

SPOOKY HALLOWEEN DESSERTS



Scary, Bloody Pumpkin Cupcakes

Pumpkin Cupcakes:

- 1 1/2 cups (195 grams) all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 1/2 teaspoon ground pumpkin spice
- 1/2 teaspoon salt
- 1/2 cup (113 grams) unsalted butter, room temperature
- 1 cup (200 grams) granulated white sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 3/4 cup (180 ml) solid packed, canned pumpkin puree

Cream Cheese Frosting:

- 4 ounces (113 grams) cream cheese, room temperature
- 2 tablespoons (30 grams) unsalted butter, room temperature
- 1/2 teaspoon pure vanilla extract
- 1 1/2 cups (175 grams) confectioners (powdered or icing) sugar, sifted

Sugar Glass:

- 3/4 cups white sugar (must be white granulated sugar)
- 1/2 cups light corn syrup
- 1 cup water
- 1 tablespoon lemon, or other flavored

Pumpkin Cupcakes: Preheat oven to 350 degrees F (177 degrees C). Place rack in the middle of the oven. Line 12 muffin cups with paper liners or spray each cup with a nonstick vegetable spray.

In a large bowl, sift together the flour, baking powder, baking soda, ground spice, and salt.

In the bowl of your electric mixer, or with a hand mixer, beat the butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in the vanilla extract. Scrape down the sides of the bowl. With the mixer on low speed, alternately add the flour mixture and pumpkin puree, in three additions, beginning and ending with the flour mixture.

Fill the muffin cups evenly with the batter using two spoons or an ice cream scoop. Place in the oven and bake for about 18 - 20 minutes, or until firm to the touch and a toothpick inserted in the center of one of the cupcakes comes out clean. Place on a wire rack to cool.

Cream Cheese Frosting: In the bowl of your electric mixer, or with a hand mixer, beat the cream cheese until smooth. Add the butter and beat until incorporated and smooth. Add the vanilla extract and confectioners sugar and beat until fluffy (2-3 minutes). Pipe or spread the frosting on the cupcakes.

Sugar Glass: In a medium saucepan, stir together the white sugar, corn syrup, and water. Cook, stirring, over medium heat until sugar dissolves, then bring to a boil. Without stirring, heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads.

Remove from heat and stir in flavored extract and food coloring, if desired. Pour onto a greased cookie sheet. Let cool, and break into large pieces that resemble broken ice. Store in an airtight container.

Red food coloring and raspberry jelly - mix together to make it look like blood, add corn syrup to make it thinner as needed.

Pumpkin cupcake recipe: <http://www.joyofbaking.com/cupcakes/PumpkinCupcakes.html#ixzz3G35J6vbj>

Sugar glass: <http://www.youtube.com/watch?v=9-AbRLwWnp0&feature=youtu.be>

Dirt Pudding Cups With Gummy Worms

<http://www.ohnuts.com/blog/dirt-pudding-cups-with-gummy-worms-recipe/>

Serves: 8 cups

Ingredients:

- 1 15-ounce package chocolate sandwich cookies (like Oreos)
- 1 3.9-ounce package chocolate instant pudding
- 2 cups cold milk
- 8 ounces whipped topping (like Cool Whip)
- gummy worms, cookies, and other Halloween candy

Instructions

1. Place the chocolate sandwich cookies in a large zip-top plastic bag, and use a rolling pin to crush them into fine crumbs. A few larger pieces are okay, too—after all, dirt comes in different sizes!
2. Next, make the pudding. Pour the dry pudding mix into a large bowl, then add the cold milk. Whisk everything together until all of the dry pudding dissolves and it's smooth and free of lumps. Let the pudding sit for about 5 minutes, until it thickens and is no longer liquid. If it has the delightfully gloppy texture of pudding, you're ready to go on.
3. Add the whipped topping and approximately half of the cookie crumbs. You don't have to measure, just eyeball half the bag and pour it in. Gently stir everything together until the streaks of whipped topping disappear, and the cookies are well-mixed into the pudding.



4. Divide the pudding mixture evenly between eight cups—each should hold a little over ½-cup of pudding. You can fill them however you'd like.
5. Tap the cups on the countertop a few times to level the pudding, then insert gummy worms, headstone cookies, and other Halloween candies into the pudding and press them down a little so that they're embedded.
6. Pour the cookie crumbs over the pudding and decorations so that the entire top is covered with "dirt." Smooth it into an even layer with your hands.

Dracula's Dentures for Halloween

Ingredients

- 1 package (18.25 ounces) refrigerated chocolate chip cookie dough or your favorite cookie recipe*
- 1/2 cup prepared vanilla frosting, tinted red
- 1 3/4 cups miniature marshmallows
- 48 slivered almonds



Instructions

1. Prepare cookies as directed on package or according to your favorite recipe. Cool on baking sheets for 2 minutes; remove to wire rack to cool completely. Cut each cookie in half for a total of 48 halves.
2. Frost the bottoms of all cookie halves with frosting. Place 6 marshmallow teeth around curved perimeter of 24 halves. For additional support, an additional marshmallow can be placed behind the teeth. Top with remaining 24 halves. Insert two almond slivers in between teeth for fangs. If fangs do not adhere, dip tips into frosting.

Recipe by Lori Fillmore; NestleUSA <http://www.the-girl-who-ate-everything.com/2011/10/draculas-dentures-for-halloween.html>

Chocolate Chip Cookies

Yields about a dozen

- 1 ¾ cup semi-sweet chocolate chips

Ingredients

- 2 cups flour
- 1 tsp baking soda
- ¼ tsp salt
- 1 ¼ cup brown sugar
- 2 sticks unsalted butter, softened
- 1 egg
- 1 tsp vanilla extract

Instructions

1. Preheat oven to 350 degrees
2. Combine all dry ingredients, except chocolate chips. Add butter, egg, and vanilla extract. Mix until well combined.
3. Add chocolate chips
4. On a baking sheet, put about 2 tbsp of cookie dough 2 inches apart from each other. Bake for 6-8 minutes.