

12 Amazing Sweet Spooky Halloween Treat Recipes for 2024

Halloween is the perfect time to indulge in all things sweet and spooky. These 12 treat recipes are sure to get you and your guests into the Halloween spirit. From classic candy corn to creative pumpkin-shaped treats, there's something for everyone to enjoy.

Recipes

1. Candy Corn Cupcakes

These cupcakes are a fun and festive way to celebrate Halloween. The candy corn frosting is the perfect finishing touch.



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by Alexandra Nichols

★★★★☆ 4.8 out of 5

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Screen Reader : Supported

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Word Wise : Enabled

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Ingredients:

- 1 box white cake mix
- 1 cup water
- 1/3 cup vegetable oil

- 2 eggs
- 1 can yellow frosting
- 1 can orange frosting
- 1/2 cup white candy melts

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C). Line a muffin tin with paper liners.
2. In a medium bowl, combine cake mix, water, oil, and eggs. Beat until smooth.
3. Fill muffin cups about 2/3 full.
4. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean.
5. Let cupcakes cool completely.
6. To make the candy corn frosting, divide the yellow frosting into two bowls. Tint one bowl of frosting with orange food coloring.
7. Spoon the yellow frosting into a piping bag fitted with a star tip. Pipe a circle of frosting on top of each cupcake.
8. Spoon the orange frosting into a piping bag fitted with a star tip. Pipe a circle of frosting on top of the yellow frosting.
9. Melt the white candy melts according to package directions. Spoon the melted candy melts into a piping bag fitted with a small round tip. Pipe a small dot of candy melts on top of each cupcake.

2. Pumpkin Spice Cookies

These cookies are a warm and comforting treat for a chilly Halloween night.



Ingredients:

- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed light brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.
2. In a medium bowl, cream together the butter, granulated sugar, and brown sugar until light and fluffy.
3. Beat in the egg and vanilla extract.
4. In a separate bowl, whisk together the flour, baking soda, cinnamon, ginger, nutmeg, and salt.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

6. Drop the dough by rounded tablespoons onto the prepared baking sheet.
7. Bake for 10-12 minutes, or until the edges are golden brown.
8. Let cookies cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

3. **Chocolate Spider Web Cookies**

These cookies are a spooky and delicious treat that's perfect for Halloween parties.



Ingredients:

- 1 cup (2 sticks) unsalted butter, softened
- 3



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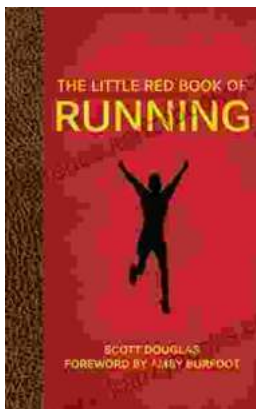
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