed	2 very small baby spinach leaves	• Rainbow baby carrots, celery sticks, cauliflower florets or your favorite veggies, for dipping
1 head broccoli, separated into small florets	1 purple carrot, peeled	
	Handful microgreens or baby arugula	

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Bring a large pot of salted water to boil and prepare an ice bath. Add the asparagus to the boiling water and simmer until bright green, about 2 minutes. Transfer to the ice bath to cool. Remove with a slotted spoon and pat dry. Add the green beans to the boiling water and simmer until bright green, about 2 minutes. Transfer to the ice bath to cool. Remove with a slotted spoon and pat dry.

Set a large cutting board or platter on the counter with the short side closest to you. Arrange the broccoli florets in an inverted triangle on the lower half of the cutting board to make the witch's face. Add the radish slices for eyes and top with the cherry tomato slices for eyeballs. Add a spinach leaf right above each eye for eyebrows. Cut a 2-inch length from the pointy end of the carrot for the nose then cut a thin slice from the remaining piece of carrot on the bias for the mouth and arrange both pieces on the face.

Arrange the green beans, pointy side down, on each side of the face for hair. Arrange the longest asparagus spears in a triangle shape at the top of the face for the witch's hat. Trim the remaining spears and arrange on the top left of the hat to make a crooked point for the hat.

Gather the microgreens or arugula at the top of the face for bangs. Arrange the cucumber slices horizontally over top to make the brim of the hat so the bangs stick out. Cut a thin lengthwise slice from the carrot and trim to make a band for the hat. Set the baby bell pepper slice in the middle to make a buckle.

Arrange the rainbow baby carrots, celery and cauliflower around the witch to fill in the platter. Serve with the dip.

Makes 8 servings, **Vegan**

# MUMMY HOT DOGS

## INGREDIENTS

1 (8-oz.) can Crescent dough  
3 slices American cheese  
12 hot dogs

2 Tbsp. melted butter  
Dijon mustard

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### Step 1

- Preheat oven to 375° and line a large baking sheet with parchment paper.
- Separate crescent dough into 4 rectangles, pinching together seams as necessary.
- Cut each rectangle lengthwise into thin strips.

### Step 2

- Cut each slice of American cheese into 4 strips.
- Place a hot dog on top of a piece of cheese, then wrap with crescent dough to look like bandages. (You'll need about 4 pieces of crescent dough per hot dog.)
- Repeat with remaining ingredients.

### Step 3

- Place on prepared baking sheet and brush with melted butter.
- Bake until crescent dough is golden and cooked through, 12 to 15 minutes.

### Step 6

- Using a toothpick, dot mustard onto each hot dog to create eyes.

Makes 12 servings



Recipe courtesy of:  
<https://www.delish.com/holiday-recipes/halloween/a28621353/mummy-hot-dogs-recipe>



# BLACK BEAN SWAMP DIP

## INGREDIENTS

3 poblano chile peppers  
1 15-ounce can black beans, drained and rinsed  
1/2 cup fresh cilantro  
1/2 cup chopped scallions  
3 tablespoons fresh lime juice (from 2 limes)  
Kosher salt  
1/4 teaspoon ground cumin  
Blue corn tortilla chips, for serving

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Preheat the broiler.

Put the poblanos on a baking sheet and broil, turning halfway through, until charred all over, 15 to 20 minutes.

Let cool slightly, then remove the stems and seeds and peel off the charred skin. (It's OK if some skin remains.)

Transfer the poblanos to a blender and add 1/2 cup water, the black beans, cilantro, scallions, lime juice, 2 teaspoons salt and the cumin. Puree until smooth.

Transfer to a small bowl and serve with tortilla chips.

Makes 6-8 servings, **Vegan**

Recipe courtesy of:

<https://www.foodnetwork.com/recipes/food-network-kitchen/black-bean-swamp-dip-7439546>

# AUTUMN PUMPKIN CHILI

## INGREDIENTS

1 medium onion, chopped  
1 small green pepper, chopped  
1 small sweet yellow pepper, chopped  
1 tablespoon canola oil  
1 garlic clove, minced  
1 pound ground turkey  
1 can (15 ounces) solid-pack pumpkin  
1 can (14-1/2 ounces) diced tomatoes, undrained  
4-1/2 teaspoons chili powder

1/4 teaspoon salt  
1/4 teaspoon pepper

### Optional toppings:

Shredded cheddar cheese,  
sour cream,  
corn chips and  
sliced green onions

In a large skillet, saute onion and peppers in oil until tender.

- Add garlic; cook 1 minute longer.
- Crumble turkey into skillet.
- Cook over medium heat until meat is no longer pink.

Transfer to a 3-qt. slow cooker.

- Stir in the pumpkin, tomatoes, chili powder, salt and pepper.
- Cover and cook on low for 7-9 hours.

Serve with toppings as desired.

Makes 4 servings, **Gluten Free**







# AIR FRYER PUMPKIN SEEDS

## INGREDIENTS

1 medium pumpkin (about 10 pounds, for about 1 cup pumpkin seeds)  
1 teaspoon olive oil  
1/2 teaspoon kosher salt

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Preheat a 6-quart air fryer to 360 degrees F.

Cut a 10-inch circle in the top of the pumpkin and remove the top. Scrape out the pulp and seeds with a large spoon and transfer to a bowl.

Separate the seeds from the stringy pulp, then rinse the seeds in a colander under cold water.

Shake the seeds dry; it's okay if they're damp so don't blot them with paper towels (they will stick to the paper).

Toss together the pumpkin seeds, olive oil and salt in a clean bowl.

Transfer to the air fryer basket in a single layer and cook, shaking the basket every 5 minutes, until lightly golden and crispy, about 15 minutes.

Cool before serving.

Makes 1 cup, **Vegan**

### **Note:**

*Make sure to check the bottom of your air fryer for any pumpkin seeds that may have slipped out of the basket.*

Recipe courtesy of:

<https://www.foodnetwork.com/recipes/food-network-kitchen/air-fryer-pumpkin-seeds-11558863>

# CREAMY PUMPKIN HUMMUS

## INGREDIENTS

1 can (15 ounces) garbanzo beans or chickpeas, rinsed and drained

1 cup canned pumpkin

1/3 cup tahini

1/4 cup olive oil or pumpkin seed oil

3 tablespoons orange juice

1 tablespoon toasted sesame oil

1 teaspoon ground cumin

1 teaspoon minced garlic

1/4 teaspoon salt

2 tablespoons pumpkin seed oil or olive oil, optional

1/4 cup salted pumpkin seeds or pepitas

1/4 cup pomegranate seeds

Baked pita chips and sliced apples and pears



In a food processor, combine the first column of ingredients; cover and process until smooth.

Transfer to a serving platter or bowl & garnish with oil if desired; top with pumpkin seeds and pomegranate seeds.

Serve with pita chips, apples and pears.

Makes 3 cups, **Gluten Free**

Recipe courtesy of: <https://www.tasteofhome.com/recipes/creamy-pumpkin-hummus>



# SPIDER TACO RING



Recipe courtesy of: <https://www.delish.com/cooking/recipe-ideas/a41559528/spooky-spider-taco-ring-recipe>

# SPIDER TACO RING

## INGREDIENTS

- |  |                                   |
|--|-----------------------------------|
| 2 Tbsp. vegetable oil                            | 1 Tbsp. ground cumin              |
| 1 yellow onion, chopped                          | 1 tsp. dried oregano              |
| 3 cloves garlic, finely chopped                  | 1 1/2 c. shredded cheddar cheese  |
| 2 1/2 tsp. kosher salt, divided                  | 3 (8-oz.) cans crescent rolls     |
| 3/4 lb. ground beef                              | 2 c. (or more) shredded lettuce   |
| 1 (14.5-oz.) can black beans, rinsed and drained | 3/4 c. (or more) chopped tomatoes |
| 1/2 c. water                                     | 1/4 c. (or more) sour cream       |
| 4 tsp. chili powder                              | 2 black olives, pitted            |



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### Step 1

- In a large skillet over medium heat, heat oil. Add onion, garlic, and 1/2 teaspoon salt and cook, stirring occasionally, until tender, 4 to 5 minutes.
- Add beef and cook, breaking up with a wooden spoon, until browned and cooked through, 4 to 5 minutes more. Drain any excess fat.

### Step 2

- Stir in beans, water, chili powder, cumin, oregano, and remaining 2 teaspoons salt.
- Bring to a boil over medium-high heat; reduce heat to medium-low and simmer, stirring occasionally, until slightly thickened and warmed through, about 5 minutes.
- Remove from heat and let cool.
- Stir in cheese.

### Step 3

- Arrange racks in upper and lower thirds of oven; preheat to 375°.
- Line 2 baking sheets with parchment.



# SPIDER TACO RING

## Step 4

- For the spider body, unroll 2 cans of crescent rolls and divide into triangles.
- Arrange triangles on one prepared sheet with all the points facing out and the shortest sides of the triangles overlapping to form an empty 6" circle in the center.

## Step 5

- Spoon cooled taco mixture over overlapping portion of rolls, creating a ring of filling.
- Fold pointed ends of rolls over filling and tuck under (some filling may peek out between strips; that's okay).

## Step 6

- For the legs, separate remaining can of crescent rolls into triangles.
- Fold the tip of the triangle inward by 1", then roll triangles up from the longest side, creating a thin rod about 7" long.
- Arrange on second prepared sheet in the shape of a wide "V," then repeat with remaining crescent rolls.

## Step 7

- Bake spider body on lower rack until golden brown and cooked through, 15 to 20 minutes.
- Bake spider legs on upper rack until golden brown, 10 to 12 minutes.
- Let cool slightly.

## Step 8

- Arrange spider body on a platter. Insert 4 legs on each side of the body between strips so they're standing upright.
- Fill center of body with lettuce, tomatoes, and sour cream in stripes; stick olives in sour cream for the eyes.
- Serve with more sour cream, lettuce, and tomatoes alongside, if desired.

Makes 8 servings



A Halloween-themed illustration featuring several glowing jack-o'-lanterns in the foreground. The background is a dark purple night sky with silhouettes of bare trees and flying bats. The text "TREATS & DESSERTS" is centered in a bold, orange font.

# TREATS & DESSERTS



# WITCH FINGER COOKIES



Recipe courtesy of:  
<https://www.delish.com/cooking/recipe-ideas/a41056672/witch-finger-cookies-recipes>

# WITCH FINGER COOKIES

## INGREDIENTS

1 1/4 c. (145 g.) confectioners' sugar  
1 c. (2 sticks) unsalted butter, softened  
1 large egg  
1 tsp. almond extract  
1 tsp. pure vanilla extract  
5 to 6 drops green food coloring  
2 3/4 c. (330 g.) all-purpose flour

1 tsp. kosher salt  
1/2 c. finely chopped pistachios (about 70 g.),  
plus more for decorating  
3/4 c. sliced almonds (about 85 g.)  
1/2 c. (135 g.) cherry, strawberry, or raspberry  
jam



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### Step 1

- In the large bowl of a stand mixer fitted with the whisk attachment (or in a large bowl using a handheld mixer), beat confectioners' sugar and butter on medium speed until pale and fluffy, about 2 minutes.
- Add egg and continue to beat until incorporated and fluffy, about 1 minute more.
- Add almond extract, vanilla extract, and food coloring and beat until combined.

### Step 2

- In a small bowl, whisk flour and salt.
- Add to butter mixture and beat on low speed until just combined.
- Fold in pistachios.
- Cover bowl with plastic wrap and refrigerate at least 30 minutes or up to 2 days.



# WITCH FINGER COOKIES

## Step 3

- Line 2 rimmed baking sheets with parchment.
- Remove one-quarter of dough from refrigerator and portion into 12 to 13 (1-Tbsp.) balls.
- Roll each ball between your palms until it starts to form a finger shape, about 3" x 1/2", or the length of your pinky finger but slightly thinner.
- Arrange logs on prepared sheet and press an almond slice into each, where the nail would be on a finger.
- Carefully pinch dough just below almond and halfway down log to create a knuckle.
- Using a sharp knife, carve horizontal lines of varying lengths into knuckle.
- Place 1 or 2 pistachio pieces in finger to make warts.
- Repeat with remaining dough.
- Freeze 30 minutes.

## Step 4

- Preheat oven to 375°.
- Bake cookies, rotating trays front to back halfway through, until edges are firm and tops are dry, 7 to 9 minutes,
- Let cool slightly.

## Step 7

- Gently lift off almond fingernail.
- Add a tiny dab of jam to tip of finger, then replace almond fingernail, pressing down to make jam ooze out.
- Spread jam onto bottom of each finger.
- Let cool completely.

Makes 50 servings





# PUMPKIN PATCH BROWNIES

## INGREDIENTS

1 box brownie mix, plus ingredients called for on box  
1 c. white chocolate chips  
1 Tbsp. vegetable oil

green food coloring  
1 can chocolate frosting  
1 c. crushed oreos  
Pumpkin candies

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Preheat oven to 350° and line a 9-x-13” pan with parchment paper then grease with cooking spray. Prepare brownie batter according to package instructions.

Pour batter into prepared pan and bake until a toothpick has moist crumbs, 28 to 30 minutes. Let cool completely.

In a small bowl, combine white chocolate chips, vegetable oil and green food coloring. Microwave in 30-second intervals until melted. Stir until smooth then transfer to a small ziplock bag and cut the tip of one corner to pipe.

Spread chocolate frosting over the brownies, then sprinkle with crushed Oreos.

Using the green chocolate, pipe vines over the surface of the brownies, then scatter pumpkin candies on top of the brownies.

Makes 8-10 servings

Recipe courtesy of:

<https://www.delish.com/cooking/recipe-ideas/recipes/a55546/pumpkin-patch-brownies-recipe>



# CARAMEL POPCORN

## INGREDIENTS

### For the Popcorn:

1/2 cup olive oil, or grapeseed oil  
4 tablespoons dairy-free soy  
margarine  
1 cup popcorn kernels  
1 teaspoon salt

### For the Caramel:

1 cup sugar  
1 cup dark brown sugar, packed  
1/2 cup light corn syrup  
3 tablespoons water  
3 tablespoons dairy-free soy margarine  
1/2 teaspoon vanilla extract  
1/2 teaspoon baking soda

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Before beginning, set aside a large baking sheet lined with wax paper.

**Prepare the popcorn.** In a 4- or 5-quart stock pot with a lid, combine the oil, margarine and popcorn kernels over high heat, frequently shaking the pot back and forth to heat the kernels as evenly as possible. Once the kernels have filled the pot, transfer the popped popcorn to a large bowl and toss with the salt. Set aside.

**Make the caramel.** In a large saucepan over medium-high heat, combine the sugars, corn syrup, and water, mixing well until the sugar is dissolved. After the sugar is dissolved, let the mixture boil, unstirred, until light amber in color, about 8 to 10 minutes; wash down the sides of the pot with a wet pastry brush from time to time to prevent crystals from forming.

Turn off the heat and add the dairy-free soy margarine and vanilla, carefully stirring to distribute the margarine. Remove the pan from heat and sprinkle the baking soda over the mixture, stirring to distribute. Immediately pour the caramel sauce over the popcorn, stirring quickly to distribute. Spread the popcorn onto the prepared sheet and allow to cool completely before serving.

Popcorn will keep for 2 weeks in a dry, airtight container at room temperature.

Makes 8 servings, **Non-Dairy, Vegan**

Recipe courtesy of: <https://www.thespruceeats.com/vegan-caramel-popcorn-1000746>



# HALLOWEEN SUGAR COOKIES

## INGREDIENTS

½ cup butter, softened (4 oz by weight)  
1 cup sugar (8 oz by weight)  
2 eggs  
¾ teaspoon salt  
1 ½ teaspoons baking powder

1 ½ teaspoons xanthan gum  
1 ½ teaspoons vanilla extract  
3 ¼ cups gluten free cookie/cake flour blend (18 oz by weight)  
Buttercream or Vegan Buttercream Icing (*Optional*)

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Preheat the oven to 350 degrees F.

Cream the butter and sugar together on low-medium speed. Add the eggs and beat until smooth. Add the salt, baking powder, xanthan gum, and vanilla extract. Then add gluten-free cookie/cake flour blend and mix until combined.

Roll the cookie dough between two sheets of plastic wrap and cut out with your favorite Halloween cookie cutters, or use 3 inch round cookie cutters or a drinking glass and a butter knife as described above. Place cookies on a parchment paper or silicone baking sheet on a baking sheet

Bake in your pre-heated oven for 8-10 minutes. They will still be soft but the edges will just start to look dry, and the bottom of the cookie will just be starting to brown. They won't look done. If they look done, they are over-baked and may be burnt on the bottom.

Let cool for 5-10 minutes on the baking sheet, and then remove to a cooling rack.

Frost as desired with Buttercream Icing or Vegan Buttercream icing

Recipe courtesy of:  
<https://www.care.com/c/19-gluten-free-halloween-recipes>

Makes 2-3 dozen, **Gluten Free, Vegan Variation**



# KILLER PUMPKIN GRANOLA

## INGREDIENTS

3 cups gluten-free oats	1 tbs pumpkin pie spice
1/2 cup walnut pieces	2 tsp cinnamon
3/4 cup pepitas	1/4 cup organic pumpkin puree
1/4 cup flax seeds	1/2 cup raisins
1/4 cup coconut oil, liquid state	1/2 cup golden raisins
1/3 cup maple syrup	

1. Preheat your oven to 325 degrees.
2. Line a baking sheet with parchment paper and set aside.
3. In a large bowl mix together your oats, walnuts, flax, pepitas and spices. Stir.
4. In a smaller bowl, combine your maple syrup, coconut oil & pumpkin puree. Whisk together until it is well combined.
5. Pour your wet ingredients into your dry ingredients and stir until your oats mixture is completely coated.
6. Spread out evenly on your parchment lined baking sheet.
7. Bake for 20-30 minutes, checking and stirring every 10 minutes to assure that your granola does not burn and will brown evenly.
8. It is done when the color turns golden and it is lightly toasted all over.
9. Stir in the raisins to your finished granola.
10. Store in an airtight container.

Makes 8 servings, **Gluten Free, Vegan**

Recipe courtesy of:

<https://soletshangout.com/killer-pumpkin-granola-gluten-free-vegan>







# GHOST S'MORES DIP

## INGREDIENTS

1 bag ghost marshmallows (or 4 packages ghost Peeps)  
2 c. semi-sweet chocolate chips  
1/4 c. heavy cream, warmed  
Graham crackers, for serving  
Mini chocolate chips, for ghost eyes

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Preheat oven to 450°. In the bottom of a 9" oven-proof skillet, baking dish, or pie dish, spread out chocolate chips and pour cream on top. Cover completely with a single layer of ghost marshmallows.

Place mini chocolate chips over eyes and mouth. (The already-drawn faces will fade in the oven.)

Bake until the chocolate has melted and the ghosts are golden, 8 to 10 minutes.

Serve warm with graham crackers for dipping.

Makes 2-3 dozen

Recipe courtesy of:  
<https://www.delish.com/cooking/recipe-ideas/recipes/a55544/ghost-smores-recipe>



# ACTIVITIES

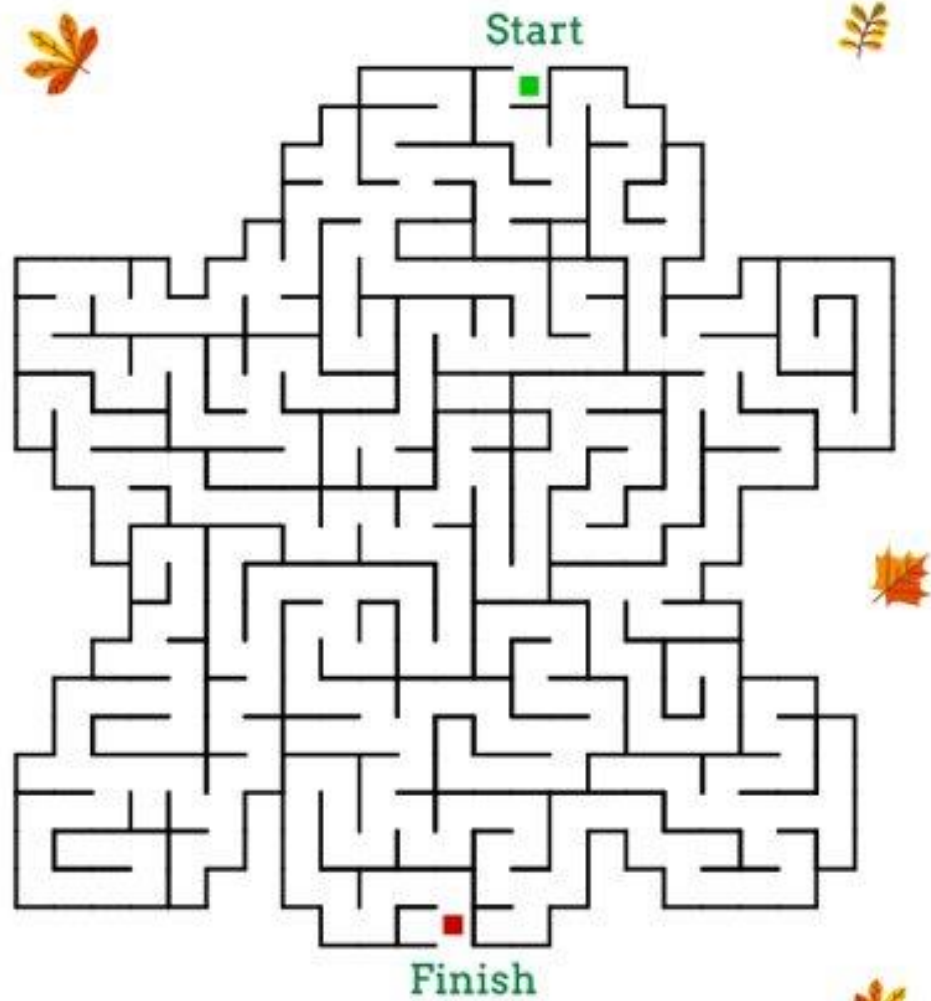
A Halloween-themed background featuring several glowing jack-o'-lanterns in the foreground. The sky is a deep purple with silhouettes of bare trees and flying bats. The word "ACTIVITIES" is written in a bold, orange, sans-serif font in the center of the image.





# GHOST MAZE

Solve the puzzle by finding way through this ghost maze.



# HALLOWEEN I SPY



# Hocus Pocus





# I SPY HALLOWEEN



# HALLOWEEN

## Word Scramble

Unscramble the following list of shuffled words to meaningful words!

SOUCTEM

ASRYC

RTETA

NATRENL

SDRPIE

OBROCTE

NIPKMPU


YCAND

AELLHEOWN

OTSGH

ASKM





**FROM OUR FAMILY TO YOURS,  
WISHING YOU A SAFE  
AND  
SPOOKTACULAR HALLOWEEN**

**SINCERELY  
THE DOMINION TEAM**