

# EYE-POPPING MUNCHIES

Your little goblins will be delighted by these goofy goodies. The star ingredient: edible eyes!

by JOY HOWARD / photographs by DAVIDE LUCIANO



## CREEPY CUPCAKES

Tint one 16-oz. can white frosting with orange food coloring. Place 3 Tbs. orange sanding sugar in a medium bowl. Working with the first of 12 cupcakes, frost the top with 1 Tbs. frosting. Then spoon sanding sugar over the frosting, letting the excess fall back into the bowl, or turn the cupcake frosting side down and gently dip into sugar to coat. Repeat with remaining cupcakes.

Decorate as desired with candy eyes, starlight candies, candy corn, peach gummy rings, and black shoestring licorice.

## CANDY EYES

Find all variety of edible eyeballs, including bloodshot and red-rimmed ones, at [wilton.com](http://wilton.com).

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Orange and black is a classic pairing, but you can customize with any color combo.





### ALL-SEEING SLIME POPS

Preheat oven to 275°F. Line a baking sheet with parchment paper. Arrange 2 or 3 rectangular fruit-flavored hard candies (such as Jolly Rancher) 2 in. from the edge of the prepared baking sheet so they are touching one another. Repeat with 5 more sets of candies, leaving 2 in. between the sets, as candies will spread during baking. Bake for 8 minutes or until candies are fully melted. Working quickly and with caution (the candies will be very hot), press a 4-in. lollipop stick into each pool of melted candies and twist gently to cover the stick. Lightly press candy eyes on to lollipops. If candies harden as you work, return pan to oven for 1 minute. Cool completely before removing from parchment. Makes 6 lollipops.

Wrapped in plastic, these bright-eyed lollies will keep at room temp for a week.



### DONUT BLOBS

Line a baking sheet with parchment paper. Arrange 10 donut holes on the parchment, leaving 2 or 3 in. between them. Insert 1 or 2 candies (such as Hot Tamales, Mike and Ike, Good & Plenty, or candy corn) into each donut hole.

Melt 1 cup green Candy Melts according to the package directions. Working with 1 donut hole at a time, remove the candy pieces and spoon the melted candy coating over the donut hole, letting the excess drip down the sides. Return the candies to their place. Decorate with candy eyes and orange sprinkles. Let stand until set. Makes 10 servings.

These candy-coated treats are oozing with personality! Make a big batch for a class snack or a Halloween party.

Store-bought cake mix and frosting streamline the prep for these toothy pies so kids can focus on decorating.

### PURPLE PEOPLE-EATERS

Preheat oven to 350°F. Line two baking sheets with parchment paper. In a large bowl, beat together one 16.5-oz. pkg. white-cake mix, ½ cup unsalted butter, melted, 2 egg whites, 2 Tbs. water, and several drops

purple food coloring. Portion batter into 24 cookies (2 Tbs. each), 2 in. apart, on prepared baking sheets. Bake until puffy and set, about 10 minutes. Transfer to a cooling rack. Cool completely.

Tint one 16-oz. can white frosting with neon-green food coloring.

Spread the bottom of a cookie with 2 Tbs. frosting and sandwich with another cookie. Repeat with remaining cookies. Use additional frosting to attach candy eyes and Tic Tac mints for teeth. If desired, add bubble-gum tape for tongues. Makes 12 servings.