

Happy Halloween Ideas

Frightfully Fun Twists To Halloween Celebrations

(NAPSA)—With Halloween season just around the corner, soon the streets will be filled with pint-sized princesses, cowboys, ghosts and goblins. Along with the thrills and chills of fabulous costumes comes the “spook-tacular” goodies that make this frightful night one of the most anticipated holidays of the year.

So as the graves begin to turn, it’s time to start thinking about planning for your next hair-raising party. Following are a few frighteningly fun ideas to make your next ghoulish gathering one to remember!

• **Enjoy a “boo-tritious” treat.** Simply mix a couple drops of orange, green or black food coloring in with vanilla yogurt (an excellent source of calcium and vitamins) for a ghastly appeal no one will forget. Add layers of low-fat granola and sliced bananas for a delicious dose of fiber and potassium. Nutritiously festive, this morning parfait is a surefire way to get ready for the fright night ahead.

• **Break and bake bewitching cookies.** Save time in the kitchen preparing freaky treats with NESTLÉ® TOLL HOUSE® Halloween Swirled Chocolate Chip Cookie Dough. Ready in minutes, these decorative indulgences add a festive twist to America’s favorite cookie. For a “spookalicious” flair, try NESTLÉ® TOLL HOUSE® Pumpkin Pals Sugar Cookie Dough. Precut with a variety of jack-o’-lantern faces, these vibrantly orange, ready-to-bake treats brighten up any party.



A haunting treat for ghoulish gatherings, this graveyard cake features gummy bugs and chocolate tombstones.

• **Lend a hand...or two.** Add an eerie twist to a bowl of punch with hand-shaped floating ice cubes. Pour water into plastic gloves, filling the gloves loosely with room for the fingers to move. Fasten gloves with twist ties and set on a baking sheet lined with paper towels. Freeze for three hours or until firm. Then carefully cut gloves off hands and float in your favorite witches brew.

• **RIP with a devilish indulgence.** Place a few creepy crawlers on kids’ cupcakes for a “boo-tiful” surprise they will love. WONKA® SweetARTS® Skulls N’ Bones from WONKA® Monster MIX UPS assorted candy bag are great to have on hand for recipes and treat giving. If you’re looking to really impress the crowd, go all out with this recipe for Graveyard Cake. Featuring chocolate tombstones, gummy bugs and spooky words written in icing, this frightfully delicious cake will be the “life” of the party!

Graveyard Cake
(Makes 12 servings)

- 1 package (18.25 ounces) devil’s food or yellow cake mix
- 1 container (16 ounces) prepared vanilla frosting
- 12 NESTLÉ® CRUNCH® Fun-Size Candy Bars
- 1 small tube white decorator icing
- 1 (1.76 ounces) NESTLÉ® BUTTERFINGER® CRISP Candy Bar, chopped
- Gummy bugs or worms

PREPARE cake mix according to package directions using one 13 x 9-inch baking pan. Cool completely in pan. Invert cake onto serving platter. Frost cake, using a little more frosting than usual on top (“tombstones” will be pushed into frosting).

WRITE spooky words such as “RIP” or “Boo” on Crunch bars using tube icing. Let sit for a few minutes to dry.

PRESS Crunch bars into cake to create “tombstones.” Sprinkle chopped Butterfinger Crisp bar next to tombstones to create “dirt.” Creatively place gummy bugs over top of cake.

For more celebration and decorating tips, as well as festive family-friendly recipe ideas, visit VeryBestKids.com.