

HALLOWEEN

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*Haunted Halloween House
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5 STAR RECIPES

Appalling Appetizers Spine-Chilling Chili Dreadful Desserts
Bizarre Beverages Eerie Entertaining Haunted Halloween House

HAPPY HALLOWEEN

When it's pumpkins, pumpkins everywhere, you know it's time to scare up some trick-or-treat fun.

You'll find a complete Halloween party menu in this free, downloadable cookbook so you'll have all the treats you need to feed your ghoulish guests. Be sure to look for the helpful tips included with every recipe.

We couldn't resist adding recipes for homemade face paints and special facial effects (you'll save money by making them yourself!), so look for those, too.

And to make your Halloween party a screaming success, we'll show you how to bake and decorate a haunted gingerbread house, complete with a candy corn roof, pumpkin patch, and licorice landscaping.

All of this frightful fun is made possible thanks to our global community of home cooks. Together we've enjoyed more than 10 terrific years of sharing recipes and cooking know-how, and we look forward to many, many more.

All the beastly best this Halloween!
From the Staff of Allrecipes.com

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APPALLING APPETIZERS

Get the party started with some monster munchies.

BACON WATER CHESTNUT ROLLS

Prep Time: 10 Minutes | **Cook Time:** 1 Hour

Ready In: 1 Hour 10 Minutes | **Serves:** 24

Submitted by: Mary Ann Mueller

Quick and easy! Bacon-chestnut rolls covered in a mayonnaise and hot pepper sauce.

Ingredients

1 (8 ounce) can water chestnuts, halved
1/2 pound sliced bacon, cut in half
1/4 cup mayonnaise
1/2 cup packed light brown sugar
1/4 cup tomato-based chili sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Wrap each water chestnut with a piece of bacon. Place the rolls seam-side down in a baking dish.

Bake in the preheated oven for 30 minutes, or until bacon is crisp and cooked through. Drain off the grease. In a small bowl, stir together the mayonnaise, brown sugar and chili sauce; pour over the bacon-chestnut rolls. Return to the oven and bake for another 30 minutes.

User's Tips and Advice

Holy cow! I, too, thought this was a strange combination of ingredients. After one taste, though, I can see why this one has such great reviews! I took these to an appetizer party last night and they were gone almost instantly. I followed what others did and used a whole water chestnut (2 cans) to 1/2 a slice of bacon (1 lb). I cooked for 45 minutes to get them crispy and turned them midway to allow even browning. I poked toothpicks after cooking so everyone would have an easy time dipping into the sauce and am glad I did. This one is a keeper! –BBHOLT



HUMMUS III

Prep Time: 10 Minutes | **Ready In:** 10 Minutes | **Serves:** 16

Submitted by: Rhoda McIntosh

Hummus is a pureed garbanzo bean dip with Middle Eastern origins. Serve with pita and an assortment of fresh vegetables. This is the secret combination straight from a Boston restaurant. Tahini, or sesame seed paste, can be found in health food stores, gourmet shops, and even many grocery stores.

Ingredients

2 cups canned garbanzo beans, drained
1/3 cup tahini
1/4 cup lemon juice
1 teaspoon salt
2 cloves garlic, halved
1 tablespoon olive oil
1 pinch paprika
1 teaspoon minced fresh parsley

Directions

Place the garbanzo beans, tahini, lemon juice, salt and garlic in a blender or food processor. Blend until smooth. Transfer mixture to a serving bowl.

Drizzle olive oil over the garbanzo bean mixture. Sprinkle with paprika and parsley.

User's Tips and Advice

Lots to read on this one! Here's a review of the reviews. Use fresh lemon juice. Save bean liquid if thinning is necessary. Some like less tahini – 2 tablespoons works. Cumin, Tabasco, or red pepper adds flavor. Roasting the garlic mellows it. Some add more cloves. Make it the night before so all the flavors meld. Indian or pita bread brushed with olive oil, topped with Parmesan cheese, toasted in the oven, and cut in wedges works well for dipping as do bagel and other chips, or crackers. Tahini can be hard to find - some grocers carry it on the peanut butter aisle. - SonjaL

SEARCH TOOL

Want to find recipes for what's in your pantry? Just go to Allrecipes.com and search by Ingredients. For advanced Search options, click on the More button to find recipes based on prep time, recipe submitter, or dietary needs.

OLIVE PUFFS

Prep Time: 20 Minutes | **Cook Time:** 20 Minutes
Ready In: 40 Minutes | **Serves:** 12

Submitted by: Syd

These puff pastry wrapped olives are our family's favorite holiday appetizer. We make them with a variety of olives - pimento stuffed green, plump kalamata, Provençal - just make sure they are pitted. We like to use strongly flavored olives; the flavor of canned ripe olives disappears in the puff pastry. You can make these ahead, and freeze; allow 30 minutes for the pastry to thaw before baking. Another advantage: the kids like to make them and eat them.

Ingredients

24 pimento-stuffed green olives
1 (17.25 ounce) package frozen puff pastry, thawed

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cut pastry into strips about 6 inches long and 1/2 inch wide. Wrap a belt of pastry around each olive. Place on an ungreased baking sheet.

Bake for 20 minutes, or until golden brown.

Users' Tips and Advice

Nice and easy - if you have small kids maybe slice the puff pastry for them since if you don't use a sharp knife you can crimp the edges of the pastry and it won't puff as nicely. Easy and delish. - SMPARSONS



SPICED PUMPKIN SEEDS

Prep Time: 10 Minutes | **Cook Time:** 1 hour
Ready In: 1 hour 10 minutes | **Servings:** 8

Submitted by: Carolyn

These pumpkin seeds make a great tasting and healthy snack.

Ingredients

1 1/2 tablespoons margarine, melted
1/2 teaspoon salt
1/8 teaspoon garlic salt
2 teaspoons Worcestershire sauce
2 cups raw whole pumpkin seeds

Directions

Preheat oven to 275 degrees F (135 degrees C).

Combine the margarine, salt, garlic salt, Worcestershire sauce and pumpkin seeds. Mix thoroughly and place in shallow baking dish.

Bake for 1 hour, stirring occasionally.

User's Tips and Advice

I make this recipe myself but substitute the butter with olive oil which is healthier and doesn't burn. Very yummy! - Margo



SPINE-CHILLING CHILI

Just say “boo” to a frosty night with hearty chili and cornbread.

FANTASTIC BLACK BEAN CHILI

Prep Time: 20 Minutes | **Cook Time:** 1 Hour 15 Minutes

Ready In: 1 Hour 35 Minutes | **Serves:** 6

Submitted by: Rebecca Slone

I never knew what I was missing until my mother-in-law made this! Everyone begged her for the recipe. A nice and easy way to feed a crowd. Thanks to my mother-in-law this has become a favorite dish! Can be frozen very well and doubled for a larger crowd. Top with shredded cheese.

Ingredients

1 tablespoon vegetable oil
1 onion, diced
2 cloves garlic, minced
1 pound ground turkey
3 (15 ounce) cans black beans, undrained
1 (14.5 ounce) can crushed tomatoes
1 1/2 tablespoons chili powder
1 tablespoon dried oregano
1 tablespoon dried basil leaves
1 tablespoon red wine vinegar

Directions

Heat the oil in a large heavy pot over medium heat; cook onion and garlic until onions are translucent. Add turkey and cook, stirring, until meat is brown. Stir in beans, tomatoes, chili powder, oregano, basil and vinegar. Reduce heat to low, cover and simmer 60 minutes or more, until flavors are well blended.



User's Tips and Advice

This is really yummy! My husband loves it. I use two cans of Rotel tomatoes and add a little salsa, too. I also add a little brown sugar so it's not so “acidic” and adding a can of corn is really good, too. Thanks for the yummy recipe! - armywife

CORNBREAD MUFFINS II

Prep Time: 10 Minutes | **Cook Time:** 15 Minutes

Ready In: 25 Minutes | **Serves:** 12

Submitted by: Chris

A more savory muffin that freezes nicely, this version features tangy buttermilk as well.

Ingredients

1 3/4 cups cornmeal
3/4 cup all-purpose flour
4 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1/4 cup white sugar
2 cups buttermilk
2 eggs
1/4 cup vegetable oil

Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease or line 12 muffin cups.

In a large bowl, mix together cornmeal, all-purpose flour, baking powder, baking soda, salt and sugar. In a separate bowl, combine buttermilk, eggs and vegetable oil; beat well. Pour buttermilk mixture into flour mixture; stir until blended. Pour batter into prepared muffin cups.

Bake in preheated oven for 15 minutes, or until a toothpick inserted into the center of a muffin comes out clean.



User's Tips and Advice

This was the best cornbread ever. I replaced the sugar with 1/2 cup honey and cooked in a 9” greased and floured cake pan until a toothpick came out clean. Really, this was very good! - MIAMOU

DREADFUL DESSERTS

Halloween is all about the treats, and these homemade goodies are sure to please your goblin guests.

GRANNY KAT'S PUMPKIN ROLL

Prep Time: 20 Minutes | **Cook Time:** 15 Minutes
Ready In: 55 Minutes | **Serves:** 10

Submitted by: Angela

This moist rolled-cake has a rich cream cheese filling. Serve it cold. This will be a hit! It has a pinwheel look.

Ingredients

3/4 cup all-purpose flour
1 cup white sugar
1 teaspoon baking soda
2 teaspoons pumpkin pie spice
1 cup pumpkin puree
3 eggs
1 teaspoon lemon juice
2 tablespoons confectioners' sugar

1 (8 ounce) package cream cheese, softened
1/4 cup butter
1 teaspoon vanilla extract
1 cup confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch jelly roll pan or cookie sheet.

In a large bowl, mix together flour, sugar, baking soda, and pumpkin pie spice. Stir in pumpkin puree, eggs, and lemon juice. Pour mixture into prepared pan. Spread the mixture evenly.

Bake at 375 degrees F (190 degrees C) for 15 minutes.

Lay a damp linen towel on the counter, sprinkle it with confectioner's sugar, and turn the cake onto the towel. Carefully roll the towel up (lengthwise) with the cake in it. Place the cake-in-towel on a cooling rack and let it cool for 20 minutes.

CARAMEL APPLES

Prep Time: 8 Minutes | **Cook Time:** 2 Minutes
Ready In: 25 Minutes | **Serves:** 6

Submitted by: Suzie

Red apples on sticks, bathed in gooey caramel. Halloween delight. (You will need 6 wooden craft sticks for this recipe.)

Ingredients

6 apples
1 (14 ounce) package individually wrapped caramels, unwrapped
tablespoons milk

Directions

Remove the stem from each apple and press a craft stick into the top. Butter a baking sheet.

Make the icing: In a medium bowl, blend cream cheese, butter, vanilla, and sugar with a wooden spoon or electric mixer.

When the cake has cooled 20 minutes, unroll it and spread icing onto it. Immediately re-roll (not in the towel this time), and wrap it with plastic wrap. Keep the cake refrigerated or freeze it for up to 2 weeks in aluminum foil. Cut the cake in slices just before serving.



User's Tips and Advice

My friends have been holding out on me - who knew it could be this easy?! I lined the pans with wax paper as others have suggested and replaced the pumpkin spice with 1 tsp cinnamon, 1/2 tsp ground ginger, 1/2 tsp ground nutmeg, and a couple shakes of ground cloves. I also doubled the recipe since it seemed so simple. I was glad I did; they were gone in no time flat. Go ahead and try this - it's easier than you can imagine. - HAPPY APPLE

Place caramels and milk in a microwave safe bowl, and microwave 2 minutes, stirring once. Allow to cool briefly.

Roll each apple quickly in caramel sauce until well coated. Place on prepared sheet to set.

User's Tips and Advice

So fast and so easy. I bought caramels in bulk and just unwrapped about 2 cups of them, added 2 Tbs. milk and then microwaved at 50% power for about 2.5 minutes. Let the caramel sit for a couple of minutes before dipping your apples. Tip: have your apples ready to go and in the freezer before dipping them in the caramel. My 18 month old daughter loved licking the caramel off the spatula. - GABRIELLES MOM

SCALING TOOL

Whether you are cooking for a party of 2 or 200, every recipe can be easily scaled up or down to meet your needs. Try out our scaling tool at Allrecipes.com.

CUPCAKE GRAVEYARD

Prep Time: 30 Minutes | **Cook Time:** 25 Minutes
Ready In: 55 Minutes | **Serves:** 24

Submitted by: Liz Harrison

Great at Halloween time! I always bring these ghoulish treats to class parties.

Ingredients

1 (18.25 ounce) package chocolate cake mix
2 (16 ounce) packages vanilla frosting
3/4 cup chocolate sandwich cookie crumbs
24 chocolate covered graham cracker cookies

Directions

Prepare and bake cake mix according to package directions for cupcakes.

In a medium bowl stir 1 package of frosting with the cookie crumbs. Frost cooled cupcakes.

Fill a pastry bag, fitted with a plain tip, with remaining white frosting. Write R.I.P. on each chocolate covered graham cracker cookie. Stand a decorated cookie on top of each cupcake so that it looks like a tombstone. Place the cupcakes on a large cookie sheet that has been covered with green paper. Place paper ghosts and bats randomly through the graveyard. Serve!

User's Tips and Advice

I've used these the last two years for my daughter's Halloween party at school and the kids love them. I add black and orange candy worms crawling out of the cupcakes and candy pumpkins. - LOULA

BEST EVER POPCORN BALLS

Prep Time: 10 Minutes | **Cook Time:** 10 Minutes
Ready In: 20 Minutes | **Serves:** 20

Submitted by: Kelli

Sweet, crunchy balls of popcorn.

Ingredients

3/4 cup light corn syrup
1/4 cup margarine
2 teaspoons cold water
2 5/8 cups confectioners' sugar
1 cup marshmallows
5 quarts plain popped popcorn

Directions

In a saucepan over medium heat, combine the corn syrup, margarine, cold water, confectioners' sugar and marshmallows. Heat and stir until the mixture comes to a boil. Carefully combine the hot mixture with the popcorn, coating each kernel.

Grease hands with vegetable shortening and quickly shape the coated popcorn into balls before it cools. Wrap with cellophane or plastic wrap and store at room temperature.

User's Tips and Advice

These are awesome! I put a piece of chocolate in the middle of each ball, then put them in a small bag and tied with ribbon. I gave one to each kid at the party and told them there was a surprise inside. Of course I had to eat one and I must say it was the best popcorn ball I've had since I was a kid :) I'll change the colors and hidden candy inside many times over for a variety of holidays to come. -SusieQ

More Tips and Advice

Many reviewers tell us they cool the popcorn mixture before handling and wear plastic gloves coated with nonstick vegetable spray to make forming the balls easier.

SPIDER CUPCAKES

Prep Time: 1 Hour | **Cook Time:** 30 Minutes
Ready In: 1 Hour 30 Minutes | **Servings:** 24

Submitted by: Heatherly Noble

These are a huge hit with kids!

Ingredients

1 (18.25 ounce) package chocolate cake mix
1 pound black shoestring licorice
1 (16 ounce) can white frosting
48 pieces candy corn
48 cinnamon red hot candies
1/4 cup orange decorator sugar

Directions

Prepare cupcakes according to package directions. Let cool completely.

Cut licorice into 3 inch sections. Working with one or two cupcakes at a time, so the frosting doesn't set before decorating, frost the cupcakes with the white frosting. Insert licorice pieces into the outer edges of the cupcakes to make the legs of the spider, 3 legs on each side (4 takes up too much space). Place two pieces of candy corn on the front of the cupcake for fangs and use two red hots as eyes. Sprinkle with decorator sugar. Repeat with remaining cupcakes.

Our Tips and Advice

You might have to go to a candy specialty store to find black shoestring licorice, but licorice twists work just as well. Some reviewers tell us they stick the licorice right into the cupcake so the "legs" don't fall off.

CHOCOLATE MICE

Prep Time: 15 Minutes | Ready In: 1 Hour 15 Minutes | Serves: 30

Submitted by: Rosina

Kids will love these, they are whimsical and fun. Cute chocolate mice rolled in confectioners' sugar or chocolate cookie crumbs are very realistic.

Ingredients

4 (1 ounce) squares semisweet chocolate
1/3 cup sour cream
1 cup chocolate cookie crumbs

1/3 cup chocolate cookie crumbs
1/3 cup confectioners' sugar
24 silver dragees decorating candy
1/4 cup sliced almonds
12 (2 inch) pieces long red vine licorice

Directions

Melt the chocolate, and combine with sour cream. Stir in 1 cup chocolate cookie crumbs. Cover and refrigerate until firm.

Roll by level tablespoonfuls into balls. Mold to a slight point at one end (the nose).

Roll dough in confectioners' sugar (for white mice), and in chocolate cookie crumbs (for dark mice). On each mouse, place dragees in appropriate spot for eyes, almond slices for ears, and a licorice string for the tail.

Refrigerate for at least two hours, until firm.

User's Tips and Advice

My kids and I had a blast making these adorable and yummy treats. They were the hit of a Halloween party we attended. We put them on a tray covered with coconut that had been dyed with yellow food coloring (like straw) and sprinkled small chocolate sprinkles around them (like droppings!) Very realistic. -Bamachef



BIZARRE BEVERAGES

A frosty Halloween night calls for a steaming mug of hot cider, but kids might prefer a creepy cup of punch. Wait until they see what's lurking just under the surface!

BLACK HALLOWEEN PUNCH

Prep Time: 10 Minutes | **Ready In:** 1 Hour | **Serves:** 32

Submitted by: Kathleen

Delicious! As it is with any Halloween punch, a frozen "hand" adds just the right spooky touch! The combined colors make a delightfully scary look!

Ingredients

- 1 (.13 ounce) envelope unsweetened grape soft drink mix
- 1 (.13 ounce) envelope unsweetened orange soft drink mix
- 2 cups white sugar
- 3 quarts cold water
- 1 liter ginger ale

Directions

To make a frozen hand, wash a disposable glove, fill with water, seal with a rubber band and freeze until hard.

Stir together grape soft drink mix, orange soft drink mix, sugar and water until solids are dissolved. Combine with chilled ginger ale just before serving. Dip the frozen hand briefly in warm water, then peel off the glove. Float the prepared hand in the punch bowl for a ghastly effect.

User's Tips and Advice

Forget the kids... this was a big hit at my office party! Really need to get the ingredients very cold, though, or the fingers melt off the hand too

quickly (you end up with just a chunk of ice instead of a spooky hand). Overall, great recipe, and so simple! - PRFCTGDESS



More Tips and Advice

Use latex-free gloves to make frozen hands to float in the punch just in case any guests are allergic to latex. Freeze an extra hand for when the first one melts.

HOT APPLE CIDER

Prep Time: 5 Minutes | **Cook Time:** 10 Minutes
Ready In: 15 Minutes | **Serves:** 6

Submitted by: Stella

Nothing beats a mug of hot cider on a cold winter day. This recipe is great as it calls for fresh apple cider and pure maple syrup. Start with only 6 strips each of the orange and lemon peel, and adjust to taste.

Ingredients

- 6 cups apple cider
- 1/4 cup real maple syrup
- 2 cinnamon sticks
- 6 whole cloves
- 6 whole allspice berries
- 1 orange peel, cut into strips
- 1 lemon peel, cut into strips

Directions

Pour the apple cider and maple syrup into a large stainless steel saucepan.

Place the cinnamon sticks, cloves, allspice berries, orange peel and lemon peel in the center of a washed square of cheesecloth; fold up the sides of the cheesecloth to enclose the bundle, then tie it up with a length of kitchen string. Drop the spice bundle into the cider mixture.

Place the saucepan over moderate heat for 5 to 10 minutes, or until the cider is very hot but not boiling.

Remove the cider from the heat. Discard the spice bundle. Ladle the cider into big cups or mugs, adding a fresh cinnamon stick to each serving if desired.



User's Tips and Advice

Everyone who has tried this thinks it's wonderful! I made some in a slow cooker at work and the citrus turned it bitter after a few hours so be sure to remove the peels if you're letting it simmer for a long time. -KITYPRINCESS

EERIE ENTERTAINING

Get ideas for bringing out the mischievous side of make-believe.

FEARSOME FOOD

Turn party snacks into ghastly goodies by adding some bad attitude. You can invent alternative labels for every dish on your Halloween buffet, or make it a competition and award prizes for the cleverest names. A few icky ideas to get you started:

- Spiced Pumpkin Seeds are really Toasted Toenails.
- Fantastic Black Bean Chili becomes Black Beetle Stew.
- Olives Puffs are actually Mummy's Eyes.
- Chocolate Mice are now Lab Rats.



GRUESOME GUESTS

There's always someone who shows up at a Halloween party without a costume. This year, set up a Mad Scientist's Workshop and transform party poopers into morbid masterpieces. Try these recipes for homemade face paints and special effects. (Note that food coloring may stain skin and clothing.) *Hint: young ones might enjoy simple face painting, but you might want to save the scarier effects for grown-up parties.*

WARTS, SCABS, AND ROAD RASH

Basic Goop Recipe:

- 1 ounce gelatin (plain or flavored, depending on desired color)
- 2 tablespoons boiling water
- Mix-ins as needed: couscous, paprika, colored sugar
- 4 tablespoons corn syrup

In a small bowl or cup combine gelatin and water. Mix and let set 3 minutes. It's now time to begin experimenting with the goop. Here's how to create special makeup effects without irritating glues and chemicals:

Warts, blisters, and bad skin

Make moles or blisters by dripping liquid goop onto a ceramic or glass plate; let it set completely. When set, carefully peel off the pieces. Stick them onto face and body, using a drop of corn syrup as adhesive.

For a bad skin effect, use a spoon, craft stick or other makeup applicators (including your hands) to apply the partially-set goop to your victim's face and body. The goop will drip or clot depending on how firm the mixture is.

If the unused goop gets too firm, reheat it briefly in the top of a double-boiler or in a microwave for approximately 10 seconds on high until it thins out. Be sure it cools off before applying!

Bloody mess

Use a spoon to drip semi-liquid red goop. After 3 to 5 minutes, it will set in very realistic-looking drips.

Disgusting details

Adding mix-ins gives texture to the effects. Sprinkle colored sugar into the unset goop to make it grainy. Scatter couscous or paprika on top of the globs to make them look scabbed-over.

HOMEMADE FACE PAINT

Basic Foundation:

- 10 teaspoons (3 Tablespoons + 1 tsp.) cornstarch
- 2 teaspoons white flour
- 5 teaspoons vegetable shortening
- 1/8 teaspoon food coloring
- 1/4 teaspoon glycerin (available at cake decorating and craft stores)

In a small bowl, combine cornstarch and flour. Stir in vegetable shortening. Add any food coloring you would like. Stir in the glycerin; mixing until well combined.

Use your fingers or a makeup sponge to apply face paint. Use small brushes or your fingertips for detailed designs.



HAUNTED HALLOWEEN HOUSE

Set the stage for your monster bash with a Haunted Halloween House centerpiece. You can bake your own, personalize a ready-to-decorate kit, or use graham crackers for the construction.

To make our Haunted Halloween House, we used this recipe for gingerbread and royal icing. You'll have enough dough left over to make gingerbread "tombstones" for the haunted house yard or cutout cookies for your party.

CLASSIC GINGERBREAD CUTOUTS

Prep Time: 30 Minutes | **Cook Time:** 12 Minutes

Ready In: 1 Hour | **Yield:** 3 Dozen

Submitted by: Brandi Clark

These cookies are so versatile! They are delicious, naturally low-fat, and even make terrific Christmas ornaments that keep for years. Royal Icing is best for decoration. CAUTION: These cookies have a way of disappearing!

Ingredients

1/2 cup butter, softened
1/2 cup brown sugar
2/3 cup molasses
2 eggs
4 cups all-purpose flour, divided
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger

1 pound confectioners' sugar
1/2 teaspoon cream of tartar
3 egg whites



Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and brown sugar until smooth. Stir in the molasses and eggs. Combine 1 1/2 cups of the flour, baking soda, salt, allspice, cloves, cinnamon, and ginger; beat into the molasses mixture. Gradually stir in the remaining flour by hand to form a stiff dough.

Divide dough into 2 pieces. On a lightly floured surface, roll out dough to 1/8 inch thickness. Cut into desired shapes. Place pieces 1 inch apart onto parchment-lined cookie sheets. Refrigerate for 15 minutes. Bake for 8 to 10 minutes in the preheated oven. Cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.



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Icing

In a medium bowl, sift together confectioners' sugar and cream of tartar. Blend in egg whites. Using an electric mixer on high speed, beat for about 5 minutes, or until mixture is thick and stiff. Keep covered with a moist cloth and plastic wrap until ready to decorate.

User's Tips and Advice

Great recipe! I made gingerbread men as well as my first gingerbread house with this recipe, and both turned out great! You do have to be careful with the flour, as it can make them kind of dry, but that was my fault, and they were still good. The icing recipe is incredible, tastes great, and stuck my gingerbread house together no problem! I was very nervous about doing the house, but this recipe made it a breeze, thanks for posting! -Jayz1918

For a free Haunted Gingerbread House Template, visit Allrecipes.com and search Articles for Halloween Gingerbread House.

SPOOKY DÉCOR

Find pumpkin-carving templates, Halloween lanterns, party menus, and more at Allrecipes.com.

HAUNTED HALLOWEEN HOUSE

Tools and Materials

Gingerbread dough
Rolling pin
House template
Knife
Cookie sheets
Parchment paper, aluminum foil, or brown paper
Cooling rack
House base – foam core, sturdy cardboard, cookie sheet, etc.
Royal icing
Food coloring
Pastry bags and tips or small resealable plastic bags
Small spatulas and spreaders. Butter knives would work.
Assorted candy, cookies, and Halloween decorations
Tweezers and toothpicks (optional)

Assembly

Prepare dough, cut out shapes, bake, and cool pieces.

Make and tint royal icing. Cover with damp cloths. We made batches of orange and brown.

Cover house base with parchment paper, foil, or brown paper.

Attach walls to front and back of house and let dry until icing is hard. Attach house to base. Attach roof and let dry until icing is hard.

Decorate as desired. We baked gingerbread tombstones, outlined windows with black licorice, used candy corn for roof shingles, made dead topiaries out of licorice drops and toothpicks, and let marshmallow ghosts haunt a candy pumpkin patch. Coco-flavored crisp rice cereal paves our path and a ready-made cake decoration lurks over the doorway. We crushed chocolate cookies for dirt and scattered tiny leaf-shaped sprinkles over the whole scene. You can afford to get a little carried away here and your technique doesn't have to be perfect.

Construction Tips

- Turn this into a party activity: attach the walls and roof ahead of time and let guests do the decorating. Set out bowls of Halloween candies, icing and decorating hardware such as small spatulas, toothpicks, etc. Spoon icing into resealable plastic bags, snipping a small hole in a bottom corner for squeezing it out. Have plenty of paper towels on hand!

- If you use a kit or graham crackers, we recommend you still make a batch of sturdy royal icing for "glue." Keep bowls of tinted icing covered with clean, damp cloths to prevent icing from drying out.

- Are you planning to eat the house? Use pasteurized dried egg whites or meringue powder instead of raw egg whites to make royal icing. Follow package directions.

- Icing should be fairly stiff. Add more egg whites if the icing is too dry or more powdered sugar if it is too wet. (If you're using meringue powder, add more powder if your icing is too loose.)

STEP-BY-STEP GUIDE



1. Attach walls to front and back of house and let dry before attaching roof. Dry house thoroughly before adding details.



2. Most of our decorations came from the grocery store.



3. Candy corn is pressed into icing for colorful roof shingles



4. We outlined windows with black licorice and used a toothpick to scrape chocolate icing into a wood pattern on the front door.



5. Use icing to glue fun details all over the house. It's okay to be messy.



6. This skeleton is a plastic sticker from a card store.



7. Up next: landscaping. Spread frosting and start planting pumpkins.



8. Our pumpkin patch features black licorice cats, crushed cookie dirt, and leaf-shaped sprinkles.

