

THE ULTIMATE HALLOWEEN *ebook*

recipes
crafts
party ideas
cupcakes
decorations
and more



HoosierHomemade.com
simple easy creative

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CANDY CORN TREATS



HOMEMADE CANDY CORN



INGREDIENTS

- 1 cup sugar, granulated (white)
- $\frac{2}{3}$ cup light corn syrup
- $\frac{1}{3}$ cup butter
- 1 teaspoon vanilla
- $2\frac{1}{2}$ cups powdered sugar
- $\frac{1}{3}$ cup powdered milk
- $\frac{1}{4}$ teaspoon salt
- Orange and Yellow Wilton coloring

INSTRUCTIONS

- In a large bowl, combine powdered sugar, salt and powdered milk.
 - In a medium saucepan, combine granulated sugar, butter and corn syrup.
 - Bring to a gentle boil, constantly stirring, turn down heat and continue boiling for about 3-4 minutes. Mixture should read 230 degrees on a candy thermometer.
 - Remove from heat and stir in vanilla.
 - Add to liquid mixture to the powdered sugar mixture, with a heavy wooden spoon or other sturdy spoon, stir together.
 - Place candy on wax paper, and allow to cool until you are able to handle it. Knead until all incorporated.
 - Divide into 3 equal parts and color with Wilton orange and yellow coloring.
 - Roll each piece into long ropes, trying to keep the thickness close to the same size.
 - Place ropes together, with orange in the middle
 - Gently press ropes together, and flatten with your hands
 - With a sharp knife cut triangles, not every piece will have a white point.
 - Cut into several pieces, this recipe made a TON of candy corn
- Store in airtight container.

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CANDY CORN PARTY MIX

INGREDIENTS

Serves: about 8 cups or 8 bags filled with 1 cup each

- **White Almond Bark - you need $\frac{1}{3}$ of the bar or 4 squares to equal 8 oz.**
- **4 cups Corn Chex or Rice Chex cereal**
- **2 cups bite-size pretzels - I used Gluten-Free sticks broken in half**
- **$\frac{1}{2}$ cup raisins**
- **1 cup candy corn**
- **$\frac{1}{4}$ cup Halloween sprinkles**

INSTRUCTIONS

- **Cover a cookie sheet with wax paper**
- **In a large bowl, toss together the Chex cereal, pretzels and raisins**
- **In a microwave safe bowl, melt the Almond Bark for 1 minute in the microwave. Stir and continue heating for 10-15 seconds at a time, stirring each time until completely smooth**
- **Pour over cereal mixture and toss to coat**
- **Quickly stir in Candy Corn**
- **Spread mixture onto cookie sheet, add sprinkles**
- **Let set about 15 minutes until cooled and chocolate is set**
- **Break apart and place in bags for a gift or enjoy straight from a bowl for a fun family treat**

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CANDY CORN JELLO SHOTS

INGREDIENTS

Serves: 10-12 shot glasses

- 1 small box lemon jello
- 1 small box orange jello
- 2 packets or 3 tablespoons Knox unflavored gelatin
- 2 cups boiling water
- Cool Whip
- Sprinkles for garnish, optional

INSTRUCTIONS

- In a small bowl, combine lemon jello and 1 packet of unflavored gelatin, stir
- Add 1 cup boiling water and stir 2 minutes or until dissolved
- Add jello to shot glasses, fill about $\frac{1}{2}$ way
- Place in fridge for 20 minutes
- Repeat with 1 cup boiling water, orange jello and unflavored gelatin
- Fill shot glasses and place in fridge for 20 minutes

Up to 1 hour before serving, add Cool Whip to the top and sprinkles

ADULT VERSION

- Add 1 cup boiling water to 1 box of Jello and stir to dissolve.
- Add $\frac{3}{4}$ cup vodka and $\frac{1}{4}$ cup cold water, stir to combine
- Add to shot glasses and chill *Note - this is for a single flavor



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CANDY CORN SLUSHIE

INGREDIENTS

Yellow Layer

- 2 scoops vanilla ice cream
- 1 package lemonade flavored kool-aid
- 10 drops yellow food coloring
- 1/3 cup sugar
- 2/3 cup milk or water
- 1 cup ice

Orange Layer

- 4 scoops vanilla ice cream
- 2 packages orange flavored kool-aid
- 2/3 cup sugar
- 1-1/3 cup milk (or water)
- 2 cups ice

Serving

- Whipped Topping
- Sprinkles

INSTRUCTIONS

Yellow Layer

- Add ingredients to blender and blend until smooth
- Pour into mugs
- Freeze for about 10-20 minutes depending on the size of mug (this step is optional, but makes the slush more firm)

Orange Layer

- Add ingredients to blender and blend until smooth
- Add on top of yellow layer

Serving

- Top with whipped topping and add sprinkles
- Serve with fun straws

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CANDY CORN CUPCAKES ON A STICK



INGREDIENTS

- White Cake Mix plus ingredients {4 eggs, 1 cup buttermilk and $\frac{1}{3}$ cup oil}
- Orange Coloring
- Yellow Coloring
- Wooden Skewers
- Decorator Icing or Buttercream Frosting
- Decorator Bag and a #10 Round Tip
- Sprinkles {orange , yellow and white jimmies }
- Candy Corn
- Gum Drops

INSTRUCTIONS

- Mix the cake mix and divide into 3 bowls, tint 1 with yellow coloring and 1 with orange coloring
- Fill mini muffin tin with cupcake liners and add mix to each
- After the cupcakes have cooled, the decorating begins
- Add a gum drop to the wooden skewer
- Frost each of the cupcakes using a Decorator Bag and #10 Round Tip.
- Remove cupcake liners, then start threading the cupcakes onto the skewer
- Add a few sprinkles to the top

Note: These won't last a super long time before they start settling down and slipping a bit, so I would suggest that you assemble them as close to using them as possible. They will last about an hour or so. Also, be sure you have your display ready, because you can't lay them down after you make them.

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CANDY CORN MINI CUPCAKES



INGREDIENTS

- Vanilla Cake Mix plus ingredients {4 eggs, 1 cup buttermilk and 1/3 cup oil}
- Orange Liners
- Wilton Decorator Icing

- Wilton Lemon Yellow and Orange Coloring
- Decorator Bags
- #1M Decorator Tips
- Sprinkles and Candy Corn

INSTRUCTIONS

- Bake cupcakes in mini cupcake pan
- Once cooled, frost in white, orange and yellow. For the configuration pictured you need 3 white, 7 orange and 11 yellow.
- Arrange & enjoy!

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HALLOWEEN PARTY FOOD

MONSTER EYE CUPCAKES



INGREDIENTS

- 1 box (17 oz) Cake Mix
- 1 cup milk
- 1 stick (1/2 cup) butter, room temperature
- 3 eggs
- 1 container (16 oz) Vanilla Frosting
- Coloring - I used neon shades of lime, purple and orange
- Candy Eyes - I used mini and large
- Decorator Bags fitted with star tip

INSTRUCTIONS

- Preheat oven to 350 degrees and fill cupcake pan with liners
- Combine cake mix, butter, milk and eggs until smooth
- Divide into cupcake liners
- Bake for 10 minutes for mini cupcakes and 15 minutes for standard size cupcakes
- Cool completely
- Divide frosting into bowls and combine with color until completely mixed
- Fill decorator bags with frosting
- Pipe on frosting and add candy eyes
- Store left overs in refrigerator

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MUMMY CALZONE

INGREDIENTS

Pizza Dough - Bread Machine

- 2 cups bread flour
- 1 tablespoon softened butter
- 1 tablespoon sugar
- 1 teaspoon bread machine yeast
- 1 tsp salt
- $\frac{1}{2}$ cup + 2 tablespoons warm water

Calzone

- Pizza Sauce - 5 minute recipe [here](#)
- Pizza toppings - your favorites
- Cheese - shredded mozzarella
- 1 egg - for egg wash
- Corn Meal - to sprinkle on before baking, optional

INSTRUCTIONS

Pizza Dough

- Layer in your bread machine as directed, mine is always liquids on bottom then flour, sugar, butter, salt and yeast at the top.

Put on dough cycle (mine is 1 hour 3 minutes) and let it go

Calzone

- Preheat oven to 350 degrees. Line a large cookie sheet with parchment paper
- Remove pizza dough and roll out into a rectangle
- Using a small spatula as your guide, cut the dough along the edge with a sharp knife
- Wrap the mummy by folding over each edge of the dough
- Transfer to large cookie sheet. Use 2 large spatulas to transfer if necessary.
- Beat egg in a small bowl, brush onto calzone
- Sprinkle with corn meal, optional
- Bake for 20-30 minutes or until golden brown
- While the calzone is setting for a few minutes, create the eyes by slicing the ends from 2 black olives and stuffing with a bit of mozzarella cheese

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DEVILISH PUNCH



INGREDIENTS

- 1 bag (16 oz) frozen strawberries, thawed
- 1 cup sugar
- 6 cups cranberry juice cocktail
- 6 cups lemon-lime soda
- 1 cup vodka (optional)
- Serrano chili peppers

INSTRUCTIONS

- Combine strawberries and sugar in food processor and blend until smooth, pour into pitcher
- Add cranberry juice cocktail
- Trim ends off Serrano peppers, cut slit and place on side of glass
- Just before serving add lemon-lime soda

HALLOWEEN TREAT BAGS



SUPPLIES

- Hershey's Miniature Candy Bars
- Scrapbook Paper
- Wilton Pretzel Bags
- Ribbon
- Straight Edge Cutter
- Scissors
- Tape
- Ruler
- • Printable
- Halloween
- Tags
- (link below!)

INSTRUCTIONS

- Cut strips of paper 1 + 3/8 inch wide – any length is fine for now, 12 inch scrapbook paper works the best
- Cut small pieces of tape and have them ready to go {this saved a lot of time as well}
- Tape a piece of paper to the center of the back of the candy
- Wrap the paper around the candy, cut to length and secure with another piece of tape
- Assembly: Place the candy in the pretzel bags, close up with the twist tie
- Make a hole in the tag with scissors or a hole punch, attach with twine, thread or ribbon
- Tie on the ribbon

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GLOW IN THE DARK CUPCAKES



INGREDIENTS

Frosting

- 1 cup Real Butter
- 4 - 6 cups Powdered Sugar
- 5 tablespoons tonic water
- 1-2 tablespoons Vanilla
- UV Black Light

Glow in the Dark Dip

- 1 small box lime jello
- 1 cup boiling water
- 1 cup tonic water

INSTRUCTIONS

Frosting

- Beat butter until smooth, gradually add powdered sugar, alternate with tonic water
- Stir in vanilla
- Frosting should be stiff for these cupcakes

Glow in the Dark

- In a small bowl, mix jello and boiling water, stir 2 minutes until dissolved
- Add tonic water to jello mixture and stir
- Add ice to large bowl
- Place small bowl on top of ice and stir jello until cool to the touch
- Remove jello from ice bath
- Remove 2-3 cupcakes from the freezer at a time, dip in jello mixture
- Place back in freezer, repeat dipping and freezing process 4-6 times
- To serve - place cupcakes under UV Black Light

HALLOWEEN CANDY BARK



INGREDIENTS

- 1 block (24 oz) Vanilla Almond Bark
- Various candy like - candy corn, candy pumpkins, candy eyes, blood shot eyes, sour worms, sprinkles, and Halloween sprinkles

INSTRUCTIONS

- Break the block of Almond Bark in half and place in microwave safe bowl
- Heat 1 minute and stir, continue to heat 30 seconds and stir
- Remove from microwave when there are a few pieces of chocolate left, and stir until completely melted.
- Repeat with other half of Almond Bark.
- Combine the 2 bowls and stir until smooth
- Line a cookie sheet with Parchment Paper
- Spread chocolate onto cookie sheet and level with an offset spatula
- Immediately add candy and sprinkles - work quickly because the chocolate sets up quickly
- I cut the candy pumpkin in half. All the other items, I used whole.

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PUMPKIN PULL APART CUPCAKES



INGREDIENTS

- 24 standard size cupcakes
- 3 mini cupcakes
- Homemade or store bought frosting - orange, brown and green
- OREO Cookies for decorating or other decoration for the Jack O' Lantern face
- Orange Sanding Sugar

INSTRUCTIONS

- Bake and cool cupcakes
- Place cupcakes on a large serving platter or board in the shape of a pumpkin, using 2 cupcakes for the stem and 3 mini cupcakes for the leaves
- Frost 22 orange cupcakes, dip edge in sanding sugar if desired, place back on board
- Frost 2 brown cupcakes for the stem
- Frost 3 mini cupcakes green for the leaves
- Decorate
- Cut 3 OREO cookies into thirds to make the eyes and nose
- Cut 4 OREO cookies in half for the mouth
- Add cookies to the pumpkin

HALLOWEEN DESSERT CUPS

INGREDIENTS

- 1 box (8x8 pan size) Brownie Mix
- Ingredients on box (water, oil, eggs)
- 1 small box Instant Chocolate Pudding
- 2 cups Milk
- 1 tub (8 oz) whipped topping, thawed
- 8-10 OREO cookies, crushed
- Decoration - I used gummy worms and eyeball gum balls
- Small (4 oz) Mason Jars or other small jars

INSTRUCTIONS

- Preheat oven to 350 degrees. Place jars on cookie sheet
- Combine brownie mix according to directions on box
- Divide brownie mix into jars using a cookie dough scoop - about 2 scoops into each jar
- Bake at 350 degrees for about 20-30 minutes or until a toothpick inserted in the center comes out clean
- Let cool completely
- Meanwhile, combine pudding and milk. Place in refrigerator to set, about 5-10 minutes
- Combine whipped topping and pudding in a medium bowl
- Add mixture to top of brownies
- Crush OREO cookies in food processor
- Sprinkle on top of pudding mixture
- Add worms and eyeballs, if desired
- Store leftovers in fridge

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SPIDER TACO RING



INGREDIENTS

- 1 pound ground beef, cooked and drained
- 1 small onion (about $\frac{1}{2}$ cup) chopped finely
- $\frac{1}{2}$ cup green pepper, chopped finely
- 1 package taco seasoning or 2 tablespoons homemade
- $\frac{3}{4}$ cup water
- 2 tubes refrigerated crescent rolls
- 1 tube refrigerated bread sticks (you will only need 4)
- 2 tablespoons butter, melted
- Shredded lettuce
- 2 large pitted black olives

INSTRUCTIONS

- Preheat oven to 350 degrees.
- Brown ground beef with onion and green pepper until cooked through and the vegetables are tender, drain well.
- Return to pan, add taco seasoning & water. Simmer about 15 minutes
- On a round pan or cookie sheet, lay out the crescent rolls in a circle with the small point facing out
- Add ground beef mixture around the ring, flip the rolls into the center
- Bake at 350 degrees for about 20-30 minutes or until golden brown

Spider Legs

- Spray cookie sheet with cooking spray
- Divide each bread stick in half, then form a "V" and place on cookie sheet
- Brush with melted butter, bake for about 10-15 minutes or until golden brown

Assemble

- Add lettuce to the center of the taco ring, then add olives for eyes
- Add legs
- Serve salsa and cheese on the side, if desired



HALLOWEEN DECOR IDEAS

HALLOWEEN STAIRS



SUPPLIES

- Paper Roll
- Black Duck Tape
- Craft Paper
- Measuring Tape
- Yard Stick or Level
- Pencil
- Scissors
- X-Acto knife

INSTRUCTIONS

- Measure the rise of your stairs.
- Multiply that number by the number of stairs you have, and add a few inches. Cut your paper roll the number you calculated.
- Measure the width of each step. They may be different widths!
- Mark your cut paper for each rise in the stair.
- Then decide on the face and draw templates using craft paper.
- Lay the templates out on the paper to be sure the size it fits.
- Next, cover each template in black Duck Tape and cut off excess with an X-Acto knife.
- Lay the face back onto the paper to be sure it is positioned correctly.
- Attach the face to the paper with adhesive roller.
- Cut each piece out of the paper and attach to stairs with double sided tape.

HALLOWEEN TREAT BUCKETS



SUPPLIES

Jack-o-Lantern

Wicker Basket

Orange Paint

Black Paint Pen

Frog Tape

Mummy

Bucket

Cheesecloth

Googly Eyes

Glue or Hot Glue Gun

INSTRUCTIONS

• Jack-o-Lantern

- Tape off the area you don't want painted, we covered the handle and the inside on the basket
- Spray orange paint onto basket, use 2-3 coats, letting dry in between coats
- After the paint is dry, trace the face onto the basket with a pencil
- Use a pumpkin carving template or draw freehand
- Using the black paint pen, fill in the face. You may need to give it a second coat, let dry in between coats

Mummy

- Cut the cheesecloth into strips about 3-4 inches wide, it doesn't have to be exact
- Secure one end with glue (I used hot glue gun), then continue to wrap around bucket. Repeat layers on top if necessary
- Add the eyes with glue

HALLOWEEN TREAT CENTERPIECES



INGREDIENTS

- Bucket -See page 21
- Wooden Skewers
- Candy:
 - AirHeads - white and orange
 - Chuckles Mini's - yellow and orange
 - Starburst - yellow and orange
 - Licorice - flavored, yellow and orange
 - Sour Worms

INSTRUCTIONS

- Fill bucket with foam
- Cover with netting, fabric or filler paper
- Thread candy onto skewers
- Push gently into foam
- Use as table centerpiece or give as a gift

HALLOWEEN TREE

SUPPLIES

- **Black Tree**
- **Orange Deco Mesh**
- **Tulle – 6 inch green, purple or any color you like**
- **Eyes – styrofoam balls with googly eyes glued on**
- **Small items – fangs, worms, spider rings etc.**
- **Skull or other decorations**



INSTRUCTIONS

- **Wrap mesh and tulle around tree.**
- **Add other decorations in tree- tucking them in the branches.**

HALLOWEEN BANNER



SUPPLIES

- Scrapbook paper- yellow, orange and white
- Paper cutter
- Hole Punch – make sure the twine will fit through the hole
- Twine

INSTRUCTIONS

- Cut paper 9 inches long
- Then turn and cut the paper 5 inches wide
- To cut the paper into a triangle, you will need to measure and mark one end at 2 1/2 inches
- Lay the paper at an angle so that one corner is in line with the mark you made
- Cut paper into a triangle, starting from each corner
- Punch holes in top corners
- Run twine through holes

HALLOWEEN TREAT BUCKETS

SUPPLIES

- Buckets
- Small Orange or Yellow Metal Bucket
- Spray Paint - white, yellow or orange
- Frog Tape Painters Tape
- White Copy Paper
- Spiders
- Mini Play-Doh Cups
- Colored Paper
- Chenille Pipe Cleaners
- Googly Eyes
- Glue - hot glue gun or other clear glue
- Scissors
- Straight-Edge Paper Cutter, optional

INSTRUCTIONS

- Buckets
- Add painters tape around the center of the bucket to be painted
- Spray paint the bottom of the bucket with white paint. Let dry completely.
- Cover the white portion with copy paper.
- Spray paint yellow or orange portion. Let dry completely.
- Spiders
- Cut a strip of scrapbook paper to fit around the Play-Doh cup
- Remove lid from Play-Doh cup. Glue the paper around the cup
- Cut the pipe cleaners in fourths. You will need to use 2 pipe cleaners (total of 8 legs) for each spider
- Stick one end of the pipe cleaner into the play-doh and then bend the pipe cleaner over the edge of the cup and again for the leg of the spider
- Add eyes to the lid with glue and replace lid.

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Here at Hoosier Homemade we have tried just about every kitchen gadget, utensil, and sprinkle imaginable- and have found all of the best ones! If you are looking for a supply needed in one of our ideas above, click below!



MINI CANDY EYES



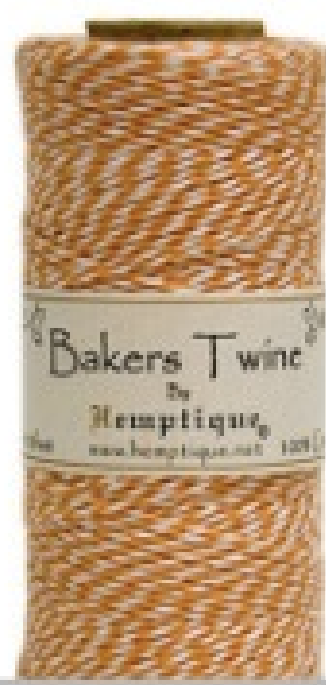
CANDY EYES



VEIN CANDY EYES



BREAD MACHINE



ORANGE TWINE



BLACK TWINE



ORANGE COLORING



YELLOW COLORING



CANDY THERMOMETER



ALMOND BARK



PLASTIC SHOT GLASSES



HALLOWEEN SPRINKLES