

## **\*(cute) Witches cake**

Use microwave round and triangle cake pans. Divide standard cake batter between the 2 and zap 3-4 min. each. Put triangle over the round to be the witches' hat over the face. Frost hat black and face green. Pipe red hair and facial features-don't forget a green gumdrop wart!

## **Frankenstein cake**

Similar to the witch cake but with a rectangle cake pan. Frost green, pipe black hair and features-- use tootsie rolls for the neck bolts.

## **(simple) Tombstone cake**

Bake a 9x13 cake and frost grey. Write "message" with white piping.

## **(easy) Halloween Popcorn Balls**

1 cup white corn syrup  
1 small orange Jello  
1/2 cup granulated sugar  
9 cups popped popcorn

Mix Jello, syrup and sugar and heat to boiling point. DO NOT BOIL. Pour syrup over popped corn. Butter hands to make popcorn balls. Let cool on waxed paper.

## **(great to have on hand for kids) Monster Cookies**

This recipe makes 30 dozen cookies, so roll walnut sized balls, freeze, and bake just what you need each time.

12 eggs  
2 LBS brown sugar  
4 cups white sugar  
1 TBSP vanilla  
1 TBSP white corn syrup  
24 oz chocolate chips  
8 tsp baking soda  
1 LB butter (or margarine)  
3 LBS peanut butter  
46 oz box of quick oats  
1 LB of M&Ms

Mix all ingredients in Thatsa Bowl or Fix-n-Mix bowl. If freezing dough, roll into walnut size balls and place in Freezer Mate Large 1 containers. When ready to bake, place on cookie sheet and bake at 350\* for 12 min- do NOT over bake!