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# GROSS AND GRUESOME HALLOWEEN TREATS



BY KIM KOTECKI

**H**alloween is the time of year when kids and adults alike exercise their creativity and imagination, often in the form of being gross, creepy, and scary, just because of the date on the calendar. If this isn't a childlike holiday, I don't know what is! It's no surprise that Halloween has become the favorite holiday of many adults. Hey, no gifts to wrap, cards to send, or birds to cook. It's simply about having fun. So, why not go all out and have a costume party?! Decorate the house with pumpkins, corn stalks, cobwebs and gravestones and if you're really into it, you can even make your own haunted house. If decor is not your thing, have a bonfire or carve jack-o-lanterns. End the evening by watching a scary movie or taking a trek to a local haunted house, in costume. There's so much fun to be had. It's true, you may be a bit too tall for trick-or-treating, but that doesn't mean you have to eat healthy (boring) grown-up food for your party. Have some fun getting creative with your menu. We'll get you started with some gruesome ideas that are guaranteed to get your guests having a good time.



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# BLOODY FINGERS

Source: [LindyLoo](#)

I have always been a nail biter. Jason gets after me, as it sometimes leaves me with some unpleasant blood around my nail. Yuck, I know! I have to honestly say, seeing these cookies makes me want to quit cold turkey. The original finger food, LindyLoo's bloody finger cookies will send a chill down your spine as you pick one off of the plate. Have no fear, they are actually a very simple and delicate almond cookie. Enjoy!

## INGREDIENTS

- 1 c. margarine, softened
- 1 c. powdered sugar
- 1 egg
- 1 t. almond extract
- 1 t. vanilla extract
- 2 2/3 c. flour
- 1 t. baking powder
- 1/2 t. salt
- 3/4 c. whole blanched almonds (or you can blanch them yourself if you can only find ones with skin)
- 1 tube red decorating gel

Makes about 2-dozen cookies

## DIRECTIONS

In a mixing bowl, beat together butter, sugar, egg, almond extract and vanilla; beat in the flour, baking powder and salt. Refrigerate covered for 30 minutes. Preheat oven to 325F. Take one quarter of dough at a time from the refrigerator. Break off one heaping teaspoonful and roll it into a finger shape. Press an almond firmly into one end for a nail. Squeeze in around the middle of the finger to create a knuckle shape. Using a butter knife, make indents in several places to resemble a finger. Repeat with rest of dough.

Place cookies on a lightly greased baking sheet (or parchment paper) and bake for 25 minutes (or until a golden brown on the bottom). Let cool three minutes. Gently lift up the almond; squeeze red decorating gel onto the nailbed and press the almond back in place, so gel oozes out from underneath. Add in red gel at the stump end of the fingertip if there's a bit of a cave. Remove cookies from baking sheets and let them cool on wire racks.

**TIPS:** Make your fingers thin. They plump up and sink down as they bake. Make a small indentation into the end of the finger where it would've been severed from the hand. You can later squish some red gell in there to make it look like a bloody stump.



# FROZEN HAND

Source: [Kidskuisine.com](http://Kidskuisine.com)

In college I helped throw a Halloween party and had an absolute blast making frozen hands. With all of the blood-born pathogen hysteria in schools, it was easy for me to find some rubber gloves. There is just something that gets you giddy about placing the frozen hand into the punch. This is a must for your next party. Be sure to make a few, since they will melt and you'd hate for your late comers to miss out on the fun. Happy hand making!

## INGREDIENTS

- 1 qt. water
- food coloring of your choice (red, blue, green)
- 1 rubber or sturdy plastic glove
- 1 rubber band

## DIRECTIONS

Make sure you rinse the glove well if you intend to put this into something that will be consumed. Some rubber gloves come with a fuzzy lining inside, avoid those!

Place 1 quart of water in a bowl, and add food coloring of your choice. For a witch you might want to add green, or for a space alien you might want to add blue.

Pour colored water into glove, tie off glove with a rubber band. Lay glove on its side in your freezer, and freeze overnight. It is a good idea to put the glove on a cookie sheet, or in a large flat container, as a bit of the liquid may leak. When frozen solid remove, and place into punch.



# EDIBLE EYEBALLS

Source: [Fashiontribes](#)

When I was growing up my best friend Sara's dad had a glass eye. I wasn't sure what to think of it, honestly. As a first grader I'm sure I was pretty blatant about staring at it. Sara would tell me outrageous stories (that would blow my mind) about him taking his eye out for cleaning. I'm sure my imagination made it much worse than it really was. Something tells me this recipe for edible eyeballs would be a even more gross at Sara's house.

## INGREDIENTS

Wax paper  
1 cup creamy peanut butter (not all-natural)  
2 tbs. butter or margarine  
2 cups powdered sugar  
1 Nestlé Butterfinger Candy Bar  
2 cups Nestlé Toll House Premier White Morsels  
3 tbs. vegetable shortening  
2 pkgs. Nestlé Butterfinger BB'S Candies  
1 small tube red decorator icing  
Wooden pick or skewer for dipping

## DIRECTIONS

Line 2 baking sheets with wax paper. Beat peanut butter and butter in large mixer bowl until creamy. Beat in powdered sugar until mixture holds together and is moistened. Stir in chopped Butterfinger. Shape into 1-inch "eyeballs." Place on prepared baking sheets. Freeze for 1 hour.

Melt morsels and shortening in large, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute 30 seconds; STIR. Morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until melted. Remove one baking sheet of frozen "eyeballs" from freezer (keep other sheet in freezer until ready to use).

Dip one "eyeball" into melted morsel mixture using a wooden pick or skewer. Shake off excess and return to baking sheet. Gently press 1 Butterfinger BB on top of "eyeball" to make a "pupil." Repeat procedure with remaining "eyeballs" on baking sheet. Refrigerate until coating is set. Repeat with remaining sheet of "eyeballs" and coating. You may find it necessary to reheat morsel mixture before dipping second batch. Before serving, pipe decorator icing around eyeballs to create bloodshot markings. Store in covered container in refrigerator. Best served cold.





# WITCHES BREW

Source: [Martha Stewart](#)

An unsaid rule in childhood is this: if it steams, it's cool! That's why Mr. Wizard was so popular. You'll be sure to bring out that inner childlike excitement and fascination in your guests with this attention getter. The key is to go the extra mile to the Halloween store and get a large cauldron and a long wooden spoon. Your efforts will not go unnoticed. The best surprise of all, though, is when your friends find out it's not just for show – that it's actually root beer floats!

## INGREDIENTS

- Large cauldron
- Chilled metal bowl that fits inside the cauldron.
- Don't use a glass bowl, as dry ice can cause glass to crack.)
- Dry ice (available in supermarkets)
- Frozen root-beer mugs
- Ice cream
- Root Beer

## DIRECTIONS

Wearing gloves, use an ice pick to break up the dry ice (never touch it with your bare hands); place a few pieces in the cauldron.

Cover the ice with water, pushing the ice under with a long wooden spoon if necessary, and place the chilled bowl in the cauldron.

Fill the bowl with root beer. Put a scoop of ice cream in each mug, and ladle root beer over the top.



# KITTY LITTER CAKE

Source: [Family Corner](#)

There's so much to think about when you're throwing a party. Sometimes important things are overlooked, like hiding the litter box or at the very least, cleaning it out. How embarrassing! Nope... look again. That, my dear friends, is dessert! The trick with the believability on this is to purchase a new (and definitely unused) kitty litter pan and pooper scooper. Have fun telling your guests to dig in before the cat gets confused.

## INGREDIENTS

- 1 spice or German chocolate cake mix
- 1 white cake mix
- 1 large pkg vanilla instant pudding mix
- 1 pkg vanilla sandwich cookies
- Green food coloring
- 12 small Tootsie Rolls
- 1 new (and definitely unused) kitty litter pan
- 1 new plastic kitty litter pan liner
- 1 new Pooper Scooper

## DIRECTIONS

Prepare cake mixes and bake according to directions (any size pans). Prepare pudding mix and chill until ready to assemble. Crumble white sandwich cookies in small batches in food processor, scraping often. Set aside all but about 1/4 cup. To the 1/4 cup cookie crumbs, add a few drops green food coloring and mix using 5. When cakes are cooled to room temperature, crumble into a large bowl. Toss with half the remaining white cookie crumbs and the chilled pudding. (Mix in just enough of the pudding to moisten it. You don't want it soggy. Combine gently).

Line new, clean kitty litter box. Put mixture into litter box. Put three unwrapped Tootsie rolls in a microwave safe dish and heat until soft and pliable. Shape ends so they are no longer blunt, curving slightly. Repeat with 3 more Tootsie rolls and bury in mixture. Sprinkle the other half of cookie crumbs over top.

Scatter the green cookie crumbs lightly over the top. (This is supposed to look like the chlorophyll in kitty litter.) Heat 3 Tootsie Rolls in the microwave until almost melted. Scrape them on top of the cake; sprinkle with cookie crumbs. Spread remaining Tootsie Rolls over the top; take one and heat until pliable, hang it over the side of the kitty litter box, sprinkling it lightly with cookie crumbs. Place the box on a newspaper and sprinkle a few of the cookie crumbs around.



# BLOODIED CHOCOLATE CAKE

This is a simple way to completely gross out that hyper-sensitive friend of yours. You know who I'm talking about; the one who threatens to faint at the sight of blood (even though you've never seen her do it). You'll get a chance to test her bold claims once and for all with this easy dessert. It's an attention getter and quite delicious. You'll have a hard time knowing what's funnier - seeing your guests squeeze the "blood" onto their cake or seeing their "blood" stained teeth after taking a bite. Watch out Hannibal Lector!

## INGREDIENTS

Devil's food cake mix  
Plastic syringes  
Raspberry sauce

## DIRECTIONS

Bake the cake and remove from the pan when cooled. Fill syringes with raspberry sauce and place on top of the cake. It's that easy!







# AWFUL ARACHNIDS

Source: [Britta.com](http://Britta.com)  
[Wilton.com](http://Wilton.com)

In 1990, the movie “Arachnophobia” was released. Spider haters everywhere cringed at the thought of sitting through 90 minutes of creepy crawly torture. Then, in 2001 “Fear Factor” became a hit, taking gross to a whole new level of insanity. For the chance to win just \$50,000 crazy Gen X’ers would gag their way through amazingly disgusting meals, often including insects and arachnids. No thanks, NBC. I’ll pass. Here’s a safe way to see if you could stomach it. Pass the black widow, please!

## INGREDIENTS

3 tablespoons Meringue Powder  
1 pound (4 cups) confectioners’ sugar  
6 tablespoons warm water  
black gel food coloring  
wax paper  
decorating tube

Recipe makes 3 cups.

NOTE: Keep all utensils completely grease-free for proper icing consistency.

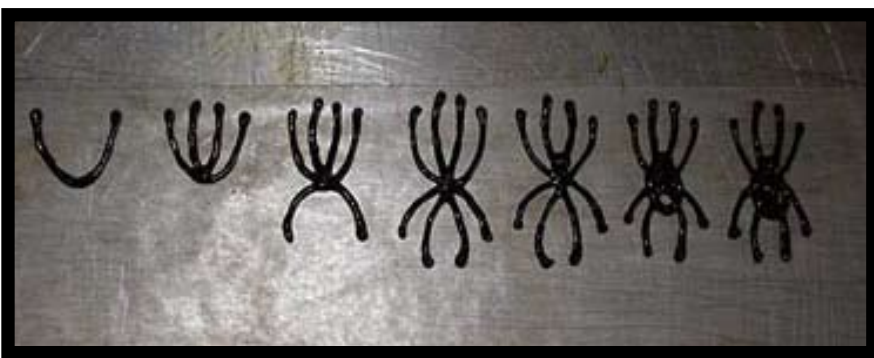
## DIRECTIONS

Beat all ingredients until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer). To thin for pouring, add 1 teaspoon water per cup of royal icing. Use grease-free spoon or spatula to stir slowly. Add ½ teaspoon water at a time until you reach proper consistency. When using large countertop mixer use 1 tablespoon less water.

The icing needs to be used right away since it hardens to a rocklike texture very quickly! Mix up the icing, and add black gel food coloring to get the mixture as dark as you can. It will dry a darker color than your wet icing looks.

Use a decorating tube to pipe the icing into spider shapes on waxed paper. If your hand gets sore from piping spiders like mine does, put a toothpick in the piping tube nozzle so the icing doesn’t dry and plug the nozzle. Taking breaks is good since the warmer the icing gets, the bigger and sloppier your lines are, so let the icing bag rest back to room temperature, then keep piping away until you get sick of spiders! For me that’s usually about 3 dozen, or one cookie sheet full, and usually happens over the course of several days while watching TV and waiting for other Halloween recipes to set or bake. Once the spiders are dry, as long as they stay away from moisture, they will keep indefinitely.

These are very fragile since the legs tend to break off. Place gently around your party table for a spooky look, but if you place near moisture, you might have a black food coloring mess that will be difficult to clean!



# BOOGERS ON A STICK



This is an eight-year-old boy's dream snack. But you're having a "grown-up" Halloween party, you say? Don't fret, there are countless eight-year-old boys posing as adult men out there. These slimy treats will get eaten and enjoyed! On the preparation end of things, you'll be magically whisked back to your yesteryears when you put those initial drops of green food coloring in the cheez whiz. Food coloring serves as an easy and cheap time machine. This is "snot" just for kids!

## INGREDIENTS

8 ounce Jar cheez whiz  
3 or 4 drops Green food coloring  
3 dozen pretzel sticks

## DIRECTIONS

Melt cheeze whiz in the microwave according to jar directions. Allow the cheese to cool slightly in the jar.

Carefully stir in food coloring using just enough to turn the cheese a pale snot green.

To form boogers: Dip and twist the tip of each prtezel stick into the cheese, lift out, wait twenty seconds, then dip again. When cheese lumps reach a boogerish size, set boogered pretzels on wax paper to cool.

# CRESCENT MUMMY DOGS



In Washington D.C. last year Jason and I enjoyed touring many of the Smithsonian Museums and I have to tell you, seeing a real mummy was quite eerie. To think that those people were once like you and me really makes my head explode. Mummies are just plain cool. Moving away from the gross and gruesome, this party snack is the cute version of mummies, as if in a cartoon. The mustard smiley faces sure make them less intimidating than the ones we saw in D.C.

## INGREDIENTS

1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls or 1 can (8 oz) Pillsbury® Crescent Recipe Creations™ refrigerated flaky dough sheet  
2 1/2 slices American cheese, quartered (2.5 oz)  
10 large hot dogs  
Cooking spray  
Mustard or ketchup, if desired

## DIRECTIONS

1. Heat oven to 375°F.
2. If using crescent rolls: Unroll dough; separate at perforations, creating 4 rectangles. Press perforations to seal. If using dough sheet: Unroll dough; cut into 4 rectangles.
3. With knife or kitchen scissors, cut each rectangle lengthwise into 10 pieces, making a total of 40 pieces of dough. Slice cheese slices into quarters (1/2 slice cheese, cut in half).
4. Wrap 4 pieces of dough around each hot dog and 1/4 slice of cheese to look like “bandages,” stretching dough slightly to completely cover hot dog. About 1/2 inch from one end of each hot dog, separate “bandages” so hot dog shows through for “face.” On ungreased large cookie sheet, place wrapped hot dogs (cheese side down); spray dough lightly with cooking spray.
5. Bake 13 to 17 minutes or until dough is light golden brown and hot dogs are hot. With mustard, draw features on “face.”



# The End

Go make something gross for someone you love!