

SNICKERDOODLE CONFETTI BARS

<http://www.chelseasmessyapron.com/snickerdoodle-confetti-bars/>

PREP TIME: 20 min. COOK TIME: 30 min. TOTAL TIME: 50 min.

Snickerdoodle Cookie Base

3/4 cup unsalted butter, softened
1 and 1/4 cup white sugar
1/2 cup brown sugar
3 large eggs
2 teaspoons vanilla extract
2 and 1/3 cup flour
1 and 1/4 teaspoon baking powder
2 teaspoons cream of tartar
1/2 teaspoon salt

Cinnamon Sugar Layer

1 tablespoon cinnamon
2 and 1/2 tablespoons white sugar

Other Layers

3 cups miniature marshmallows
3/4 cup Reese's pieces or M&M's
3 tablespoons Halloween sprinkles

1. Preheat the oven to 350 degrees F.
2. Combine the room temperature butter with the white and brown sugar in a medium sized bowl.
3. Mix the butter and sugars together with hand beaters or in a stand mixer until creamy and fluffy. Mix in the eggs one at a time and then the vanilla extract and beat until just incorporated.
4. In a separate bowl, combine the flour, baking powder, cream of tartar, and salt. Stir together and slowly add the dry ingredients to the wet ingredients.
5. Mix until combined.
6. Press the cookie dough into a 9 x 13 pan that has been sprayed with nonstick spray. In a small bowl, stir together the cinnamon and white sugar from the cinnamon sugar layer. Pour in stripes over the cookie bars and then swirl into the bars with a knife.
7. Bake the cookie dough for 25-30 minutes or until the edges are lightly browned and the cookie is cooked through.
8. Remove and immediately top with the candy corn or miniature marshmallows and Reese's Pieces or M&M's. Return to the oven for 1-2 minutes or until the marshmallows become puffy.
9. Remove and top evenly with sprinkles.
10. Let cool completely and then cut with a wet knife.

APPLES AND CARAMEL FOR DIPPING

1 bag Kraft caramels	1 can (sm.) Eagle Brand sweetened, condensed milk
1 stick butter (cut up into smaller pieces)	4 cups water
1 ½ TBSP Fruit Fresh	7 medium granny smith apples

1. Unwrap caramels and combine with milk and butter in a microwave safe dish (Glass).
 2. Microwave on high, in 1 minute intervals stirring frequently until caramels are melted and ingredients are blended.
 3. While two students are working on the dip two students can be cutting the apples. Use a large cutting board (white or green) with a wet paper towel under it and a chef's knife/paring knife. Ask teacher to show you how to cut them. Wear gloves.
 4. Place cut apples in water with Fruit Fresh.
 5. Drain apples from water just before serving.
- Place apples and caramel with dipping ladle at the front of the glass for buffet line.

UP-FROM-THE-DEPTHS SWAMP PUNCH

11.5 oz berry or apple juice	4 oz frozen blueberries
3 oz frozen grape juice concentrate, thawed	½ liter 7-up or Sprite, chilled

Blend 1/3 of berry or apple juice and blueberries. Blend until nearly smooth. Pour in punch bowl. Blend 1/3 of juice and berries again, repeat one last time. Add grape juice and soda. Serves 20

HALLOWEEN MUDDY BUDDY MIX

2 ¼ cups Corn or Rice Chex Cereal
1 Tbs. butter
¼ tsp vanilla extract
¾ cups candy corn
½ cups pretzels

¼ cup semi-sweet chocolate chips
2 Tbs. peanut butter
¼ C. + 2 Tbs. cups powdered sugar
¼ C. + 2 Tbs. cups Reese's Pieces

Pour Chex Cereal in a large bowl and set aside.

In a microwave safe bowl melt chocolate chips, butter and peanut butter together on high for one minute. Stir and return to microwave, microwaving in 30 second increments until melted together and smooth. Stir in vanilla.

Pour chocolate-peanut butter mixture over the cereal and gently stir to coat. I like to put on a pair of kitchen gloves and use my hands to toss the cereal in the chocolate so I don't crush it. Place cereal in a large zip lock bag, pour powdered sugar in, seal and shake until evenly coated.

Spread cereal out onto wax paper and let cool completely.

In a large bowl combine cereal, candy corn, Reese's Pieces, and pretzels. Store in an airtight container.

SPOOKY SURPRISE CUPCAKES

1 (8 oz.) block cream cheese, softened	1/3 cup sugar
1 egg	2 drops red food coloring
4 drops of yellow food coloring	24 cupcake liners

1. Preheat oven to 350
2. Mix Devils Cake mix according to package directions in kitchen aid mixer bowl. Remove beater attachment and scrape bottom and sides of bowl to blend all ingredients.
3. While two students are doing step one two students will do the following in another kitchen aid bowl.
4. Blend together cream cheese, egg, sugar, food coloring until smooth and creamy set aside. Place liners in muffin tins
5. Fill each muffin cup ½ full of cake batter. Place dollop of cream cheese mixture in center of each cupcake.
6. Fill with remaining cake batter scraping down the sides of mixer bowl with rubber scraper.
7. Bake for 23-26 minutes or until toothpick inserted in center comes out clean. Allow to cool in pan 5 minutes then remove to cooling rack to cool completely for the next class to frost.

To decorate cupcakes:

1. Frost each cupcake with chocolate frosting. Using a pastry bag with white frosting, start in the center of cupcake, pipe frosting in circles on top of cupcakes, making each circle larger than the previous. Drag a toothpick through the circles in an outward, spoke like motion to create a spider web.
2. Place on serving trays for the buffet line.

1. Snickerdoodle (half recipe)
2. Snickerdoodle (half recipe)
3. Caramel Apples, Punch (half recipe)
4. Caramel Apples, Punch (half recipe)
5. Muddy Buddies (half recipe)
6. Muddy Buddies (half recipe)

KISSES CANDY CORN AUTUMN COOKIES

$\frac{3}{4}$ cup Creamy Peanut butter
1/3 cup granulated sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
 $\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup shortening
1/3 cup brown sugar
2 Tbsp. Milk
1 $\frac{1}{4}$ cups quick-cooking oats
1 teaspoon baking soda
Orange frosting

1. Heat oven to 350.
2. Beat peanut butter and shortening in kitchen aid bowl until well blended.
3. Add granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla beat well.
4. Stir together oats, flour, baking soda and salt in a medium mixing bowl; gradually beat into peanut butter mixture.
5. With scoop, scoop heaping scoop fulls of dough onto ungreased cookie sheets. Flatten cookies just a little with tines of fork to form a crisscross pattern. Makes about 24 cookies
6. Bake 11 minutes. Cool slightly; remove from cookie sheet to wire rack. Cool completely before decorating. If you overbake these cookies they will be too dry.
7. While cookies are baking, with gloves unwrap 24 autumn kisses.

Use a pastry bag with orange frosting to make some zig zag lines on top and place a candy corn kiss in the middle.