

# Halloween

It's almost Halloween! Due to COVID-19, this Halloween will look a little different. BC Centre of Disease Control suggests that we celebrate less socially. This is a great opportunity to think outside the box and come up with creative, new ways to celebrate this holiday! Here are some activities and recipes that you can do that will allow you to keep you within your family circle/bubble and still have super fun!!



Halloween Movie Marathon



Make Gingerbread Haunted Houses



Have a Pumpkin Carving Contest



Family Outdoor Fire with Hot Dogs, Hot Chocolate and Smores



Create Your Own Cupcakes and Cookies



Make Popcorn Balls



Make Caramel and Candy Apples



Have a Scavenger Hunt



Make Halloween Baskets and Hide Treats in your Home and Yard (Like Easter)



Make a Contactless Candy Chute for Trick Or Treaters



Have Your Own Family Party and Make Spooky Appetizers and Purchase YOUR Favourite Treats



# Spiderweb Pizzas



Serve up a piping hot slice of spookiness with these super-simple pizzas made with pre-baked crust, pizza sauce, strategically placed string cheese and a black olive spider.

PREP TIME: 0 hours 5 mins  
TOTAL TIME: 0 hours 15 mins

## INGREDIENTS

- 1 package prebaked mini 8-in pizza crusts
- 1 c. pizza sauce
- 2 (1 oz each) mozzarella string cheese
- 3 large pitted black olives

## DIRECTIONS

Heat oven to 450°F. Place crusts on a baking sheet; top with sauce. Pull cheese into thin strips; place on pizzas in the shape of a web.

Bake pizza for 8 to 10 minutes until cheese melts. Cool 3 minutes. Cut off one end of 2 olives for spider heads. Halve remaining olives lengthwise. Use one half for body; cut remaining pieces into strips for legs. Assemble spider on each pizza.

ENJOY!

# Mummy Dogs



**Ingredients:**  
**6 Beef Hot Dogs**  
**1 Crescent Roll Dough**  
**Olives**

**You'll want to start first by rolling out your crescent roll dough and using a pizza cutter cutting small strips. The next steps are extremely easy. You can just wrap the hot dogs as is or you'll cut each side to create arms and legs and then wrap your crescent roll dough around your dog.**



**Spray with baking spray and bake for 15 minutes at 350 degrees!**

# Bloody Hot Dog Fingers

These take "finger food" to a new extreme!



## INGREDIENTS

hot dogs

hot dog buns

ketchup

water

optional: thinly sliced onion as fingernail

## INSTRUCTIONS

Start a large pot of water boiling on the stove.

To make the fingernails and knuckles, slice the two sides of the fingernail, then straight across the top. Then make a slight curved slice for the bottom nail bed. Next, take your knife and carefully slice the tiny piece off. See the below photo in the blog post for sizing to see how big you want to make your nail.

Next, to make the knuckles, make one slit along the middle with two crescent slits directly above and below. Then halfway between the knuckle and the nail, make two crescent slits. Repeat at the very bottom.

Boil the hot dogs for 4-5 minutes.

Then place each "finger" into a hot dog bun loaded with ketchup - be sure to smear some ketchup on the bottom of each "severed finger" and more at the top of the bun.

If you want, you can add a thinly sliced square piece of white onion for the "nail," but it's a bit of extra work that I didn't think was needed.

✔ Use a Sharpie or paint pen to embellish pre-packaged snacks for Halloween!

-Hip2Save

# Snack Ideas



# Monster Spaghetti



## Ingredients

- 1 Package Spaghetti Noodles
- 1 Jar Spaghetti sauce
- 1 8 Ounce Mozzarella Cheese
- 1 Can Black Olives, Pitted
- 1 Red Bell Pepper Optional

## Instructions

Begin preparing spaghetti pasta by following directions on the package.

Begin preparing sauce by following directions on jar.

### Spaghetti Monster Eyes

While pasta and sauce are cooking open Mozzarella and begin eyeballs. Slice two circles of Mozzarella cheese to use as eyes and place on plate or wax paper.

Cut the tips off one olive and slice two rings from it. This will be the pupils of each eye.

You can use a red bell pepper or spaghetti sauce to make the eyes look bloodshot. Kids will likely prefer sauce.

Use the olives and cheese to make the spider, fangs, eyebrows, mustache, etc.  
Serve and enjoy!



## 2 Minute Cheese Quesadillas

You can use any kind of cheese you want to and even any size flour tortilla. Serve with a little dish of ketchup to dip pieces into.

### Ingredients

2 (10 inch) flour tortillas  
1 cup shredded Cheddar cheese

### Directions

#### Step 1

Place 1 flour tortilla on a large microwave-safe plate; sprinkle with Cheddar cheese. Place the second flour tortilla atop the Cheddar layer.

#### Step 2

Cook on high in the microwave until cheese is melted, about 1 minute.



# Halloween Cookies

These Halloween Cookies are soft, fluffy, and made with just 4 ingredients. The sprinkles lend some Halloween fun and using cake mix makes it so easy. It's a simple recipe for a spooky night!

Prep Time 5 minutes

Cook Time 10 minutes

Total Time 15 minutes

Servings 24 cookies

## Ingredients

1 box Halloween funfetti cake mix, regular funfetti, yellow, or vanilla cake mix can also be used

$\frac{1}{3}$  cup vegetable oil

2 eggs

2 tablespoons Halloween sprinkles if desired

## Instructions

Preheat oven to 375°F. Line a baking sheet with parchment paper or lightly coat with cooking spray. Set aside.

In a large bowl, stir the cake mix, oil and eggs together until thoroughly combined. Fold in the sprinkles, if desired.

Shape dough into rounded balls and place onto prepared baking sheet, leaving at least an inch of space between ball.

Bake for 8-10 minutes or until edges are set. Remove from oven and let cool for 10 minutes, then move to wire rack to cool completely.





# MONSTER EYE BALL RICE KRISPIE BITES

## INGREDIENTS

Kellogg's Rice Krispies Cereal  
Butter  
Mini Marshmallows  
Food Coloring System  
Candy Eyes - Large

## INSTRUCTIONS

You will need to make three batches of Rice Krispie Treat mixture - one for each of the three Monster Eye colors - Green, Black and Purple.

Directions for a single batch of Rice Krispie Bites

Melt 3 tbsp. Butter in a medium pan.

Add 3 cups of Mini Marshmallows and stir until the marshmallows are completely melted.

Take the pan off the heat.

Add food coloring and mix.

Add 3 cups of Rice Krispie Cereal and mix until they are completely covered with the marshmallow mixture.

Allow the Rice Krispie Mixture to cool slightly.

Measure .5 oz of mixture and roll into a ball.

Allow Rice Krispie Bites to cool.

Repeat for the other two Monster Eye colors.





# Halloween Spiderweb Caramel Apples

Prep Time: 1 hr Cook Time: 20 mins Total Time: 3 hrs 20 mins

## Ingredients

- 8 Granny Smith Apples
- 8 caramel apple dowels or twigs
- 75 Kraft caramels unwrapped
- 1 1/2 cups (9 oz) chocolate candy melts
- Chocolate Sprinkles
- Chocolate candies (M&Ms)

## Instructions

Remove stems from apples and insert dowels or twigs; set aside. Line a baking sheet with parchment and spray with cooking spray.

In a large saucepan over medium heat combine unwrapped caramels and 2 tbsp water. Stir occasionally until just melted. Dip apples one at a time into caramel, using a spoon to help coat sides and top. Hold over pan, allowing excess caramel to drip off and scraping excess of bottom of apple. Place on prepared baking sheet.

Chill apples until set, about 20 min. Trim excess caramel from the base with kitchen shears.

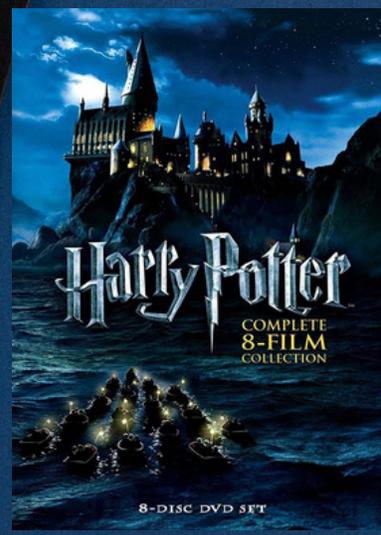
Melt candy melts and dip base of each apple in chocolate. Let excess drip off, then cover with chocolate sprinkles. Return to baking sheet and chill until set.

Fit a piping bag with a #2 plain tip, then fill with about 1/2 cup leftover melted chocolate. Pipe 7 or 8 lines from top to apple to chocolate base. Pipe curved lines in between to form a web pattern. To make spiders, pipe 8 little legs and place a chocolate candy in the center. Keep chilled until ready to serve, up to 6 hr.

### Notes

- If the chocolate cools in the piping bag, wrap a hot, damp towel around it to reheat.
- Cover the base with sprinkles right after dipping in chocolate so the chocolate doesn't set before the sprinkles stick!

# Halloween Movie Marathon!



# Halloween Scavenger Hunt

-  a spooky house
-  a trick-or-treater
-  a happy pumpkin
-  a ghost
-  a spider
-  a scary pumpkin
-  a bat
-  Halloween candy
-  a cat
-  an uncarved pumpkin

You'll need  
 - Plastic Cups  
 - A black marker  
 - LED tealights



Draw faces on the upside down cups



Your tealights MUST BE 'LED' tealights, DO NOT USE real candles!!



Place 2 or more LED tealights under each cup and you're done! Happy Halloween!!



# Halloween Egg Hunt



# Halloween Scavenger Hunt For Kids

- |   |   |                                      |   |
|---|---|--------------------------------------|---|
| <input type="checkbox"/> spider           |  | <input type="checkbox"/> black pot   |  |
| <input type="checkbox"/> orange pencil    |   | <input type="checkbox"/> lollipop    |   |
| <input type="checkbox"/> uncarved pumpkin |   | <input type="checkbox"/> mask        |  |
| <input type="checkbox"/> jack-o-lantern   |   | <input type="checkbox"/> tombstone   |   |
| <input type="checkbox"/> orange food      |  | <input type="checkbox"/> candy corn  |  |
| <input type="checkbox"/> chocolate        |   | <input type="checkbox"/> broom       |   |
| <input type="checkbox"/> black pen        |  | <input type="checkbox"/> white sheet |  |
| <input type="checkbox"/> black cat        |   | <input type="checkbox"/> costume     |   |
| <input type="checkbox"/> witch's hat      |  | <input type="checkbox"/> skeleton    |  |
| <input type="checkbox"/> orange balloon   |   | <input type="checkbox"/> scarecrow   |   |



From all of us at Scw'exmx  
Child and Family Services  
Society

**Happy Halloween!**  
**Stay Safe, Stay Well &**  
**Have Fun!**

