

THE ENRICHMENT PROJECT

Badge Program

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HALLOWEEN RECIPES

Steps

DRINKS

1. Apple cider.

You can serve this warm, cold, with cinnamon sticks, alcohol, etc. Experiment with different ways to punch up apple cider. Document these so you know which one you like and whether your guests like it as well.

2. Witch's milk.

Add a bit of chocolate and cinnamon to warm milk for a special treat . . . especially if you plan to tell spooky stories.

3. Frozen bugs.

Add ice cubes to your drinks . . . just include a bug or two (raisins) before freezing. How else can you add a bit of creep in your drinks?

4. Bit o' blood.

Add a bit of flavor with red syrup in traditional drinks. Experiment with different syrups / drinks to find which go together best — both in looks and taste.

HALLOWEEN TREATS

5. Halloween hands.

In a clear plastic glove, drop a candy corn in each finger as a finger nail. Fill glove with popcorn, making sure the candy corn is visible. Close with a twist tie. You can also freeze water in gloves to put into punch bowls for a “ghostly” experience. Research more ways to incorporate hands and fingers in your edible offerings.

6. Cone cups.

Instead of handing out individual items at a party, hand out a Halloween-themed cone filled with treats, popcorn, etc. You can make the cone a throw-away piece or part of your party favors. Experiment with cones and designs to fit the holiday.

7. Pumpkin treats.

Within a square of plastic wrap, place enough orange slice candy to make an entire circle as if each piece was part of the orange. Wrap the plastic wrap up and around the top and twist. Seal with green floral tape and cut off the loose plastic wrap. Of course, decorating cookies and cupcakes as pumpkins is another way to make pumpkin treats. Experiment with other ways to make treats look like pumpkins.

Halloween Recipes

Perhaps you feel like cooking something up . . . a treat, a potion or other cool brew. From recreating pre-made items to making it yourself, there is a lot of fun to be had on Halloween.

NOTE: Most of the foods are treats for this badge program.



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8. **Tombstones.**

A little more complicated, but my girls loved to hand these out at school. It's better if you have the students' names. Assemble as listed below or substitute items as necessary.

The first three ingredients make the "base" and the last two serve as decoration.

- *Chocolate covered graham cookie* — RIP or name in white frosting on top half
- *Coffin* — Fun-size snicker bar held to base by chocolate frosting
- *Base* — Chocolate graham cracker, 1/2
- *Candy corn pumpkins* — Use to decorate as desired
- *Green food coloring on coconut*— Sprinkle over visible frosting to keep it from smearing (looks like grass)

If this is too much work for you, find a different way to make tombstones or design your own.

9. **Cakes, cookies and cupcakes.**

You can decorate any frosted item with edible confetti, frosting, gummy shapes, candy corn and more. Experiment and decorate your own fun (or ghoulish) treat.

MAKE IT YOURSELF

10. **Pumpkin seeds.**

After carving your pumpkin, gather the seeds. Clean them, season and bake at 300°F until browned. You can eat these or use them in various games.

11. **Swamp treat.**

Make green jello. Allow to start to set and add gummy worms and other items to tie in with the holiday. Allow to finish setting. Experiment with jello and inserted items.

12. **Edible eyeballs.**

Simply adding a slice of black olive to a devilled egg can give it the look of an eyeball. This is quick and easy to add to your table. Of course, you can use items like peeled grapes or tomatoes so the texture is in the mouth. Play with edible eyeballs.

13. **Caramel apples.**

Put the apple on a stick. Dip or roll in caramel. Leave plain or add items like nuts or chocolate chips. What can you put on the apple to make it really tasty?

14. **Creepy fun.**

The easiest way to provide Halloween food is to rename things you already make. Buffalo wings can become bat wings. Vegetable sticks can become wands. Look at what you want to serve and create creepy names.

15. **Explore and more.**

There are so many wonderful treats you can make for Halloween that they can't all be listed here. Start your own special Halloween cookbook as one of your traditions. Be sure to note which you liked and didn't. Share your favorites.

TOUCHING FUN

16. **Check it out!**

Check out the supplement for foods you can use for a sensory experience. This is listed under recipes because it deals with food. However, you can also use it as a game. Just be sure not to let anyone see what they're about to feel and / or taste.



Supplements

SUPP_Halloween Cones.pdf

Cones to put treats into for school parties, etc.

SUPP_Sensory Food.pdf

Items you can use to simulate body parts and more for touch

Sites to Explore

family.disney.com/halloween-recipes

www.allyou.com/food/treats/cheap-halloween-treats

inspiringpretty.com/2012/09/20/cute-and-spooky-halloween-foods-for-kids

inspiringpretty.com/2011/09/28/kids-halloween-party-food-ideas

www.kidactivities.net/category/Holidays-Halloween-Snacks.aspx

www.parents.com/holiday/halloween/recipes

www.bhg.com/halloween/recipes

www.southernliving.com/food/holidays-occasions/halloween-desserts-treats-recipes

www.cozi.com/live-simply/creepy-halloween-menu

www.kraftrecipes.com/recipes/holidays-and-entertaining/holidays/halloween/halloween-recipes.aspx

Check out [Iarajla's Enrichment Project](#) to start your own adventure.