

8 Spooktacular

Halloween

Dessert
Recipes



THEBESTDESSERTRECIPES

Enjoy the Sweeter Side of Life



8 Spooktacular Recipes for Dessert

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8 Spooktacular Halloween Dessert Recipes

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8 Spooktacular Halloween Dessert Recipes

Letter from the Editor

Dear Fellow Dessert Enthusiasts,

Halloween is almost upon us! Jack O' Lanterns are lining the streets, Halloween costumes are flying off the shelves, and candy corn is finally available in bulk. We here at TheBestDessertRecipes.com love the Halloween season so much that we decided to compile a collection of frightfully delicious recipes and create *8 Spooktacular Halloween Dessert Recipes*.

We've broken down *8 Spooktacular Halloween Dessert Recipes* into three chapters. In the first chapter, you'll find some really colorful and festive Halloween cookie recipes. Baking cookies is a great way to celebrate any holiday, including Halloween. These cookies, especially the Spooky Witches Stew Cookies (p. 4) are sure to make you scream with delight. After the cookies comes a chapter all about Halloween-themed cake recipes. These desserts are perfect for serving at Halloween parties as well as relaxing nights at home. Be sure to check out the Frightfully Delightful Slime-Filled Cupcakes (p. 11). They're just oozing with flavor. The last chapter, called "Easy Halloween Sweets and Treats" contains a variety of kid-friendly, easy-to-make desserts. Recipes like Easy Pumpkin Pretzels (p. 13) make for fun snacks and portable desserts. If you enjoy Halloween half as much as I do, trust me when I say that you will love all 8 desserts in this *8 Spooktacular Halloween Dessert Recipes* eCookbook.

For more tasty dessert recipes, be sure to visit TheBestDessertRecipes.com. While you're there, [subscribe to our free newsletter, *The Dessert Dish*](#), to get free recipes delivered to your inbox every week.

Happy Halloween!

Sincerely,

Danielle Zimmerman, Editor, TheBestDessertRecipes.com

Read blog articles about our recipes at RecipeChatter.com.

8 Spooktacular Halloween Dessert Recipes

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HALLOWEEN COOKIE RECIPES

SPOOKY WITCHES STEW COOKIES

BY: [HAYLEY FROM THE DOMESTIC REBEL](#)

Double, double toil and trouble. You'll want to make this Halloween dessert recipe for Spooky Witches Stew Cookies on the double. Dark chocolate fudge cake mix and quite a few dark chocolate mint baking chips make these cookies absolutely terrific. Top with gooey Cadbury "scream" eggs and Halloween-shaped sprinkles to really make these sweet treats come alive. After all, the "scream" eggs have an eerie green-colored filling that will send shivers up and down your spine.



Ingredients:

1 box dark chocolate fudge cake mix
2 eggs
1/2 cup oil
3/4 cup dark chocolate & mint baking chips
About 12 Cadbury "scream" eggs, halved
Assorted sprinkles (I used bones, eyeballs, and jumbo bugs)

Directions:

1. Preheat oven to 350 degrees F. Lightly grease two cookie sheets with cooking spray. Set aside. Meanwhile, gently press the sprinkles into the halved eggs.
2. In a large bowl, combine the cake mix, eggs, oil and baking chips with a wooden spoon until blended. Scoop into Tablespoon-sized balls and place 1" apart on the baking sheets.
3. Bake for approx. 7-8 minutes, rotating pans halfway through bake time to ensure even baking. Cookies will just barely be set in the middle. Remove from the oven and gently press each egg cup into the center of each still-warm cookie. Allow the cookies to set on the baking sheet about 5-10 minutes before carefully transferring to a wire rack to finish cooling completely.
4. Yields about 24 cookies.

8 Spooktacular Halloween Dessert Recipes

HALLOWEEN COOKIE RECIPES

MINI SUGARED CANDY CORN COOKIES

BY: [MAYA FROM ALASKA FROM SCRATCH](#)

Mini Sugared Candy Corn Cookies transform one of the most iconic Halloween candies into a colorful and delicious sugar cookie recipe. These Halloween cookies are buttery soft, not to mention a little sweet. Orange juice and a bit of orange zest add an extra flavor to the traditional sugar cookie taste. All you need to do is color and layer the dough, cut it into small triangles, and then bake. As soon as they come out of the oven, dip them in a bit of sugar and let them cool before serving.



Ingredients:

1 cup butter, softened	3 cup flour
1 cup sugar	1/2 tsp baking soda
1 egg	1/8 tsp salt
2 tsp freshly grated orange zest	Yellow food coloring
2 tbsp freshly squeezed orange juice	Orange food coloring (or a combination of yellow and red)
1/2 tsp vanilla	1/3 cup sugar for dipping cookies

Directions:

1. Line the bottom and sides of a 9x5 loaf pan with plastic wrap. Set aside.
2. In the bowl of a stand-mixer fitted with the paddle attachment, cream together the butter and sugar. Add the egg, orange zest, orange juice, and vanilla and beat until combined.
3. In a bowl, mix together the flour, baking soda, and salt. Gradually incorporate the flour mixture into the butter/sugar mixture until it comes together and forms a dough.
4. Divide the dough into thirds. Press one-third of the dough into the bottom of the loaf pan.
5. Return another one-third of the dough to the stand-mixer and color the dough yellow with the yellow food coloring. Mix until well-combined. Remove the yellow dough and set aside. Place the final one-third of dough into the mixing bowl and color it orange, mixing until well combined.
6. Press the orange dough evenly over the top of the white dough. Finish by pressing the yellow dough on top of the orange dough in a final layer. Pull the plastic wrap loosely over the top of the dough and place loaf pan in freezer for 60-90 minutes.
7. Preheat oven to 375.
8. Lift the dough out of the loaf pan and place it onto a cutting board, removing plastic wrap. Using a long, sharp knife, cut the dough into 1/4-inch slices. Cut each slice into 6 small triangles. Bake on an ungreased cookie sheets for 5-7 minutes.
9. While the cookies are baking, place 1/3 cup of sugar in a shallow bowl. When cookies come out of the oven, let them cool for 60 seconds. Then dip them in the sugar while still warm and place on a cooling rack.
10. Yields about 50 mini cookies

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HALLOWEEN COOKIE RECIPES

SPOOKY SWIRLY HALLOWEEN COOKIES

BY: [TONI FROM MAKE BAKE CELEBRATE](#)

Spooky Swirly Halloween Cookies are as tasty as they are colorful. These cute Halloween desserts are actually simple sugar cookies in disguise! Step-by-step directions (complete with high quality photos) will tell you exactly how to roll and swirl your dough so that you can make perfect treats on your very first try. You can even attach these to lollipop sticks if you'd prefer to serve them as cookie pops. Serve them at your next Halloween party and count how many times someone asks you for the recipe.



Ingredients:

Sugar cookie dough
Orange, black, green, and purple gel food coloring
Sprinkles
Parchment paper
Wax Paper

Directions:

1. Roll your cookie dough into a ball and then roll into a log. Cut into 4 equal parts.
2. Roll each piece into a ball and create a dent with your thumb, put some food coloring in each. This will help keep the coloring on the dough and not on your hands. As you work the dough press the uncolored dough inside and push, roll, and gently work the dough as it colors from the inside out.
3. Begin to roll each color into grape size balls. Somewhere between nickel size, and quarter size. Take the time and make sure they are fairly similar in size. Not only will this give you a good mix of color it's going to keep your cookies about the same size.
4. Next take one of each color and very gently roll it together. It will kind of look like a beach ball.
5. After all that rolling, stick them in the freezer for a minute or two. They will chill just a bit and become nice to work with again. About half way through rolling the balls you may notice they are getting very soft again, just pop them back in the freezer for a moment and you'll be back rolling. While you're waiting, set up your work station with a cookie sheet lined with parchment paper, some wax paper to work on, and sprinkles and a knife nearby. Preheat the oven to 350.
6. To make the coil start out by gently rolling the ball between your palms and then place on the wax paper. Gently and evenly roll out the dough into a rope about 8 inches long. I do so by first starting to roll it out naturally with my hands facing front and then I turn one hand lengthwise to smooth out the bumps. Once you're done give each end a gentle roll in the opposite direction to "twist" the rope revealing more colors. Particular I know but you want all the colors to come out.
7. Start out by rolling in one end. If one end is thicker use that one.
8. Now coil up the rest of the dough. I found it was easier to gently pick up the dough and allow it to drop around the center into a coil. Rolling the dough flat on the paper by moving the center around resulted in bumpy cookies. If your end is kind of funky or pinched due to rolling, simply cut off the very end to smooth it out.
9. Now gently pick up the cookie by lifting the wax paper and flipping it onto your hand. Roll the sides into the bowl of sprinkles.
10. Place on parchment lined baking sheet. Bake at 350 for 8-9 minutes.

HALLOWEEN CAKE RECIPES

CHOCOLATE CANDY BAR CHEESECAKE

BY: [AMY FROM FOODS FOR THE SOUL](#)

Round up all of your leftover Halloween candy and whip up a Chocolate Candy Bar Cheesecake or two. This is one of the best cheesecake recipes because you'll taste chocolatey candy bar goodness in every bite. The crust is made of sweet graham cracker crumbs and is strong enough to support the cheesecake but does not overwhelm the candy bar flavor. Best of all, each cheesecake slice has only 350 calories so there's no need to feel guilty about indulging yourself.



Ingredients:

8 sheets reduced-fat honey graham crackers
1 tbsp melted butter
3 egg whites, divided
3 (8 oz) blocks fat-free cream cheese, softened
3/4 cups granulated sugar
1 tbsp flour
1 tbsp vanilla
8 mini 3 Musketeer Bars, cut into eighths (see Note)
4 mini Milky Way Bars, cut into eighths (see Note)
4 mini Snickers Bars, cut into eighths (see Note)
4 mini Twix Bars, cut into tenths (see Note)

Directions:

1. Preheat the oven to 300°, and lightly coat a 9" springform pan with nonstick cooking spray.
2. To prepare the crust, add the graham crackers to a food processor, and pulse until they turn into fine crumbs. Mix together the graham cracker crumbs, butter, and 1 egg white in a small bowl. Press the mixture into the bottom and slightly up the sides of the prepared pan. Bake at 300° for 8 minutes, then cool completely.
3. To prepare the filling, cream the cream cheese and sugar in a medium bowl. Add in the remaining egg whites, flour, and vanilla, mixing well. Fold in the chopped candy bars.
4. Spread the filling on top of the cooled crust, and bake at 300° for 40-45 minutes, or until the center barely jiggles when shaken. Cool to room temperature before covering with plastic wrap, ensuring that it touches the top of the cheesecake, and chill for at least 8 hours.

Note: I cut the 3 Musketeers, Milky Ways, and Snickers into half, then cut each half into 4 skinny pieces. I cut the Twix in half lengthwise, then cut each half into 5 skinny pieces. This ensures that there's a piece of candy in almost every bite!

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HALLOWEEN CAKE RECIPES

BEWITCHING HALLOWEEN BUNDT CAKE

BY: [HAYLEY FROM THE DOMESTIC REBEL](#)

Bewitching Halloween Bundt Cake makes for the perfect Halloween party dessert. Vibrant Halloween colors, like blue, green, and purple, swirl together to make a really cool-looking cake. Because this is a recipe with cake mix, you can spend more time perfecting your color combination instead of worrying about how your cake will taste. Cover the cake with a sweet purple and black glaze that will really catch all of your friends and family members' eyes.



Ingredients:

1 box white cake mix, plus ingredients on back of box	1 tsp vanilla extract
1 small box sugar free/fat free instant vanilla pudding mix	Scant 1/3 cup milk
Black, orange, leaf green and violet Wilton gel food colorings	Halloween sprinkles
About 2 cups powdered sugar	

Directions:

1. Preheat oven to 350 degrees F. Liberally grease a bundt pan with cooking spray and set aside.
2. In a large bowl, prepare the cake mix according to package directions. Stir the box of pudding mix into the cake batter until combined. Portion the batter evenly among four bowls. Tint one bowl lime green, one bowl orange, one bowl a bright purple, and one bowl black.
3. Start by dropping colors into the bundt pan, one by one. I started with green, spooning about a scant 1/4 cup of batter into the pan and moved it to cover the pan with a rubber spatula. Then I topped that with some purple, followed by orange and black, then repeated the process until all the batter was gone. Remember, you're just layering the colors—not swirling—and this will give you the tie-dyed, rainbow effect you're after. Swirling will muddle the colors, so avoid that.
4. Bake the cake for approx. 25-30 minutes, checking frequently to avoid overbaking. Cake is done when a toothpick inserted near the center comes out mostly clean, and the sides are light golden brown. Cool for about 20 minutes in the pan, and when still slightly warm, gently invert and release the cake to a wire rack to cool completely.
5. For the glaze, mix together the powdered sugar, milk and vanilla extract in a small bowl until a thick glaze is formed. Separate the glaze among two small bowls; tint one black and the other purple.
6. Using a spoon, glaze the top of the cake, alternating the colors. Top with sprinkles, if desired. Allow glaze to harden slightly. Store leftovers airtight for up to 2 days.

Note: You can also use canned vanilla or cream cheese icing to drizzle, like I did.

HALLOWEEN CAKE RECIPES

FRIGHTFULLY DELIGHTFUL SLIME-FILLED CUPCAKES

BY: [TONI FROM MAKE BAKE CELEBRATE](#)

You'll feel like a mad scientist when you make a batch (or two) of Frightfully Delightful Slime-Filled Cupcakes. This is one of the best Halloween desserts for kids because they will absolutely love the vibrant, neon green slime that oozes out of their cupcakes. Because the emphasis of this recipe is on the colorful slime and eerie frosting, you can use your favorite boxed cupcake mix to make the cupcakes themselves. Add fun Halloween sprinkles on top of these cupcakes to make them look like a laboratory experiment gone wrong!



Ingredients:

4 cups milk	1 cup shortening
2 boxes white chocolate Jell-O pudding	1 tbsp clear vanilla extract
Lime green gel coloring (or bright green and yellow)	1 2lb bag of Domino powdered sugar
24 baked chocolate cupcakes (cooled)	4 tbsp milk
Piping bag (with large round tip)	Paper towel
2 sticks unsalted butter	Assorted sprinkles

Directions:

1. Whisk together milk and white chocolate Jell-O pudding for 2 minutes. Add in a few drops of lime green gel food coloring. I used electric green by Spectrum which I get from a baking supply store. I'm not sure Wilton makes a lime green, however, mixing together a small amount of their leaf green and yellow would get so a similar result. Cover and set in fridge to set for about 5 minutes.
2. While your pudding is setting up, core your cupcakes. I like to do so by using a large round tip. Just insert and pull out to remove just enough cake to fill without sacrificing too much cupcake. I use Wilton tip #2A.
3. Once pudding has set up, pour into a piping bag with a large round tip. Fill your cupcakes by inserting tip all the way down into the cupcake then releasing pressure and pulling up. Set cupcakes aside.
4. Begin making frosting by beating together butter and shortening. Add vanilla, beat well. Slowly add in bag of powdered sugar until about one cup at a time. Once mixed well, add in 4 tbsp milk, 1 tbsp at a time. Now add the same green coloring until you have achieved the desired color.
5. Fill up a clean piping bag with icing with the same round tip you've been using (cleaned).
6. To decorate the cupcakes, you're going to just be making simple little blobs. Just press a bit and release. If you're new at piping, maybe pull out a bit of wax paper and try a few blobs first till you get the hang of it.
7. Starting at the center working your way out, pipe on your little icing "blobs". Feel free to get random with it and stack a few. Once you've piped a few, they will have crusted over a bit. Use a small piece of paper towel and gently push down the tips of your "blob" to make them little bubbles.
8. Add on some sprinkles. Tip: Use a pair of tweezers to put on sprinkles so that they don't go on unevenly. Serve.

EASY HALLOWEEN TREATS AND SWEETS

3-INGREDIENT BUTTERFINGER BARS

BY: [AMY FROM FOODS FOR THE SOUL](#)

3-Ingredient Butterfinger Bars could not possibly use simpler ingredients. These homemade candy bars are so good that you won't believe that you didn't have to unwrap them. Smooth chocolate covers a mixture of peanut butter and a special secret ingredient. Just cover the logs of the peanut butter combination with the chocolate and chill until the bars are set. Then, take them out of the refrigerator right before you're ready to eat or serve them.



Ingredients:

3 cups candy corn
1 1/2 cups peanut butter
2 cups (12 oz) chocolate chips

Directions:

1. Line an 8x8" pan with parchment paper or tin foil.
2. In a microwave-safe bowl, heat the candy corn in the microwave for 15-second intervals, stirring between each one, until melted. Stir in the peanut butter. Spread the mixture into the prepared pan, and refrigerate for 1 hr. (If left longer than 1 hour, microwave the hardened mixture for 30 sec on 50% power, or until soft enough to cut through without it breaking into hundreds of tiny pieces!)
3. Remove the peanut butter mixture from the pan, and slice into 2x8" bars. Slice each bar into 10-12 rectangles.
4. Line two cookie sheets with parchment paper or tin foil.
5. Pour the chocolate into a microwave-safe bowl, and heat in the microwave for 15-second intervals, stirring between each one, until melted. Coat the peanut butter bars with the chocolate, and place on the prepared tray. Refrigerate until ready to serve.
6. Yields about 4 dozen.

EASY HALLOWEEN TREATS AND SWEETS

EASY PUMPKIN PRETZELS

BY: [JESSICA, AMANDA, & NELLIE FROM BUTTER WITH A SIDE OF BREAD](#)

Making your own treats for Halloween does not have to be complicated. You will love Easy Pumpkin Pretzels simply because they're an easy no bake dessert recipe that commands very little of your time. Salty pretzels are covered in chocolate and decorated to look festive. As the chocolate sets, the pretzels begin to look like Jack o Lanterns, which makes them even more perfect for Halloween. Instead of snacking on mini candy bars, try these pumpkin pretzels instead.



Ingredients:

1 bag mini pretzels {you won't use the whole bag, only about 1/4}
1 bag M&M's candy, needing only the green ones {fun separating activity for kids!}
Orange food coloring, I used about 1/8th tsp of Wilton's gel colors
1 bag white chocolate chips, melted slowly {directions below}
1 tbsp shortening, to thin out chocolate

Directions:

1. Melt the chocolate. I used 10 oz of baking chocolate squares, but you can use a bag of white chocolate chips- the process is still the same. Before you even put it in the microwave, add about 1 TBSP shortening. You need to thin out the chocolate prior to dunking the pretzels or else the chocolate will be so thick you won't even be able to tell it's a pretzel under there! Shortening is the ONLY thing that will do this- don't add water, butter, etc. Shortening!
2. White chocolate seizes easily, and you don't want to coat your pretzels with grainy chocolate, right? Go slowly and stir minimally. I put mine on for 1 minute, stirred gently, and then put it in for an additional minute. When I took it out, the chocolate still looked solid. It wasn't! Add your orange coloring and stir gently, until it's nice and smooth.
3. Using your fingers, dunk your pretzels into the melted orange chocolate.
4. Once you've dunked your pretzels, adding a nice coating, lay them out on a piece of wax paper. While they're still wet, take your green M&Ms and set one in the crook of each pretzel, on its side.
5. If you see a few bare spots on your pretzels, while they're still wet, dab some more chocolate on them using your finger.

Note: Feel free to color another 2 oz of white chocolate green and melt in a plastic baggie. Squish it around to spread the green, then add some curly stem pieces.

8 Spooktacular Halloween Dessert Recipes

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