

# There's no trick to these easy Halloween treats

AP — "Spider web" brownies, chocolate marshmallow "spiders" and decorated popcorn balls are sweet treats for a Halloween party. Each recipe is quick and easy to make. The popcorn balls make festive party favors.

## SPIDER WEB BROWNIES

- 4 squares unsweetened baking chocolate
- 1/4 cup (1 1/2 sticks) margarine or butter
- 2 cups sugar
- 3 eggs
- 1 teaspoon vanilla
- 1 cup flour
- 1 cup coarsely chopped nuts (optional)
- 7-ounce jar marshmallow creme

1 square semisweet baking chocolate, melted  
Heat oven to 350 degrees F (325 degrees F for glass dish). Line a 13-by-9-inch baking pan with foil extending over edges to form handles. Grease foil.

Melt chocolate and margarine in large microwave-safe bowl on high (100 percent power) for 2 minutes or until margarine is melted. Stir until chocolate is completely melted.

Stir sugar into chocolate until well blended. Mix in eggs and vanilla. Stir in flour and nuts until well blended. Spread in prepared pan.

Bake in a 350-degree F oven for 30 to 35 minutes or until toothpick inserted in center comes out with

fudgy crumbs. Do not overbake. Immediately drop marshmallow creme by spoonfuls over hot brownies. Spread evenly over top of brownies. Cool in pan. Lift out of pan onto cutting board. Remove foil. Place on serving tray. Drizzle melted chocolate over marshmallow creme to create spider web design. Cut into squares. Makes 24 brownies.

**Tip:** To melt the semisweet baking chocolate: Place 1 square semisweet chocolate in zipper-style plastic sandwich-size bag. Close bag tightly. In a microwave oven, cook on high (100 percent power) about 1 minute or until chocolate is melted. Fold down top of bag tightly and snip a tiny piece off one corner, about 1/4 inch. Holding top of bag

tightly, drizzle chocolate through opening over marshmallow creme.

## CHOCOLATE MARSHMALLOWS-PIDERS

- 8 squares semisweet baking chocolate
- 2 cups miniature marshmallows
- Black or red string licorice
- Assorted candies

In microwave oven, melt chocolate in large microwave-safe bowl on high (100 percent power) for 2 minutes, stirring halfway through heating time. Stir until completely melted.

Add marshmallows; mix lightly until completely coated. Drop by spoonfuls onto wax paper-lined tray. Decorate with pieces of string licorice to create spiders. Use additional miniature marshmallows and candies to make eyes. Refrigerate until chocolate is firm. Makes 2 dozen cookies.

## POPCORN JACK-O-LANTERNS

- 1/4 cup (1/2 stick) margarine or butter
- 10 1/2-ounce bag miniature marshmallows
- One 4-serving size package orange flavor gelatin
- 3 quarts (12 cups) popped popcorn
- Green gumdrop spearmint

leaves, cut in half  
1 square semisweet baking chocolate, melted  
In microwave oven, cook margarine and marshmallows in a large microwave-safe bowl on high (100 percent power) 1 1/2 to 2 minutes, or until marshmallows are puffed. Stir in gelatin until well mixed.

Pour marshmallow mixture over popcorn in large bowl. Mix lightly until well coated. Shape into 12 balls with lightly greased or wet hands. Top with spearmint leaf halves to create stems. Decorate with melted chocolate to make jack-o'-lantern faces, if desired. Makes 12 popcorn balls.

Recipes from: Kraft Foods

# Easy burgers are a hit with goblins

AP — If you're hosting a Halloween party for young goblins, you'll want fun food. Halloween burgers are sure to be a hit and they're ready to serve in less than 30 minutes.

Broil or panbroil lean beef patties to medium doneness (no pink should remain). Cut cheese into Halloween shapes like pumpkins and ghosts with a cookie cutter; use these to top the burger. Sliced olives and bell pepper pieces accent the cheese cut-outs.

Fresh fruits and vegetables with a dip are an easy accompaniment. Serve the dip in hollowed-out miniature pumpkins.

## HALLOWEEN BURGERS FOR KIDS

Total preparation and cooking time: 20 to 25 minutes

- 1 1/2 pounds lean ground beef
- Salt and pepper (optional)
- 6 slices cheese, cut into desired shapes
- Red or green bell peppers, cut into desired shapes
- Pitted olives, cut into desired shapes
- 6 lettuce leaves
- 6 hamburger buns, split

Lightly shape ground beef into six 1/2-inch thick patties, no overhandling. Choose a cooking method.

To broil: place patties on a rack in broiler pan so surface of meat is 3 inches to 4 inches from heat. Broil 10 minutes or until centers are no longer pink, turning once.

To panbroil: place patties in a preheated heavy skillet over medium to medium-low heat. Cook 7 to 8 minutes or until centers are no

longer pink, turning once.

Season with salt and pepper, if desired, after turning. Top with cheese slices, bell peppers and olives to make faces the last few minutes of cooking. Serve burgers on lettuce-lined buns. Makes 6 servings.

Recipe from: Meat Board Test Kitchens

# Cocoa bites can be bewitching

AP — For Halloween, make a batch of bewitching cocoa bites, using rice cereal, cocoa, marshmallows and peanut butter chips. You can bake them in a conventional or microwave oven.

## BEWITCHING COCOA BITES

- 5 cups crisp rice cereal
- 6 tablespoons margarine
- 3 cups miniature marshmallows or 30 large marshmallows

- 1 1/2 cups peanut butter chips
- 1/2 cup cocoa
- 1/2 cup light corn syrup

Measure cereal; set aside. In a large saucepan over low heat, melt margarine. Add marshmallows, peanut butter chips and cocoa. Cook over low heat, stirring constantly, until marshmallows and chips are melted. Remove from heat.

Stir in corn syrup. Add cereal; shape until well coated.

Using buttered hands, shape into 1 1/2-inch balls, stirring mixture a few times during shaping. Place on cookie sheet. Cool completely. Store in cool dry place. Makes 3 1/2 dozen cookies.

**Microwave Directions:** In large microwave-safe bowl, place margarine. Cook on high (100 percent power) for 45 sec-

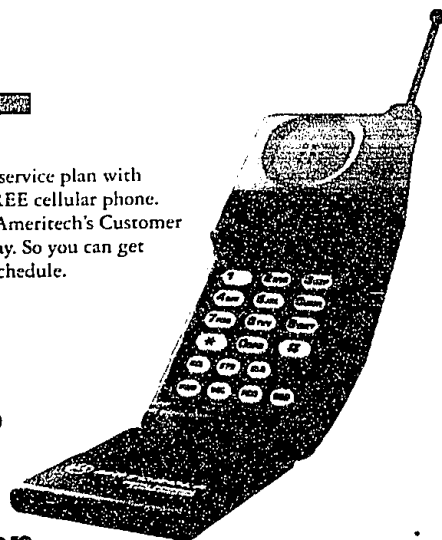
onds, or until melted. Add marshmallows, peanut butter chips and cocoa; stir. Cook on high 1 1/2 minutes; stir until mixture is smooth. Stir in corn syrup. Add cereal; stir until well coated. Shape as directed above.

**Nutrition facts per serving (two pieces):** 160 cal., 3 g pro., 22 g carb., 7 g fat, 0 mg chol., 150 mg sodium, 20 mg calcium.  
Recipe from: Hershey's Cocoa

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## EYE SCREAM SOUP WITH TINY WORMS

- 3 cups vanilla ice cream
- 1 cup orange soda
- 1/2 cup candy-coated chocolate candies
- 1/2 cup orange and black ice-cream sprinkles

Using a spoon, smash the vanilla ice cream in a serving bowl. Pour orange soda on top of ice cream. Add the candy-coated chocolate candies and the sprinkles, mix. Makes 3 servings.

Recipe by Antonio DeWitt, age 9, Palm Bay, Fla.

Recipes from: "Doctor Dreadful And Friends Recipe Guide."