

HALLOWEEN TREATS

****BLACK WIDOW CANDIED APPLES****

Dark, glossy, eerie, and perfect for spooky gatherings.

****Ingredients****

- * 6 Granny Smith apples
- * 6 wooden sticks or twigs (washed/dried)
- * 2 cups sugar
- * 1/2 cup light corn syrup
- * 1/2 cup water
- * 1 tsp black gel food coloring
- * 1/2 tsp cinnamon extract (optional)

****Instructions****

1. Line a baking sheet with parchment.
2. Insert sticks into apples.
3. Combine sugar, corn syrup, and water in a saucepan. Bring to a boil without stirring.
4. Cook until mixture hits ****300°F**** (hard crack stage).
5. Remove from heat, stir in food coloring and cinnamon extract.
6. Dip apples, twirling to coat. Let harden on parchment.
7. *Optional:* drizzle red candy melts for a "bloody web" look.



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Snip along, outside, or inside the solid black line—dealer's choice!



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****WITCH'S BREW CARAMEL APPLES****

Chewy, crunchy, fizzy fun with pretzels, gummy worms, and popping candy.

****Ingredients****

- * 6 apples (Honeycrisp or Fuji)
- * 1 bag soft caramels (11 oz)
- * 2 tbsp heavy cream
- * 1/2 cup crushed pretzels
- * 1/2 cup chopped gummy worms
- * 1/4 cup popping candy (Pop Rocks)

****Instructions****

1. Melt caramels and cream together over low heat.
2. Dip apples, then roll in pretzels and gummy worms.
3. Sprinkle with popping candy right before serving so it crackles.



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****BLOOD VELVET CUPCAKES****

Red velvet cupcakes with raspberry "blood" filling.

Cupcakes

- * 1 1/4 cups flour
- * 1 tbsp cocoa powder
- * 1/2 tsp baking soda
- * 1/2 tsp salt
- * 1/2 cup buttermilk
- 1 tsp vanilla
- * 1 tsp vinegar
- * 1/2 cup butter (room temp)
- * 3/4 cup sugar
- * 2 eggs
- * Red gel food coloring

Filling

- * 1/2 cup raspberry preserves
- * 1 tbsp lemon juice

Frosting

- * 8 oz cream cheese
- * 1/4 cup butter
- * 2 cups powdered sugar
- * 1 tsp vanilla

Instructions

1. Cream butter and sugar, add eggs, then dry ingredients alternately with buttermilk. Add coloring and vinegar last.
2. Bake at ****350°F**** for 18–20 mins. Cool.
3. Mix preserves and lemon juice; fill cupcakes.
4. Frost, then drizzle with extra "blood" for effect.



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****MUMMY HAND PIES (SAVORY)****

Cheesy, beefy finger-shaped pies wrapped like tiny mummies.

Ingredients

- * 1 lb ground beef
- * 1 tbsp tomato paste
- * 1/2 tsp smoked paprika
- * 1/2 tsp garlic powder
- * 1 tsp Worcestershire sauce
- * Salt & pepper
- * 1 cup shredded cheddar
- * 1 pkg puff pastry (thawed)
- * 1 egg (beaten)
- * Candy eyes or sliced olives for decoration

Instructions

1. Brown beef with tomato paste, spices, and Worcestershire. Cool slightly.
2. Roll out puff pastry, cut into rectangles.
3. Fill with beef and cheese; fold and seal edges.
4. Cut thin pastry strips and wrap them mummy-style around each pie.
5. Brush with egg wash; bake at ****375°F**** for 20–25 mins until golden.
6. Add "eyes" after baking.



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****HALLOWEEN DRINK: VAMPIRE'S KISS PUNCH****

A ruby-red punch with a frothy top.

Ingredients

- * 3 cups cranberry juice
- * 2 cups cherry soda
- * 1 cup orange juice
- * ½ cup grenadine
- * ½ cup lime juice
- * (Optional) 1 cup vodka or black rum
- * Gummy fangs or cherries for garnish

Instructions

1. Mix all in a punch bowl.
2. Add ice and garnish.
3. For foam: blend 1 cup pineapple juice with ½ cup whipped topping and float it on top.



21 Years of Age and Older Only!
Please enjoy responsibly. Don't
drink and drive, call an Uber or Lyft
instead.

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