

# 13 Easy Recipes for **HALLOWEEN**





## 13 Easy Recipes for Halloween

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### Letter from the Editor

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Dear Casserole Cookers,

When you think of Halloween, you probably think of candy. However, since costumes are a fixture of the holiday, Halloween recipes deserve to be “dressed up” as well. The next time you are looking to whip up a sweet or savory recipe for Halloween, look no further than this free eCookbook. This collection of Halloween recipes includes a wide variety of easy casserole recipes that your friends and family will love.

This eCookbook, *13 Easy Recipes for Halloween*, is filled with cake and dessert recipes as well as savory recipes. With these easy Halloween recipes, you’ll have everything you need to throw a Halloween party. If you’re not the Halloween party-going type, these recipes make for the perfect treat to enjoy while you’re awaiting trick-or-treaters. In this eCookbook, you’ll find everything from brownies decorated like monsters to a stuffed pepper casserole that is made of miniature jack-o-lanterns. This free, printable eCookbook allows you celebrate this holiday in the spookiest way possible!

For more great casserole recipes, be sure to visit [AllFreeCasseroleRecipes.com](http://AllFreeCasseroleRecipes.com). While you’re there, [subscribe to our free newsletter, \*The Casserole Connection\*](#), to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

*The Editors of AllFreeCasseroleRecipes.com*

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*13 Easy Recipes for Halloween*

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CAKE RECIPES FOR HALLOWEEN

**PUMPKIN FUDGE ECLAIR CAKE**

BY JOCELYN FROM [INSIDE BRUCREW LIFE](#)



This Pumpkin Fudge Eclair Cake is an easy cake recipe that would work for any fall holiday. It's made up of layers of creamy chocolate fudge pudding, pumpkin spice pudding, and chocolate graham crackers. The pudding is special because it's mixed with Cool Whip, making it extra fluffy. To top it all off, the literal icing on this cake is a decadent layer of chocolate frosting. Make it festive by topping this cake with your favorite candies and colorful sprinkles. The best part about this cake is that you don't have to bake it!

**Yields:** 24 squares

**Preparation time:** 20 minutes

**Ingredients**

- 1 (3.4 ounce) box instant pumpkin spice pudding
- 1 (3.4 ounce) box instant chocolate fudge pudding
- 3 cups milk, divided
- 2 cups Cool Whip, plus extra for topping
- 1 box chocolate graham crackers
- 1 can chocolate fudge frosting
- Sprinkles
- Halloween candies

NOTE: If pumpkin pudding is not available, use vanilla pudding and stir in ½ cup pumpkin puree and ½ teaspoon pumpkin pie spice before adding in the Cool Whip

**Instructions**

1. Whisk together the pumpkin pudding and 1 ½ cups milk. Fold in 1 cup Cool Whip and set aside. Repeat this process with the chocolate pudding.
2. Place a layer of graham crackers in the bottom of a 9 x 13-inch baking dish that has been sprayed with non-stick spray. Gently spoon the chocolate pudding mixture over the crackers in the pan. Place another layer of graham crackers on the pudding. Gently spoon

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the pumpkin pudding over those crackers. Top with one more layer of crackers, breaking them to fit if necessary.

3. Place the canned frosting in the microwave for 30-45 seconds. Stir until melted and smooth. Pour over the top layer of crackers and smooth out. Top with colored sprinkles. Refrigerate until set.
4. Cut into 24 squares and serve with extra Cool Whip and candies if desired. Keep refrigerated.

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### [HALLOWEEN COFFIN CAKE](#)

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BY RIVER FROM [WING IT VEGAN](#)



Halloween is the perfect time to try out some new and pretty scary dessert recipes. This Halloween Coffin Cake is both delicious and frightening with a body shaped cookie inside the coffin cake. This chocolate cake is so delicious, you won't even be able to tell that it is made from completely vegan ingredients. So, try this cake for your Halloween party. Don't be afraid, this cake might look spooky, but the taste is anything but.

#### **Ingredients**

##### *For the Cake*

- 1 cup whole wheat pastry flour
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup cocoa powder
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  cup semi-sweet chocolate chips
- 1 cup coconut milk, at room temperature
- $\frac{1}{2}$  cup strong brewed coffee
- $\frac{1}{4}$  cup oil
- 1 teaspoon vanilla extract
- NOTE: For a stronger coffee flavor, you can add 1-2 teaspoons of instant espresso powder

##### *For the Ganache*

- 1 cup semi-sweet chocolate chips
- $\frac{1}{4}$  cup coconut milk
- $\frac{1}{4}$  cup oat milk (can be replaced with additional coconut milk)
- $\frac{1}{2}$  teaspoon vanilla extract

#### **Instructions**

##### *For the Cake*

1. Preheat the oven to 350 degrees F and spray an 8 x 8-inch baking dish with non-stick cooking spray.

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2. In a medium-sized mixing bowl, whisk together flour, sugar, cocoa powder, baking powder, salt, and chocolate chips.
3. In a measuring cup or small mixing bowl, whisk together the coconut milk, brewed coffee, oil, and vanilla extract.
4. Pour the liquids on top of the flour mix and gently stir, without over-mixing, until everything is thoroughly combined.
5. Pour the cake batter into the prepared baking dish and bake for 30 to 35 minutes or until a toothpick inserted in the center comes out clean.

#### *For the Ganache*

1. Place the chocolate chips in a medium-sized mixing bowl.
2. In a glass mixing bowl, whisk together the coconut milk and the oat milk. You can also replace the oat milk with more coconut milk.
3. Microwave the milk mix for about one minute or just until it starts to boil.
4. Quickly stir in the vanilla.
5. Immediately pour the milk over the chocolate chips and whisk vigorously until the chocolate melts and becomes a smooth cream. If the ganache isn't smooth, microwave it for 15 seconds and continue whisking.
6. Let the ganache chill in the refrigerator for an hour to help it firm up.

#### *To Assemble the Cakes*

1. Cut the cake in half so you end up with two 4 x 8-inch rectangles. Then, cut out the corners of each rectangle to shape it like a coffin.
2. To make the open coffin cake: Slice the top  $\frac{1}{3}$  off the unfrosted cake and slide it over a piece of wax paper. Spread a thick layer of ganache all over the top and freeze it for another 10 minutes while you frost the bottom  $\frac{2}{3}$  of the coffin cake and place a gingerbread man on top. Peel the frozen cake off the wax paper and draw on the cross with a simple powdered sugar frosting. Place the "lid" of the coffin over top of and to the side of the bottom cake, so the coffin appears to be open.
3. To make the closed coffin cake: Spread the ganache all over the top and sides of the cake. You can pipe some chocolate frosting around the base of the cake to make the border look even. Decorate the top of the coffin with a white cross made from powdered sugar frosting.



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### [HALLOWEEN POKE CAKE](#)

BY TINA FROM [MOMMY'S KITCHEN](#)



Halloween party food is usually filled with scary surprises. You'll be glad Halloween Poke Cake is filled with a yummy, not scary, surprise. This fudge marble cake is filled with an orange gelatin mixture. Top it off with a chocolate frosting, candy corn, and holiday sprinkles. Once you make this, you'll be all set for Halloween. This easy Halloween dessert recipe will please kids and adults alike. No matter what your age, you will look forward to eating a piece of this Halloween Poke Cake this October 31st.

#### Ingredients

- 1 (18-ounce) box of fudge marble cake mix, prepared according to package directions
- 1 (3-ounce) package orange gelatin
- 1 cup boiling water
- ½ cup cold water
- ½ cup butter, softened
- 3 ½ cups powdered sugar
- ⅓ cup baking cocoa
- ¼ cup milk
- 1 teaspoon vanilla extract
- 12-15 pieces pumpkin mix, Indian or candy corn
- Halloween sprinkles

#### Instructions

1. Using a 9 x 13-inch baking dish, prepare and bake cake according to package directions. Cool on a wire rack for 1 hour.
2. In a small bowl, dissolve gelatin in boiling water. Stir in cold water.
3. With a meat fork or wooden skewer, poke holes in cake about 2 inches apart.
4. Slowly pour gelatin over cake. Refrigerate for 2-3 hours.
5. For frosting, in a small bowl, cream butter until fluffy. Beat in the powdered sugar, cocoa, milk, and vanilla until smooth.
6. Spread frosting over cake. Top with candy pumpkins, candy corns, and sprinkles. Cover and refrigerate until ready to serve.

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### [HALLOWEEN PARTY KITTY LITTER CAKE](#)

BY AMANDA FROM [AMANDA'S COOKIN'](#)



Make really gross recipes for Halloween parties this season that also taste really great! Try this Halloween Party Kitty Litter Cake, made with cake mix, cookies, Tootsie Rolls and more. This fun cake recipe is perfect for Halloween, April Fool's Day, or any other quirky occasion. Whenever you are looking to serve a whimsical and laugh-inducing dessert, make this recipe for Halloween Party Kitty Litter Cake. Everyone at the party will appreciate this interesting cake that also tastes delicious.

#### Ingredients

- 1 box chocolate cake mix, prepared according to package directions
- 1 box white or yellow cake mix, prepared according to package directions
- 1 large package vanilla or pistachio instant pudding
- 1 package vanilla sandwich cookies
- Green food coloring
- 12-15 small tootsie rolls
- 1 new kitty litter pan
- 1 new pooper scooper

#### Instructions

1. Prepare cake mixes and bake according to package directions. The cakes can be made in any sized pans, but 9 x 13-inch is the easiest.
2. Crumble sandwich cookies in food processor, scraping often. Set aside all but  $\frac{1}{4}$  cup. To the  $\frac{1}{4}$  cup sandwich cookie crumbs, add a few drops green food coloring. Mix using your fingers until the cookie crumbs are an even green color.
3. When cakes are cooled to room temperature, crumble into the new litter box. Toss with half the remaining cookie crumbs and the chilled pudding. Mix in just enough of the pudding to moisten it. Combine gently; it should not be soggy.
4. Put 3 unwrapped Tootsie Rolls in a microwave safe dish and heat until soft and pliable. Shape ends so they are no longer blunt, curving slightly. Repeat with 3 more Tootsie Rolls and bury in mixture. Sprinkle the other half of the cookie crumbs over top.
5. Scatter the green cookie crumbs lightly over the top. (This should look like the chlorophyll in kitty litter.)
6. Heat 3 Tootsie Rolls in the microwave until almost melted. Scrape them on top of the cake; sprinkle with cookie crumbs. Spread remaining Tootsie Rolls over the top, take one and heat until pliable, hang it over the side of the kitty litter box, sprinkling it lightly with cookie crumbs.
7. Serve with new pooper scooper.

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**LICORICE AND CANDY CAKE**

BY ABEER FROM [CAKE WHIZ](#)



Halloween has come and gone and you still have a ton of leftover candy. What do you do? Make this Licorice and Candy Cake and not only will you use up your leftover candy, you will have a dessert that everyone will enjoy and admire. This cake with candy looks and tastes like it is made by a professional chef. Only you will know how easy and fun making this cake really is. Don't stress about leftovers this holiday season. Instead, have fun with this cake.

**Ingredients**

- 1 box cake mix
- Dark frosting
- Black Twizzlers
- Yellow and orange candies (M&Ms and/or Reese's Pieces)
- Yellow and black Twizzlers

**Instructions**

1. Bake a cake and cover it in frosting. (Tip: Do not use white frosting. Make sure your icing is dark in color or use chocolate frosting because black licorice leaves black stains and they show through the cracks between the licorice.)
2. Start sticking your black Twizzlers all around the cake. You may need to cut the Twizzlers in half to match the height of the cake.
3. Wrap a bright orange ribbon around the cake to hold Twizzlers in place. Without this ribbon, some of the Twizzlers may fall over.
4. Sprinkle the top with yellow and orange candies. You can use M&M's as well as Reese's Pieces. You can also sprinkle the top of the cake with yellow and black Twizzlers that have been cut into small pieces.
5. Place your cake on a dish and sprinkle some more yellow Twizzler bits around the base.

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OTHER HALLOWEEN DESSERT RECIPES

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[SCREAM CHEESE HALLOWEEN BROWNIES](#)

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BY CHRISTY FROM [THE GIRL WHO ATE EVERYTHING](#)



Here's a Halloween party food that you'll absolutely love. Scream Cheese Halloween Brownies use orange food coloring to capture the Halloween spirit. The orange cream cheese frosting is mixed with some brownie batter in order to create a marble looking finish. You'll know this spooky holiday has arrived when you see this dessert.

**Ingredients**

- 1 box brownie mix, prepared according to package directions
- 8 ounces cream cheese, softened
- 5 tablespoons butter, softened
- ½ cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 tablespoons flour
- Orange food coloring (optional)

**Instructions**

1. Prepare your favorite brownie mix by hand and according to package directions.
2. Spread half of the brownie mixture in a 9 x 13-inch pan coated with non-stick cooking spray.
3. Mix cream cheese, butter, and sugar until light and fluffy. Add eggs, vanilla, and flour and mix well. Add orange food coloring to desired color.
4. Spread cream cheese mixture on top. Drop remaining brownie batter on top and pull knife through.
5. Bake 30 minutes at 350 degrees F. Frost with chocolate icing when cool, if desired.

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### MONSTER BROWNIES

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BY AMANDA FROM [AMANDA'S COOKIN'](#)



Scary Halloween recipes are fun for you and the kids. Monster Brownies fit with the Halloween theme and taste great. Plus, your kids can use their creative side to make monster faces out of cereal, making each brownie a unique creation. You'll have fun baking and eating them.

#### Ingredients

- 1 box brownie mix, prepared according to package directions
- Betty Crocker cookie icing in desired colors
- Cheerios, Cocoa Puffs, Trix or any other kind of desired cereals
- Mini chocolate chips
- Pretzel sticks
- Red and black decorator gel
- ¼ cup powdered sugar
- Milk

#### Instructions

1. Prepare the brownies and allow them to cool. You can refrigerate them in order to get cleaner cuts. When the brownies are ready to be cut, cut off the edges and eat or enjoy them later. Then, cut the brownies into different sized rectangles and squares.
2. To make the eyes: You'll need Cheerios, mini chocolate chips, powdered sugar, and a little milk. Place the powdered sugar in a small bowl. Using a spoon, stir in some milk, a little at a time, until the consistency is good enough for dipping. Drop a few Cheerios in to the glaze to coat the cereal. Use a spoon to lift the cereal out of the glaze and place on a wax paper-lined cookie sheet. Place a mini chocolate chip upside down in the center of each glazed Cheerio. Gently press the mini chip to set. Set aside.
3. Top brownies with icing. (Tip: apply with a new paintbrush.)
4. Decorate. Gently press Trix, Cocoa Puffs, or any other desired cereals into the frosted brownies for the monsters' polka dots. Lift the eyes from the waxed paper using a toothpick and gently press onto the frosted brownie. You can use pretzel sticks for arms and legs, and add eyebrows, mouths, and hair using decorator gel.

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### HALLOWEEN COOKIE BARS

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BY TINA FROM [MOMMY'S KITCHEN](#)



Halloween Cookie Bars are a festive treat that little ghouls and goblins will love. Topped with candy corn and sprinkles, these bars are a treat for the eyes as well as the stomach. If you need some more recipes for Halloween, or if you just want to make something new, these festive bars are the way to go. Butterscotch chips are a nice addition to the candy corn topping.

#### Ingredients

- ½ cup old-fashioned or quick-cooking oats
- 1 cup brown sugar
- 2 cups biscuit mix (Jiffy, Bisquick, Pioneer, or homemade)
- 1 egg, beaten
- 1 stick margarine, melted
- 1 teaspoon vanilla extract
- 1 cup butterscotch chips
- 1 cup candy corn
- Halloween sprinkles for garnish

#### Instructions

1. Combine the first 6 ingredients in a large mixing bowl. Mix until well blended. Add the butterscotch chips and mix to combine.
2. Pat into greased 8 x 8-inch pan and bake at 350 degrees F for 25-30 minutes. Remove from oven.
3. Sprinkle the top with candy corns. Return to oven, watching carefully for 2-3 minutes, just to allow the candy corn to warm enough to stick.
4. Watch carefully so candy corn doesn't melt. Remove from oven, let cool, and add sprinkles. When completely cool, cut into bars.

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### CANDY CORN RICE KRISPIES

BY SHAY FROM [MIX AND MATCH MAMA](#)



Kids' Halloween recipes don't get any easier than this. Candy Corn Rice Krispies use the basic recipe for Rice Krispies treats with an addition of M&Ms and candy corn. Since it's so easy to make, your kids can help too. Everyone in the family will love this festive and yummy treat.

#### Ingredients

- 8 cups Rice Krispies cereal
- 4 cups mini marshmallows (or about 40 large marshmallows)
- 3 tablespoons butter
- 1 cup M&Ms
- 1 cup candy corn

#### Instructions

1. Put all 8 cups of cereal into a large bowl.
2. In a second bowl, add butter and microwave until melted (about 45 seconds). Add marshmallows to melted butter and microwave until they are melted too, stirring every 45 seconds. Once butter and marshmallows are melted together, pour on top of cereal.
3. Add in candy and mix until everything is combined.
4. Pour mixture into a greased 9 x 13-inch baking dish. Press down.
5. Let sit an hour, then cut into squares.

Tip: Spray a spatula with non-stick spray and use it to press the cereal into the baking dish. This will prevent the cereal from sticking to the spatula and really allow you to press the mixture in tightly.

Note: The M&M and candy corn combination was used for this recipe, but feel free to use any kind of candy combination.

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**USE-IT-UP HALLOWEEN CANDY PIES**

BY COLLEEN FROM [THE SMART COOKIE COOK](#)



If you're feeling overwhelmed by all of your Halloween candy and don't know what to do with it, consider Use-It-Up Halloween Candy Pies. Recipes for leftover Halloween candy bars help clean out your plastic pumpkins in a way that everyone will love. Crushed graham crackers make up the crust while marshmallows and delicious candies melt together to create the perfect filling. You can even make this treat for Halloween parties instead of waiting for the holiday's end.

**Ingredients**

- 1 ½ cups graham cracker crumbs
- ½ cup butter, melted
- 2 cups mini marshmallows, divided into ½ cup portions
- Assorted fun-sized Halloween candies (about 3 candies per pie)

**Instructions**

1. Preheat oven to 350 degrees F.
2. Put the graham cracker crumbs and melted butter in a medium bowl. Stir until well combined.
3. Evenly distribute the graham cracker mixture between the pans. Using your fingers, press the mixture into the shape of the pan, compacting it into a thin crust.
4. Bake for 5-10 minutes, or until slightly browned. Remove from oven and turn oven to broil.
5. Sprinkle half of the ½ cup portions of mini marshmallows into each crust. Sprinkle half of your chopped candies of choice on the marshmallows. Top with remaining marshmallows and an additional layer of candy.
6. Broil for 5 minutes or until marshmallows are toasted. Serve immediately.

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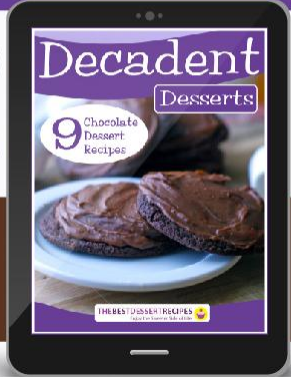
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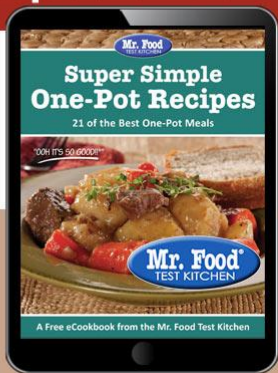


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## SAVORY HALLOWEEN CASSEROLE RECIPES

### GRAVEYARD TACO DIP

BY JO AND SUE FROM [JO AND SUE](#)



If you're looking for Halloween party food ideas, there's nothing better than this Graveyard Taco Dip. Dips are always great appetizers for parties because they're very versatile and easy to make. This dip is easy to make, but it looks like it took forever! It has five layers of Mexican-inspired flavors. You'll get zesty bites of refried beans, sour cream, salsa, avocados, and green onions. Make it extra spooky by baking tortillas into graveyard shapes and arranging them on top. This won't get you any boos from the crowd because it's so good.

#### Ingredients

- 1 can refried beans
- 2 cups sour cream
- 1 package taco seasoning
- 1 cup salsa
- 2 avocados, mashed
- 1 clove garlic, minced
- 2 tablespoons mayo
- 1 bunch green onions, chopped

#### Instructions

1. In a small glass dish (you can use a pie plate), layer beans, then sour cream mixed with taco seasoning, followed by salsa, then avocado mixed with garlic and mayo, then sprinkle onions on top. NOTE: You can put the refried beans on top of the dip instead of the bottom, so it resembles dirt, but feel free to layer the dish in any order you would like.
2. Chill at least 1 hour or until ready to serve. This dip can be made a day ahead and kept covered in the fridge.
3. To make the tombstones and tree you just need 2 large tortillas. Cut out the shapes you want, place on parchment paper-lined cookie sheet, and bake at 350 degrees F until the tortillas are nice and brown.
4. Place the tortilla decorations on the dip shortly before you plan on serving it as they will go a bit soggy if they sit too long.

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### [BAKED EYEBALLS CASSEROLE](#)

BY PAM FROM [SKINNY SWEETS DAILY](#)



This Baked Eyeball Casserole would make a festive Halloween dinner recipe. The "eyeballs" in this casserole are made out of meatballs topped with fresh mozzarella and olives. To round out this dish, the meatballs are then arranged on a bed of penne pasta, veggies, marinara sauce, and melted cheese. The creepy look and amazing flavor of this pasta bake will make it a hit at any Halloween party. You could also enjoy this as a satisfying and fun meal before you go out trick-or-treating.

#### Ingredients

- 1 box penne pasta
- 1 (25-ounce) jar of favorite marinara sauce
- 15 frozen meatballs
- ¼ cup grated Cheddar cheese
- Sprinkle of garlic powder
- ⅛ cup Parmesan cheese
- 5 fresh mozzarella balls, halved
- 15-18 small black olives, sliced
- Cut up peppers, about ½ cup, any colors
- Ketchup for drizzling (optional)

#### Instructions

1. Preheat oven to 375 degrees F. Prepare a baking dish with non-stick cooking spray and set aside.
2. Cook pasta to al dente. Try not to overcook the pasta as it will be too soft. Drain and pour into baking dish.
3. Pour sauce over pasta and gently mix in.
4. Microwave the meatballs until they are no longer frozen solid. Cut 6 of them into quarters and mix into pasta.
5. Toss in the Parmesan and grated Cheddar along with the garlic powder. Mix gently. Stir in the cut up peppers.
6. Baked for about 30 minutes or until hot. You may see some bubbling. Take the casserole out of the oven and let sit on counter for a few minutes.
7. Place the cheese halves on top of each meatball, then top with an olive slice. Drizzle the ketchup around the cheese ball, if desired.

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**JACK-O-LANTERN STUFFED BELL PEPPERS**

BY BECCA FROM [IT'S YUMMI](#)



If you want a festive meal to make on Halloween, this stuffed pepper recipe is just the thing you're looking for. With these Jack-o-Lantern Stuffed Bell Peppers, there will be toothy grins all around. This dinner is easy enough to make before you go out trick-or-treating. It's made by roasting peppers and combining rice, ground beef, and mushrooms. With a flavorful, Italian-inspired tomato sauce, these stuffed peppers will steal the show at your table. They're the best-tasting and cutest dinner you'll ever have.

**Ingredients**

- 4 orange bell peppers
- 1 cup cooked rice, any variety
- 1 tablespoon cooking oil, plus additional for coating sheet pan
- 1 pound 90% lean ground sirloin
- 1 medium yellow or white onion, diced small
- 8 ounces small fresh mushrooms, sliced
- 2 cups (16 ounces) roasted red pepper pasta sauce
- 1 teaspoon dried Italian seasoning
- ¼ teaspoon red pepper flakes
- Salt and pepper, to taste

**Instructions**

1. Preheat oven to 350 degrees F.
2. Use a sharp knife to slice the top off of each bell pepper horizontally. Set tops aside; do not discard. Remove all seeds and membranes. Rinse and pat the peppers dry with a paper towel or a clean, soft cloth. Use a small paring knife to cut holes into the exterior of the peppers to make jack-o-lantern faces. If peppers don't stand upright, use the knife to slice a small amount from the bottom to flatten the surface.
3. Cook rice according to package directions. As rice cooks, use olive oil or non-stick cooking spray to lightly grease a small sheet pan. Arrange peppers and tops of peppers on pan and cook in oven for 20-25 minutes, or until peppers are cooked but are still firm. Remove peppers from oven and allow to cool while you make the filling.
4. For the filling: Heat 1 tablespoon olive oil in large skillet over medium heat. Add onion and mushrooms and sauté for 3-4 minutes, or until mushrooms have softened and reduced in size. Increase heat to medium high. Add ground sirloin and spice to pan and continue to cook, stirring occasionally, until no pink remains. Drain excess grease from pan, reduce heat

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to medium low, then add pasta sauce and cooked rice. Stir to combine and cook for 2-3 more minutes, or until mixture is heated through.

5. Prior to serving, fill each pepper with approximately 1 cup of mixture, overfilling each pepper slightly. Place a pepper top onto each stuffed pepper and serve.

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THANK YOU

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