

# SPOOKALICIOUS HALLOWEEN

*recipes and crafts*

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Peek Inside  
*if you dare.....*

GHOULISH CAMPARI SPRITZ  
GRAVEYARD BROWNIES  
HALLOWEEN WREATH  
SPOOKY TIE-DYE COOKIES  
& MORE!

table of contents

GHOULISH CAMPARI SPRITZ  
COCKTAILS

GRAVEYARD BROWNIES

HALLOWEEN WREATH

SPOOKY TIE-DYE  
COOKIES

GIDDY UP PUMPKINS

BOO-TIFUL MASKS

HAUNTED PIZZA

It's a great time of year for creepy, crafty  
& sinfully delicious fun!

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# GHOULISH CAMPARI SPRITZ COCKTAILS

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## INGREDIENTS

2 ounces Campari liquer  
2 ounces Prosecco or other  
sparkling wine  
sparkling water  
black decorating sugar  
garnish with gumball eye balls

## DIRECTIONS

Rub a lime or Campari around the  
rim of a chilled martini glass.  
Roll the edge of the glass  
in the black sugar.  
Fill with Campari,  
Prosecco & top  
with sparkling water.  
Float eyeballs on the top.  
Serve immediately.

# graveyard brownies





*gather* up the spookiest Halloween  
candies you can find  
for these Graveyard Brownies.  
We used Wilton & Peeps for decorations.

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# graveyard brownies

## INGREDIENTS

1 cup (2 sticks) unsalted butter  
2 cups sugar  
2 teaspoons vanilla extract  
4 eggs, whisked  
3/4 cup unsweetened cocoa powder  
1 cup unbleached AP flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt

## DECORATIONS

### SUPER SEXY CHOCOLATE FROSTING

crushed chocolate wafer cookies  
Wilton decorations  
PEEPS Halloween marshmallow  
red food coloring

## DIRECTIONS

Heat oven to 350°F with the rack in the middle. Grease a 13X9X2 baking pan.

Melt butter on the stove top or in the microwave.

Combine the melted butter in a medium bowl with the sugar and vanilla. Add the eggs, incorporate well. Add the cocoa, mix well. add the flour, baking powder and salt. Combine well.

Pour the batter into the prepared pan.

Bake 30-35 minutes or until center is not jiggly and the sides pull away from the pan.

Cool brownies completely in the pan on a wire rack. Cut brownies into the size you want them. Frost, top with crushed cookies and decorate.

makes 16 graveyard brownies



# super sexy chocolate frosting

## INGREDIENTS

- 1 1/2 cups (3 sticks) unsalted butter, softened
- 5 cups powdered sugar
- 1 cup unsweetened cocoa powder
- 2-3 teaspoons of vanilla
- 1 teaspoon ground cinnamon
- 2 teaspoons instant coffee or espresso
- 1/2 cup milk (add more if needed)
- 1/4 teaspoon salt

## DIRECTIONS

In the bowl of a stand mixer beat the butter until it is light and fluffy.

Add the sugar, combine well.

Add the cocoa powder, vanilla, cinnamon, and espresso, beat again.

Slowly add the milk in a few additions and continue to beat until frosting is light and fluffy.  
Add more or less milk according to your preference and how thick you want the buttercream.

Tip: Buttercream to thin?

Add more powdered sugar one tablespoon at a time. Is it too thick?

Add more milk one tablespoon at a time.

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# HALLOWEEN WREATH

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# HALLOWEEN WREATH

## WHAT YOU NEED

styrofoam wreath  
Halloween colored ribbons in a few width  
feathers  
glue gun with glue sticks

## HOW TO

Cut pieces of ribbon to wrap around the wreath. Using a glue gun, glue the ribbons on, being sure to have one side as the back and one as the front.

In other words....seam side is the back.

Glue gun some feathers to the back of the wreath.



SPOOKY  
TIE DYE  
COOKIES

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# SPOOKY TIE DYE COOKIES

## INGREDIENTS

1 cup unsalted butter, softened at room temperature for 1 hour  
2 ounces cream cheese, at room temperature  
1 cup sugar  
1 large egg  
1 teaspoon pure vanilla extract  
3 cups flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt

gel food coloring for painting  
you will also need paint brushes  
alcohol (like vodka) to thin out the gel coloring

## Flood Icing

1 pound (16 ounces) confectioners sugar  
5 tablespoons meringue powder  
a scant 1/2 cup water for outlines (a bit more for flooding)

yield 2-3 dozen cookies

## DIRECTIONS

In the bowl of a stand mixer (or in a large bowl, using a hand mixer), cream the butter and cream cheese with the sugar. Beat for several minutes, until light and fluffy. Beat in the eggs and vanilla. Mix the flour, baking powder, and salt in a separate bowl then gradually add to the butter and sugar mixture until fully incorporated and a soft dough is formed.

The dough should now be, chilled or frozen. If making cookies in a few days, divide the dough into 2 balls and roll each out to 1/4 to 1/8-inch thickness between large pieces of parchment paper.

Refrigerate for at least 1 hour. Or you can freeze the dough balls. Wrap them in plastic wrap and a freezer bag, for up to 1 month. To thaw, leave in the refrigerator overnight. Then proceed with the recipe.

To bake the cookies, preheat the oven to 350°F and prepare baking sheets by lining them with parchment or Silpat liners. Cut the cookies out of the rolled dough and place them on the prepared baking sheets. Bake the cookies for 8 to 12 minutes, depending on thickness.

Make sure not to over cook, they will look better if each a consistent light color. Let cookies cool for 5 minutes on the cookie sheet. Transfer to a wire rack until completely cooled. Cool completely before icing and painting. Be sure not to stack iced cookies as they may stick to each other.

For the icing: Mix together the powdered sugar, meringue powder and water in the bowl of a stand mixer.

Add water slowly, this icing will thin out very quickly if not careful. Use it slightly thicker (like toothpaste) to pipe on the outlines of the cookies. You need these outlines to keep the flood icing on the cookies.)

To make the outlines use a very small, round pastry tip (#2 is good) For flooding use a larger tip, an offset spatula or a squeeze bottle.

Add a little bit more water to the icing, very small amounts at a time (1/2 teaspoon) until the icing is just thin enough that it runs when you use it. First outline the cookies, then flood them. Let cookies dry completely before painting them. Dilute gel coloring with water, paint on designs.

Let cookies dry completely. Store in a cool, dry place.  
You can double or triple this recipe according to your needs.

BRUSH ON THE CoLORS

Like THIS

PIPE ON THE ICING

## HOW TO

Make sure to fill the cookie to the edge. While it's still wet brush on the colors in rings for the tie dye. Take a needle and drag from the center to the edges to get the tie dye effect. Let the cookies dry in a cool, dry room.

DRAG A PiN THROUGH THE WET ICING





# GIDDYUP

*pumpkins*  
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cut up colorful bandanas  
& modge podge them onto pumpkins  
of all shapes and sizes!







Paint the pumpkins with acrylic paint.  
Let them dry completely.  
Cut shapes out of a bandana.  
With a clean brush, Modge Podge the  
shapes onto the pumpkins.  
Let dry completely.  
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*Beautiful*  
halloween  
masks  
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# How to

paint the masks with acrylics

let dry completely

glue on your favorite candies with a hot glue gun

let that dry

hot glue gun feathers onto the masks





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### *ingredients*

sliced mozzarella cheese  
pizza sauce  
store bought pizza dough  
pepper  
basil or italian parsley

### *you will also need*

halloween cookie cutters (pumpkins or ghosts)  
a sharp knife

### *directions*

pre heat the oven to 475 degrees  
cut spider shapes out of pepperoni with a knife  
cut shapes out of mozzarella with a cookie cutter  
decorate spiders and ghosts with pepperoni  
bake 10-12 minutes, or until edges are  
golden and cheese is melted.  
Carefully decorate with the basil or parsley.  
Serve while hot.



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