

Spooktacular Paint Night Snack Recipes: PICK ONE SNACK TO MAKE that night!

A. Pumpkin Spice Trick-or-Treat Chow

******(*Suzie will be preparing this one during the live event!*)

13.5 oz. Cinnamon Chex Cereal
12 oz. orange candy melts (you may find at craft stores) **OR** pure white chocolate chips/chunks
2 tsp. Ground Pumpkin Spice (optional)
1 1/2 tsp. Ground Cinnamon
1 cup confectioners' sugar
1-2 cups Mellow Creme Pumpkins **OR** Halloween colored M&M's, **OR** Candy Corns

Instructions- Pumpkin Spice Trick-or-Treat Chow...

1. Pour cereal in large mixing bowl. Set aside.
 2. In 20 second increments, melt the candy melts OR white chocolate in a medium microwave safe bowl. Stir after each 20 second increment, until melted and smooth. Stir in all the ground spices, until combined. Pour mixtures over cereal and toss gently to coat each square. Be gentle, squares can break easily.
 3. Pour the confectioners' sugar and 1 tsp. Of ground cinnamon into large zipped top bag. Add the coated cereal and baked until each piece is coated. Pour back into a large bowl and discard excess confectioners' sugar. Toss in mellow crepe pumpkin candies OR candy corns. Use 1-2 cups of candy, whatever amount you prefer.
 4. Enjoy! You may cover and store for up to two weeks.
-

OR Choose to prepare other suggested Spooky Snacks that night or on Halloween!

B. Lost My Teeth, Apple Snack

1 apple , red or green
Nut butter of your choice (peanut butter, OR almond butter, OR sunflower butter)
Sliced almonds OR shelled sunflower seeds
Sliced Fresh Strawberries

1. Slice Apple into quarters
 2. Cut middles out of each quarter of the apple to create a mouth. Don't worry about perfection, IF you cut too deep, you are filling this gap with nut butter of your choice.
 3. Coat the inside of the cut gap with nut butter.
 4. Place 4 sunflower seeds OR sliced almonds on the top of the "mouth" for the teeth.
 5. Place 1 sliced strawberry inside the mouth for the tongue
 6. Serve
-

C. Peanut-butter and Chocolate Ghoulish Chow

1 cup chocolate chips (milk or dark)
1/4 cup smooth peanut-butter, divided
1/8 cup butter

1/2 tsp. Vanilla
4 1/2 cups Chex Cereal , divided
1 cups Powdered confectioners sugar
1/2 cup Candy Corn or Halloween colored M&M's

1. In microwave safe bowl combine chocolate chips, peanut-butter, butter and vanilla.
2. Place in microwave and cook for 30 seconds. Stir.
3. Place back in microwave and cook again for 30 seconds. Continue doing until all the chocolate chips and all the ingredients are melted and well combined.
4. Place Chex cereal in a large bowl.
5. Pour melted combination over the Chex cereal in the large bowl.
6. Use spatulas to gently fold the cereal to coat it completely.
7. Pour powder confectioners sugar into gallon sized ziplock bag.
8. Pour chocolate covered Chex cereal into the ziplock bag. Close bag and shake to coat.
9. Allow to cool and serve.
10. Store in airtight container for up to 2 weeks.

D. Mummy Pizza English Muffins

Pizza sauce
English Muffins
Sliced Mozzarella Cheese
Black Olives
Pepperoni (optional)

1. Slice and Lightly Toast English Muffin halves in toaster.
2. Spoon small amount of pizza sauce on toasted English muffin halves, just to cover.
3. Chop up pepperoni into small bite sized pieces and place on top of sauce on the English muffin halves.
4. Take a slice of Mozzarella Cheese and cut long, narrow strips, place randomly across English muffins (that are already covered with sauce) to make the Mummy Strips.
5. Place in oven or toaster oven, 400 f degrees, to heat and until cheese is melted.
6. Slice olives to make thin slices of olives and place on top of each muffin to represent the Mummy's eyes
7. Plate and Enjoy!