



People food



ZAC YOUNG
Red Velvet 'Eyeball' Cake Truffles

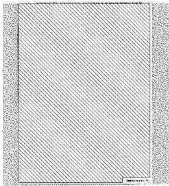
The judge on Food Network's *Halloween Baking Championship* makes holiday treats that are a sight to see

- 1 (8-oz.) pkg. cream cheese, at room temperature
- $\frac{3}{4}$ cup powdered sugar
- 1 Tbsp. unsweetened cocoa
- 1 (15.25-oz.) pkg. red velvet cake mix, prepared according to pkg. directions and cooled
- 30 fresh raspberries (from 1 pt. raspberries)
- 1 (24-oz.) pkg. white candy coating disks (such as Wilton Candy Melts)
- 1 Tbsp. vegetable oil
- 30 peach-flavored gummy ring candies
- 30 chocolate chips
- Red decorating gel

quick tip!
 For an even spookier presentation, Young suggests inserting a plastic fork into each truffle and lining them all on a platter—or place the truffles in apothecary jars and label them 'Eyeballs.'

1. Whisk together cream cheese, powdered sugar and cocoa in a large bowl until smooth. Crumble cooled red velvet cake into cream cheese mixture, and gently stir until loosely combined but not mashed.
2. Place $\frac{1}{4}$ cup of the crumb mixture in the palm of hand. Press 1 raspberry in center of crumb mixture, and roll into a 2-inch ball or slightly oval shape with raspberry in center. Place on a baking sheet lined with parchment paper. Repeat process with remaining crumb mixture and raspberries, making 30 cake balls; freeze until slightly firm, about 15 minutes.
3. Melt candy melts according to package directions in a microwavable

- bowl that is tall and deep enough for dipping. Stir in vegetable oil.
 4. Using a metal fork, dip each ball into the white coating, allowing excess to drip off; place on a baking pan lined with parchment paper.
 5. Before the coating sets, place a peach ring for the "iris" of the "eye"; place an upside-down chocolate chip in center of ring for the "pupil." Repeat with remaining cake balls, ring candies and chocolate chips.
 6. Once coating has hardened, use red decorating gel to pipe lines on the side of each eyeball to create bloodshot veins.
- Makes:** 30 truffles
Active time: 45 minutes
Total time: 1 hour



FOOD STYLING: HISHON HANNERS; PROP STYLING: CHRISTINE KEELY; INSET: COURTESY FOOD NETWORK

Photographs by JENNIFER CAUSEY

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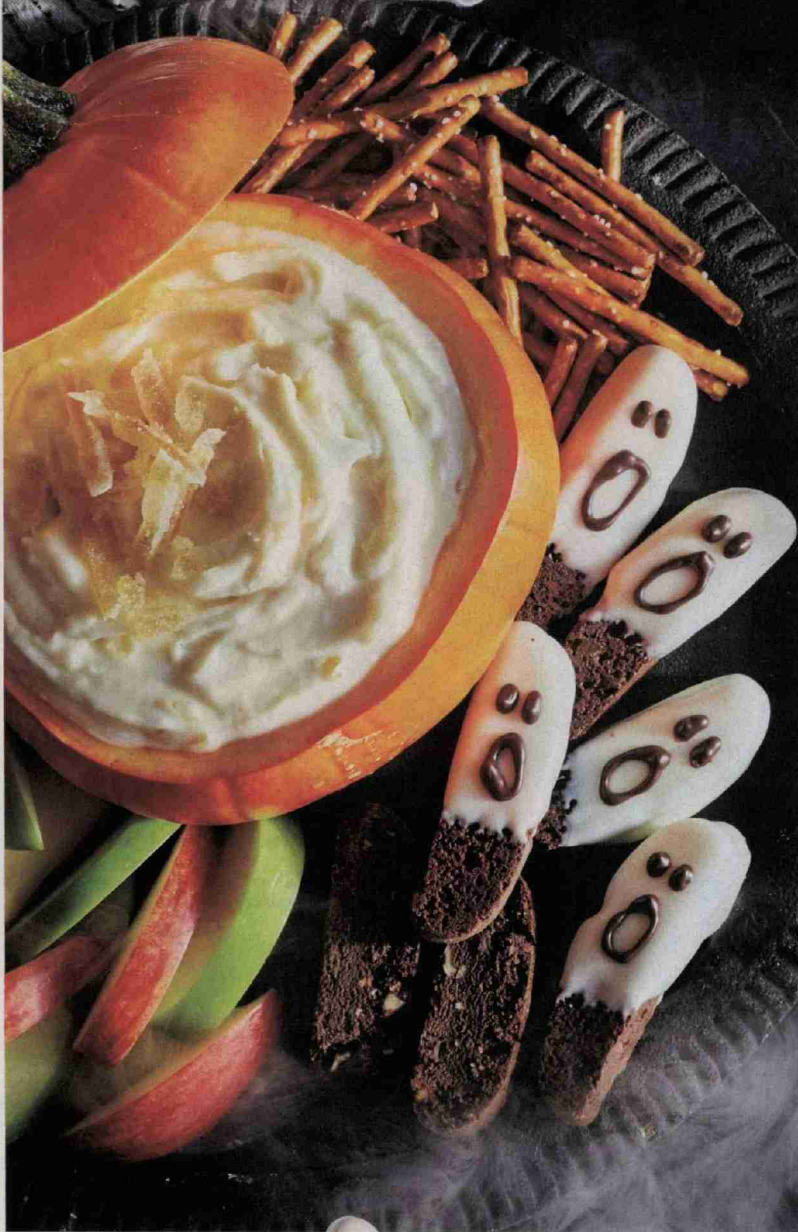
CORY COLTON

Sweet Maple & Candied Ginger Dip

The executive pastry chef at Quality Italian in New York City serves up a 'frightfully easy dessert you can make with your kids'

- 1 (8-oz.) pkg. cream cheese, at room temperature
- ½ cup powdered sugar
- 6 Tbsp. unsalted butter, at room temperature
- ½ tsp. kosher salt
- ¼ cup finely chopped candied ginger
- ¼ cup whole milk
- ½ tsp. maple extract or pure maple syrup
- Carved medium pumpkin, for serving (optional)
- Apple slices, pretzels and biscotti, for serving

1. Place cream cheese, powdered sugar, butter and salt in a medium bowl. Beat with an electric mixer on medium speed until smooth, about 2 minutes.
 2. Stir in candied ginger, milk and maple extract until combined. Transfer dip to a serving bowl; cover and chill until ready to use.
 3. Place bowl of dip in a jack-o'-lantern pumpkin, if desired. Serve with apple slices, pretzels or "boo-scotti" cookies (see below).
- Serves:** 6
Active time: 15 minutes
Total time: 15 minutes



Halloween Chocolate 'Boo-scotti' Cookies



Serve Colton's creepy-cute confections with his maple dessert dip, on their own as a snack or with hot coffee for dunking

How to Make It: Microwave 8 oz. chopped white chocolate in a small microwaveable bowl until melted, stirring every 30 seconds. Dip 8 chocolate biscotti into melted white chocolate; place on a parchment-lined baking sheet. Refrigerate until chocolate is set, about 15 minutes. Microwave 4 oz. chopped dark chocolate in a small microwaveable bowl until melted, stirring every 20 seconds. Dip toothpick into dark chocolate, and use to draw ghost eyes and mouths. Let stand until chocolate is set, about 15 minutes.

INSERT: NICOLE FRANZEN

HALLOWEEN SPECIAL!



KRISTEN TOMLAN

Sprinkle Cake-Batter Cookies

'It's perfect for when you can't decide between a cupcake and a cookie!' says the author of the new *Hello, Cookie Dough* cookbook

- 1½ cups vanilla cake mix (from 1 [15¼-oz.] pkg.)
- 1½ cups all-purpose flour
- 2½ Tbsp. cornstarch
- ½ tsp. baking soda
- ½ tsp. salt
- ¾ cup (6 oz.) unsalted butter, at room temperature
- ½ cup granulated sugar
- ½ cup packed light brown sugar
- ¼ cup egg whites (from 3 large eggs), at room temperature
- 2 tsp. vanilla extract
- ⅓ cup Halloween-colored sprinkles
- ½ cup semisweet chocolate chips
- ½ cup white chocolate chips

1. Whisk together cake mix, flour, cornstarch, baking soda and salt in a bowl; set aside.
2. Beat butter in a stand mixer fitted with a paddle attachment on medium speed until smooth and creamy, about 2 minutes. Add granulated and brown sugars; beat until light and fluffy, about 4 minutes. Stop and scrape down sides of bowl using a rubber spatula. Add egg whites and vanilla; beat until incorporated, about 2 minutes.

3. Add half of the cake-mix mixture to butter mixture; beat on low speed until the flour just disappears, about 15 seconds. Immediately add remaining cake-mix mixture; beat until combined, about 15 seconds. Stop and scrape down sides of bowl. Beat 15 seconds. Fold in sprinkles and semisweet and white chocolate chips using a rubber spatula.

4. Press plastic wrap onto top of dough in bowl. Place in freezer for 2 hours or in fridge for 24 hours to chill.

5. Preheat oven to 350°. Line 4 rimmed baking sheets with parchment paper. Scoop dough about 3 inches apart onto baking sheets using a 1½-inch cookie scoop. Bake in 2 batches until edges are lightly golden and centers are just set, 9 to 11 minutes, rotating baking sheets top to bottom rack halfway through bake time.

6. Remove from oven; let cool on baking sheets 5 minutes. Eat warm, or transfer to a wire rack and let cool completely, about 20 minutes.

Makes: 30 cookies
Active time: 20 minutes
Total time: 3 hours (includes chilling)

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quick tip!

To make a large cookie cake, spread the dough evenly in a greased 10-in. cast-iron skillet. Bake until golden and set, about 50 minutes. Let cool in skillet 15 minutes; slice into wedges.



INSET: EVAN AGOSTINI

By ANA CALDERONE & SONAL DUTT