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# Let's Celebrate Halloween!



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Let's Celebrate Halloween! Rev. 2  
A Special Report Courtesy of [LetsCelebrateHalloween.com](http://LetsCelebrateHalloween.com) and [Laurie411.info](http://Laurie411.info)

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**Welcome to my special Halloween report and thank you for your interest in [LetsCelebrateHalloween.com](http://LetsCelebrateHalloween.com)**

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**Halloween is coming up fast, so I put this guide together just for you and your kids.**

Kids of ALL ages love to celebrate Halloween! What other time of the year does everyone get to think up great costumes and pretend to be someone completely different -- anything from a fairy princess or a super hero, to an evil witch or ghastly monster, to a favorite movie character or a clever portrayal of a funny cliché?

And although it's become more and more of a holiday that adults relish celebrating, too, Halloween was ESPECIALLY made for kids! They are especially lucky because they get to walk around their neighborhoods or attend parties and collect sacks overflowing with special candy!

I think you and your kids will have a ton of fun together with all the recipes and games in this special report!

**And for a lot more creative ideas for celebrating Halloween,** including informational articles, more free recipes and party game ideas, plus funny Halloween pictures and videos (and much more), **be sure to visit [LetsCelebrateHalloween.com](http://LetsCelebrateHalloween.com) right away!**

**Enjoy! Laurie Kristensen, Editor**  
**[Laurie411.info](http://Laurie411.info)**

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# Halloween Recipes

**What kid doesn't love Halloween? Some of us grownups seem to get a kick out of it as well... Here are some really easy, kid friendly recipes you can use for Halloween parties or special Halloween treats!**

## Caramel Apples

### Ingredients:

6 apples  
1 (14 ounce) package individually wrapped caramels  
2 tablespoons milk

### Directions:

Lightly butter a baking sheet and set aside.

Remove the stem from each apple and stick a craft (Popsicle) stick into the top of each apple.

Unwrap caramels and place caramels and milk in a microwave safe bowl.

Microwave approximately 2 minutes, stirring half way through.

Carefully remove caramel from microwave and let cool for about 1 minute.

Quickly roll each apple in caramel until well coated.

Place on prepared baking tray and allow to set.

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## Monster Party Mix

### Ingredients:

NOTE: Be warned this mixture is very rich and contains quite a bit of sugar... serve in small amounts!

1 (11 ounce) package of small pretzels  
1 (10 ounce) package miniature peanut butter filled crackers  
1 cup sugar  
½ cup butter or margarine  
½ cup light corn syrup  
2 teaspoons vanilla extract  
1 teaspoon baking soda  
1 (10 ounce) package M&M's  
1 (18 ounce) package candy corn

### Directions:

In a large bowl combine pretzels and peanut butter crackers and set aside.

In a large saucepan combine sugar, butter and corn syrup.

Bring to a boil over medium heat and simmer for approximately 5 minutes, stirring occasionally.

Remove from heat and stir in vanilla and baking soda.

Pour over pretzel mixture and stir until coated. Transfer mixture to a greased baking pan.

Bake at 250°F for 45 minutes, stirring every 10 minutes.

Remove from oven and break apart while warm then allow to cool completely.

Transfer to large bowl and toss with candy corn and M&M's. Store in an airtight container.

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## Easy Halloween Party Mix

### Ingredients:

10 cups prepared popcorn  
1 package peanut butter chips  
1 cup candy corn  
1 cup chocolate chips

### Directions:

Combine all ingredients in a large bowl and mix well.

## Scary Frozen Bugs

### Ingredients:

NOTE: These are great for serving in party punch or drinks.

Water  
Raisins

### Directions:

Fill ice cube tray with water and place a raisin in each ice cube. Freeze and use.

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## Hot Witch's Cider

### Ingredients:

1 gallon apple cider  
1 (16 ounce) can frozen orange juice concentrate  
2 cinnamon sticks  
2 cloves

### Directions:

Combine all ingredients in a large saucepan.

Simmer over low heat for approximately 15 minutes.

Transfer to punch bowl and serve.

## Pumpkin & Goblin's Punch

### Ingredients:

1 (12-ounce) can frozen orange juice concentrate, thawed  
1 (14-ounce) can sweetened condensed milk  
2 (1-liter) bottles of ginger ale  
1 package orange sherbet

### Directions:

In a punch bowl combine condensed milk and orange juice concentrate.

Add ginger ale and mix well.

Right before serving top with scoops of orange sherbet and serve.

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## Mummy Dogs

### Ingredients:

6 hot dogs  
1 package ready to bake pastry  
Parmesan cheese

### Directions:

Wrap hot dogs in pastry sheets and lightly brush with melted butter. Sprinkle Parmesan cheese over top.

Place "mummy dogs" on a lightly greased baking tray. Bake at 350°F for approximately 15 min. or until golden and baked through. Top with "blood" (ketchup) and serve.

## Halloween Burgers

### Ingredients:

6 hamburgers or veggie burgers  
6 slices cheese  
Pitted olives  
Red and green bell peppers  
6 lettuce leaves  
6 hamburger buns (split)

### Directions:

Using a pumpkin shaped cookie cutter cut cheese into pumpkin shapes. Cut olives into shapes for eyes and nose. Cut bell peppers into shapes for mouth and pumpkin top (green pepper).

Cook burgers according to recipe and during the last few minutes of cooking top with cheese. Carefully remove and place into lettuce-lined buns. Garnish pumpkin face using olives and peppers. Serve open top.

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## Ghoulish Bloodshot Eyeballs

### Ingredients:

2 packages red gelatin  
Vanilla ice cream  
Raisins  
Red decorating jell

### Directions:

Prepare Jell-O according to package instructions.

Fill individual glass serving bowls with Jell-O and place in refrigerator to set.

Once Jell-O has set, using a spoon scoop out a circle of Jell-O in center of bowl.

Fill circle with one scoop of vanilla ice cream.

Place one raisin in center of ice cream.

Then, using red decorating gel frosting, paint lines going down the side. This will create a "bloodshot eye" swimming in "blood."



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## Icky Eyeballs

### Ingredients:

1 cup miniature marshmallows  
6 oz lemon gelatin  
2 cup water  
2 cup pineapple juice  
16 oz cream cheese  
Food coloring  
Raisins

### Directions:

Microwave the water in a medium bowl on high for 3 minutes, then remove and pour in the lemon gelatin to dissolve it.

Add the marshmallows, coating them well.

Pour on the pineapple juice and stir.

Let the mixture sit while you warm the cream cheese to soften it.

Mix in the cream cheese. Then heat the entire mixture in the microwave for another minute.

Stir until well blended.

Refrigerate the mixture for two hours.

A melon ball scoop makes for a great tool to carve out some eyeballs.

As an alternative, you can cool the mixture in rounded ice cube trays. The tops will be squarish, but you can turn them over and bunch them all together to disguise this.

Now use blue food coloring to paint on the irises. A drop of black food coloring or a raisin in the center does nicely for the pupils.

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## **Cheesy Green-Eyed Monster Eyeballs**

### **Ingredients:**

1/2 stick butter or margarine, softened  
1/2 pound grated cheddar or Monterey jack cheese  
1 cup flour  
1 teaspoon paprika  
1/2 teaspoon salt  
24 small stuffed olives

### **Instructions:**

Preheat the oven to 400°F.

Combine softened butter with cheese in a mixing bowl until well blended.

In a different bowl, mix the flour, paprika, and salt.

Add flour mix to cheese and combine well.

Form eyeballs around olives with teaspoon-full bits of dough, so that one end of each olive pokes out just a bit from one side of each dough ball to look like the iris of an eyeball.

Place them on ungreased baking sheets. Bake for 12 to 15 minutes.

These can also be made ahead. Freeze unbaked eyeballs. When ready to use, thaw eyeballs on cookie sheet for about 1/2 hour before baking.

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## Pumpkin Cake

### Ingredients:

3-1/2 cups self-rising flour  
2-1/2 cups brown sugar  
4 eggs  
1 cup vegetable oil  
1 (16 ounce) can pumpkin puree  
1 teaspoon ground cinnamon  
1 teaspoon all spice  
1 cup chopped walnuts (optional)

### Directions:

In a large bowl combine flour, sugar and spices.

In a separate bowl combine beaten eggs, vegetable oil, and pumpkin puree. Mix well.

Add pumpkin mixture to flour mixture. Mix well.

Fold in chopped walnuts (if using).

Place in a lightly greased pumpkin shaped baking tin.

Bake in a preheated oven at 350°F for approximately 25 minutes or until golden and baked through.

Decorate with orange frosting, candy corn, and liquorish to form a pumpkin face.

TIP: If you don't have a pumpkin-shaped baking tin, you can use a regular tin and decorate as a pumpkin for a similar effect.

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## Graveyard Cupcakes

### Ingredients:

Prepared Cupcakes  
Frosting of choice  
1 package gummy worms  
1 package chocolate cookies or graham crackers

### Directions:

Place a few cookies in a plastic bag and using the back of your hand or a rolling pin press down until mixture resembles fine breadcrumbs. Using a teaspoon make a small well in the center of each cupcake.

Frost cupcakes around well and sprinkle with cookie crumb mixture. Stick a gummy worm into the center of each cupcake.

## Scary Spider Cupcake Treats

### Ingredients:

Prepare Cupcakes of your choice, completely cooled  
1 package icing, either chocolate, orange, or white  
Chocolate sprinkles  
Black chocolate licorice candy  
Candy for eyes

### Directions:

Turn cupcakes upside down and frost with icing. Sprinkle with chocolate sprinkles.

Insert 8 licorice pieces into the top of each cupcake, spread out, and bend to make legs. Insert candy for eyes.

NOTE: Adapt the ingredients to make as many or as few as you need.

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## Skeleton Bones

### Ingredients:

4 large egg whites  
2 cups icing sugar

### Directions:

Preheat oven to 250°F. In a large bowl beat egg whites until stiff. Gradually start adding the sugar, one tablespoon at a time. Keep beating and adding sugar until you have a meringue.

Line baking trays with paper. Using a piping bag with a plain nozzle, pipe a straight meringue bone line (approximately 4 inches long). Pipe a meringue ball at the end of each bone. If necessary, shape bones further using a small knife.

Bake for approximately 1 hour and 15 minutes, or until bones have dried out. Remove from oven and let cool on paper.

## Roasted Pumpkin Seeds

### Ingredients:

Pumpkin seeds, clean and dry  
2 tablespoons of cooking oil  
Salt

### Instructions:

Place pumpkin seeds in a plastic zipper bag and coat with oil. Spread onto a cookie sheet and salt lightly. Bake at 250°F for 45 minutes.

These lightly salted, toasted pumpkin seeds bake up golden brown in the oven and are best served warm. They make a healthy snack anytime, perfect for camping and hiking trips (great trail food). Add your favorite popcorn seasonings for variety.

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# Halloween Party Games

**Having a spooky Halloween party?**

**Try one of these scary Halloween party games.**

## Pin the Wart on the Witch

Using black felt material (available from crafts and art supply stores) cut out a witch's outline.

It doesn't have to be perfect, as most kids won't mind, but remember to include the pointy hat and nose!

Stick the cut out up on the wall or on a large pegboard. Decorate the witch with plastic spiders and fake web.

Then cut out large shaped warts (*yuck*) from a green felt material and either stick a thumbtack onto the end of each one or some strong tape for younger children.

Use a plain dark colored rag as a blind fold and let the children take turns sticking the wart on the witch's nose.

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## Pick Their Brains

Cook a large pot of different shaped pasta such as spirals or macaroni drain and cool completely.

Place cooled pasta in a large plastic bowl and add a few olives.

Add some wrapped candies or treats like mini fun-sized chocolate bars.

Cover the bowl with material that you've cut into a decorative shape like a pumpkin or monsters head.

You can even use a scary cloth mask that will go over the bowl or a decorated plastic bag.

You basically need to cover the bowl with something decorative and head shaped that has a slit in the back.

The kids should not be able to see the contents of the bowl.

Sit the kids in a circle and let them take turns digging into the bowl to find the candies.

They won't be able to see into the bowl and the squidgy texture of the pasta along with the olives will feel like "brains."

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## Bobbing for Apples with a Twist

Make this traditional game a little scarier by filling the bobbing tub with milk and adding red food coloring.

Add enough coloring until the milk resembles a bright red color.

Then add the apples and let the kids take turns bobbing for apples.

This game can get messy, so it's best played outside if possible.

## Halloween Graveyard Hunt

Decorate your backyard to resemble a scary graveyard or just add lots of scary things.

You can add cut out black felt bats, plastic spiders, fake web, fake tombstone, Jack-O-Lanterns, and even scary music.

Hide prizes and treats amongst the plants and decorations and let the kids go on a graveyard hunt.

For older kids, you can even have a disguised adult or two hiding around a spooky corner -- but please don't do this with younger children, as it can really traumatize them.



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## Scary Story Time

Kids love a good scary story. Set the scene by lowering the lights and perhaps lighting a few candles (always supervise children around candles).

You can also play some low spooky music in the background.

Take turns telling scary stories appropriate to the age group of children.

For younger children you can read a suitable scary and not make the scene too intense for them.

Make this time special by serving a Halloween punch or witch's milk (warm milk sprinkled with a little chocolate and cinnamon).

## Mummy Wrap

This is a lot of fun. Buy a handful of party wrap rolls (preferably in Halloween colors and decoration, but you can even use toilet paper).

Split the kids up into teams of two. One child will be the "mummy" and the other is in charge of wrapping up the child like a mummy.

When you start playing the music, the teams can start wrapping up the mummy. Try to play some fun and Halloween songs like "Monster Mash."

When you turn the music off, the kids need to stop.

The team whose mummy is more "mummified" (or wrapped) wins.

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# Halloween Crafts

Here are some simple and fun Halloween crafts for kids!

## Napkin or Tissue Ghosts

### Materials:

Paper napkin (you can use a cloth, too, or an old scrap of material.)

- For larger ghosts, use white sheets of tissue wrapping paper

Rubber band or string/yarn

Small styrofoam ball - or another napkin (or sheet of tissue),  
crumpled up into a ball

Markers

String or yarn

### Directions:

Lay the napkin out flat.

Place the ball or crumpled paper in the middle of the napkin.

With one hand, scrunch the napkin up around the ball and hold it tight.

With your other hand, slip a rubber band over the ball to make the ghost's head. Let the ends of the napkin hang loose.

Use markers to make a funny or scary face.

Take a long piece of string. Tie one end to the ghost's neck, the other end to your favorite hanging place inside (or outside if made from cloth).

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## Paper Plate Mask

Parental supervision is recommended for children when using scissors.

### Materials:

Paper plate  
Pencil  
Scissors  
Yarn  
Glue  
Crayons, markers, glitter, and other art supplies  
Popsicle stick

### Directions:

Hold a paper plate up to your child's face with the top surface of the plate facing him or her. Lightly mark the outline of their eyes with a pencil.

Next, cut the eye holes in the plate. You can bend the plate slightly in two to make the initial snip for each eye.

Now let them decide on a "hairstyle," and help them cut the right length of yarn for the hair. They can create whatever style they desire.

Glue the hairstyle into place at the top of the mask.

Now comes the best part: decorating the mask. Here, your child can go wild!

Once the decorating is done, use scissors to make two small parallel horizontal snips, about half an inch apart, near the bottom of the mask. (They should be just slightly longer than the width of a popsicle stick.)

Thread the top of a popsicle stick through these slots to make a handle for the mask.

Have fun at the Halloween party!

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## Ghostly Footprints

This fun Halloween decoration using a child's footprint can later be saved in a scrapbook. Use the footprints to line a driveway, or tape them to the floor of a hallway or party room.

### Materials:

If painting a child's foot:

- White tempera paint
- Black construction paper (use acid-free paper to save for a scrapbook)
- Paint brush or small paint brayer
- Craft eyes
- Glue
- Scissors

If tracing a child's footprint on paper:

- Marker or pencil
- White construction paper
- Scissors
- Craft eyes
- Glue

### Directions:

To paint the child's footprints:

1. Clean child's feet.
2. Brush the paint, or brayer it onto your child's foot.
3. Place the child's foot on the paper, pressing firmly for a clear imprint.
4. Remove your child's foot and glue the craft eyes onto the print.
5. Cut out your ghostly footprint.

To trace the child's footprint on paper:

1. Clean child's feet.
2. Trace the outline of a foot on white construction paper.
3. Remove the child's foot from the paper and cut the foot outline.
4. Glue the craft eyes onto the paper foot.

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# Halloween Resources

## [Homemade Halloween Costumes Made Simple](#)

**Everything you need in this comprehensive ebook:**

- Over 90 Costume Ideas
- Supply lists for each idea
- How to make it instructions
- Fun accessory ideas for most costumes
- Great ideas for siblings
- EASY Last-Minute Ideas

**BONUSES:**

- Halloween Face Painting
- Halloween Recipes

## [Pumpkin Painting, Anyone Can Do It. Really!](#)

**Everything You Need to Know to Paint Halloween Pumpkins That Outlast Carved Jack-O-Lanterns By Months... In About An Hour!**

## [Easy Face Painting](#)

**Get Professional-Looking Results... Even If You've Never Picked Up A Paintbrush.**

**Over 50 simple designs that you can learn to paint in literally minutes, you have the ability to be an instant hero!**

**PLUS Step-by-Step Photo Instructions of 10 Holiday Designs including Halloween, Thanksgiving, and Christmas!**

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