Halloween Inspired Desserts

Halloween Graveyard Brownies

Serves 12

Ingredients:

Brownies
- 1 box of fudge brownies, prepared according to the box.
- 12 milano cookies
- Black decorating gel
- 1 bag candy pumpkins

Frosting:
- 1 cup powdered sugar
- ¼ cup butter, softened
- 2 tsp milk
- Green food coloring

Instructions:

1) Line an 8" baking pan with parchment paper with a little to pull the brownies out of the pan.
2) Pour brownie batter into a pan and smoothie into an even layer. Bake according to recipe.
3) Allow brownies to cool completely. Cut into rectangles
4) Mix all frosting ingredients in a bowl for 2 minutes until fluffy
5) Mix in a few drops of food coloring and stir to combine until even.
6) Decorate your brownies to make a spooky graveyard!
7) Take a photo and upload it with #InstructionalKitchen

@illinoiscampusrec

Source: https://tastesbetterfromscratch.com/halloween-graveyard-brownies/
Eyeball OREO Truffles

Makes 30-40 balls

Ingredients
- 1 package red velvet Oreos
- 8oz cream cheese softened
- 16 oz white candy melts
- 3-4 tbsp coconut oil
- 30-40 edible eyeballs
- Black food
- Red decorator frosting (tube)

Instructions
1) Crush cookies into a fine powder in a bowl. Add cream cheese and stir until combined,
2) Shape into 1” balls and place on parchment lined cookie sheet. Put in freezer for 10 minutes.
3) Place candy melts in a microwave safe bowl. Heat according to package until melted.
4) Stir in coconut oil.
5) Dip the balls in the white candy melts and place on parchment sheet. Add an eyeball
6) Let sit for 10 minutes then add red lines with the frosting. Freeze for 10-15 minutes then enjoy

Source: https://www.momlovesbaking.com/eyeball-oreo-truffles/
Halloween Boo Bark

Serves 9

Ingredients:
- 24 oz milk chocolate morsels
- 1 pack Ghost Peeps
- 2 KitKat Bars
- 1 bag M&M’s
- 1 bag candy corn

Instructions
1) Place parchment paper into a 13x9 pan.
2) Microwave the chips in a large microwave safe bowl for 1 minute. Stir. Microwave in 10-15 sec intervals until melted.
3) Pour into prepared pan. Spread chocolate out as evenly as possible with a rubber spatula.
4) Let stand for 1 minute. Decorate with candy however you’d like.
5) Place pan in the fridge for 30 minutes.
6) Pull pan out and break into chunks of bark with your hands!
7) Enjoy!

Source: https://www.emilyenchanted.com/halloween-boo-bark/