

JACK AND ANNIE'S FAVORITE HALLOWEEN RECIPES!

Jack's Juicy Jack-O'-Lanterns

Prep Time: 30 minutes Total Time: 1 hour 30 minutes Makes 8 servings



YOU WILL NEED:

8 oranges

1 can pineapple chunks

1 large mixing bowl

2 cans fruit cocktail

1 black marker

1 baking sheet

1. Ask an adult to help you cut off the tops of the oranges as if they were pumpkins that you're carving.
2. Scoop out the fruit of the oranges being careful not to rip the peels.
3. Cut up the fruit of the oranges to use in your fruit mixture. Put the pieces in a large mixing bowl.
4. Using your black marker, draw spooky jack-o'-lantern faces on the oranges. Set them aside to dry.
5. Combine the orange pieces, fruit cocktail, and pineapple chunks in the large mixing bowl.
6. Fill your jack-o'-lantern orange cups with the fruit mixture and place them on a baking sheet. Put the baking sheet in the refrigerator to chill for at least one hour before serving.
7. Enjoy!

MAGIC TREE HOUSE®

JACK AND ANNIE'S FAVORITE HALLOWEEN RECIPES!

Magic "Finger" Food Pizza

Prep Time: 15 minutes Total Time: 20 minutes Makes 4 servings



YOU WILL NEED:

1 can of pizza sauce

1 precooked pizza crust

12 mozzarella sticks or mozzarella string cheese sticks

1 red bell pepper

1. Spread pizza sauce on precooked pizza crust.

2. Ask an adult to help you cut mozzarella sticks in half lengthwise. Then cut them in half widthwise. Put a notch in the rounded tip of each to form fingers.

3. Cut strips of a red bell pepper to look like long fingernails.

4. Arrange the cheese "fingers" on the pizza and place pepper "fingernails" in each notch.

5. Heat until cheese starts to melt.

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JACK AND ANNIE'S FAVORITE HALLOWEEN RECIPES!

Magic Tree House Popcorn Balls

Prep Time: 15 minutes Total Time: 20 minutes Makes 16 servings



YOU WILL NEED:

1/4 cup (1/2 stick) butter or margarine

1 pkg. (10-1/2 oz.) miniature marshmallows

1 pkg. JELL-O gelatin, any flavor

12 cups popped popcorn

1 cup candy corn

2 large bowls

1 sheet of waxed paper

Plastic wrap and ribbon if making gifts

1. Microwave the butter and marshmallows in a large microwavable bowl on high for 1–1/2 to 2 minutes until marshmallows look puffed.
2. Stir in the gelatin.
3. Combine popped popcorn and candy corn in a large bowl and pour marshmallow mixture over them. Mix gently until well coated.
4. With greased or wet hands, shape the mixture into 16 (2 inch) balls and place on waxed paper to harden. You can also have fun making other Halloween shapes, like witches hats or ghosts!
5. If you want to give away your treats as gifts, wrap each one in plastic wrap and tie with a ribbon at the top.

MAGIC TREE HOUSE®

JACK AND ANNIE'S FAVORITE HALLOWEEN RECIPES!

Annie's Green Ghoulish Punch

Prep Time: 5 minutes Total Time: 5 minutes Makes 8–10 servings



YOU WILL NEED:

4–5 large scoops lime sherbet

2–2 liters ginger ale or Sprite

1 large punch bowl

2–3 cups ice

1 lime, sliced for garnish

1. Scoop lime sherbet into a large punch bowl and add ice.
2. Slowly pour ginger ale or Sprite down the side of the punch bowl.

3. Gently stir to mix.
4. Ask an adult to slice a lime into thin discs. Add the slices to float on the surface of your punch.

MAGIC TREE HOUSE®

JACK AND ANNIE'S FAVORITE HALLOWEEN RECIPES!

Merlin's Scary Skullcakes

Prep Time: 15 minutes Total Time: 40 minutes Makes 24 servings



YOU WILL NEED:

1 pkg. (2-layer size) white cake mix	1 tsp. vanilla	Muffin pan
1 pkg. vanilla flavor instant pudding	1 pkg. (16 oz.) powdered sugar, sifted	Paper muffin liners
1 pkg. cream cheese, softened	12 marshmallows	1 large bowl
1/4 cup (1/2 stick) butter, softened	3/4 cup semi-sweet chocolate chips	Electric Mixer
		Sifter

1. Prepare cake batter by following the directions on the package.
2. Mix in dry pudding mix. Spoon into 24 paper-lined 2-1/2 inch muffin cups.
3. Bake following the directions on the cake package for cupcakes. Then let the cupcakes cool completely.
4. Have an adult show you how to sift the sugar using a sifter.
5. Beat the cream cheese, butter, and vanilla with a mixer until well blended.
6. Add the sifted sugar slowly, beating well after each time that you add more.
7. Pull each cupcake liner partially away from cake in one spot.
8. Cut each marshmallow in half. Place a marshmallow half between the cupcake liner and the cupcake to create a "skull's jaw."
9. Frost cupcakes with the cream cheese mixture.
10. Use three chocolate chips for the eyes and nose. Then put about seven chocolate chips on the marshmallow jaw for the teeth.