



# 5 Halloween recipes for a 🍬 spooky 🍬 good time!





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# Monster cookies

**Time**  
40 min

**Makes**  
30 cookies

**Difficulty**  
Medium

## Ingredients:

- 3 cups flour
- ¼ tsp baking soda
- ¾ tsp salt
- 1 tsp baking powder
- 1 cup (2 sticks) butter, at room temperature
- 2 oz cream cheese, softened
- 1 ¼ cups sugar
- A splash of Vainilla Molina
- 1 egg
- Eye-shaped candy
- Purple or green food coloring gel

## Directions:

- 1 Preheat oven to 180°C / 350 °F and line a baking sheet with parchment paper.
- 2 In a large bowl, whisk together flour, baking soda, salt and baking powder. Set aside.
- 3 In another bowl, beat butter, cream cheese and sugar until you get a soft and fluffy dough.
- 4 Add a splash of Vanilla Molina, egg and 2-3 drops purple or green food coloring. Beat until all ingredients are completely integrated.
- 5 Slowly pour your mixture into dry ingredients and mix until well combined. You may need to finish beating flour with a spoon if dough is too thick for the mix.
- 6 Form dough balls with an ice cream scoop and dip each one in sprinkles.
- 7 Drop each cookie onto baking sheet and press them a little to expand their size.
- 8 Place candy eyes on top of each cookie.
- 9 Bake for 10-12 minutes, until bottoms of cookies begin to brown.
- 10 Remove from oven and let cool on baking sheet for five minutes, then transfer to a rack to cool completely before serving.







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# Keto gummies

**Time**

60 min

**Makes**

60 gummies

**Difficulty**

Easy

## Ingredients:

- 2 ½ cups boiled water
- 10 flavorless gelatin envelopes, (1 oz each)
- 1 grape flavor gelatin envelope (3oz, no sugar)
- 1 orange flavor gelatin envelope (3oz, no sugar)
- 1 lemon flavor gelatin envelope (3oz, no sugar)
- 1 pineapple flavor gelatin envelope (3oz, no sugar)
- 1 currant flavor gelatin envelope (3oz, no sugar)
- A big splash of Vainilla Molina

## Directions:

- 1 In a small bowl, mix 2 envelopes flavorless gelatin with 1 envelope flavored gelatin. Stir until lumps disappear.
- 2 Add a splash of Vainilla Molina.
- 3 Repeat steps 1-2 in separate bowls until all gelatin is used up.
- 4 Boil water and separate ½ cup for each bowl.
- 5 Use a syringe or dropper to fill your gummy mold with gelatin. Repeat with each flavor.
- 6 Refrigerate for 10 minutes or to desired consistency.







# Chocolate popsicles

**Time**  
3 hours

**Makes**  
8 popsicles

**Difficulty**  
Easy

## Ingredients:

- 3 tbsp peanut butter
- 3 tbsp cream cheese
- A splash of Vainilla Molina Clear
- ¼ cup white chocolate
- ¼ cup green chocolate
- ¼ cup yellow chocolate
- ¼ cup dark chocolate
- ¼ cup orange chocolate
- ¼ cup purple chocolate
- Wooden sticks
- Bags
- Popsicle mold

## Directions:

- 1 Mix peanut butter, cream cheese and a splash of Vainilla Molina Clear until all ingredients are incorporated. Refrigerate.
- 2 Melt chocolate of each color in a double boiler and slowly fill popsicle mold with color you want. Freeze for 4 minutes.
- 3 Once first layer of chocolate is firm, add filling you set aside in fridge.
- 4 Cover with chocolate up to edge of mold and freeze for 20 minutes or until firm.
- 5 Unmold popsicle.
- 6 Add remaining liquid chocolate to bags and use them as piping bags to decorate.







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# Magic potion

**Time**

20 min

**Makes**

2 portions

**Difficulty**

Easy

## Ingredients:

- ¼ purple cabbage
- Hot water
- A big splash of Vainilla Molina Clear
- Juice of 3 lemons

## Directions:

- 1 Wash and disinfect cabbage, place in a deep container and immerse completely in hot water for 5 minutes. Remove water and place in an ice cube tray. Freeze overnight.
- 2 Crush ice in blender and serve half full in a glass. Add a splash of Vainilla Molina Clear and lemon juice.
- 3 Add a little more ice and enjoy the magic.







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# Candy corn pudding

Time

30 min

Makes

10 portions

Difficulty

Easy

## Ingredients:

- 2 boxes instant vanilla pudding
- 4 cups cold milk
- A splash of Vainilla Molina
- 1 tsp yellow food coloring
- ¼ tsp red food coloring
- 8 oz whipped cream

## To decorate:

- Candy corn

## Directions:

- 1 Combine both pudding mixes and milk in a large bowl. Make pudding according to package instructions.
- 2 Add a big splash of Vainilla Molina and beat.
- 3 Divide pudding evenly into 2 containers.
- 4 Add ½ tsp yellow food coloring to one pudding bowl one drop at a time, stirring as each drop is added. Stop adding once you get the desired color.
- 5 To other bowl, add ½ tsp yellow food coloring and ⅛ tsp red food coloring, one drop at a time, stirring as each drop is added. Stop adding once you get the desired color.
- 6 Fill ten glasses ⅓ full with yellow vanilla pudding. Top that with double that amount of orange pudding. You should have ⅓ yellow and ⅔ orange. Be sure to leave at least a little room at top of glass to add whipped cream.
- 7 Top each glass with whipped cream and decorate with candy corn.





Handmade desserts--and  
the memories you make while  
baking and eating them--are  
meant to be shared.

**Happy fall, y'all!**



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to be 😊  
shared