



THE ULTIMATE
HALLOWEEN
PARTY



FOOD & DRINK GUIDE



GWENSFARMHOUSE.COM

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RECIPE INDEX



**MINI CHOCOLATE
CUPCAKES**



**CHARCUTERIE BOARD
& 10 MINUTE JAM**



GHOST POP TARTS



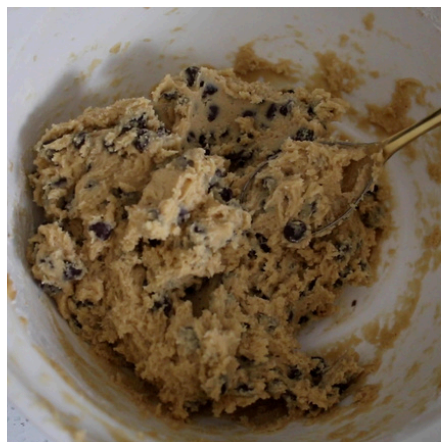
GUAC 'N CHIPS



SPOOKY SANGRIA



PUMPKIN SNACK TRAY



**CHOCOLATE CHIP
COOKIES**

MINI CUPCAKES

chocolate cupcakes with cocoa buttercream frosting

01

BAKE: 10 MIN | SERVES: 24 CUPCAKES

INGREDIENTS

1/2 cup all-purpose flour
5 tbsp cocoa powder
1/2 tsp baking powder
1/4 tsp baking soda
1/8 tsp salt
1/2 cup sugar
5 tbsp avocado oil
1/2 tsp vanilla extract
1/4 cup milk
1 egg
2 tbsp hot water

INSTRUCTIONS

Preheat the oven to 350F. Add mini cupcake liners to 1 24-count mini cupcake pan.

Add flour, cocoa powder, baking powder, baking soda, salt and sugar to a large bowl and mix well.

To a separate bowl, add oil, vanilla, milk and egg and whisk. Make a well in the centre of the dry ingredients and add the liquid ingredients.

Mix with an electric mixer on medium just until the ingredients are combined. Add the hot water and mix until well combined. Do not over-mix.

Fill cupcake liners a little over half way up. Bake for 10-12 minutes. Allow to cool completely before adding frosting (see next page for recipe).



COCOA BUTTERCREAM

easy chocolate frosting perfect for cupcakes

02

PREP: 10 MIN | SERVES: 24 CUPCAKES

INGREDIENTS

56.5g butter (softened to room temperature)

105g icing sugar

10g cocoa powder

1tbsp cream or milk

pinch of salt

1tsp vanilla extract

INSTRUCTIONS

With a handheld or stand mixer fitted with a whisk attachment, beat the butter on medium speed until creamy, about 2 minutes.

Add icing sugar, cocoa powder, cream, salt, and vanilla extract. Beat on low speed for 30 seconds, then increase to high speed and beat for 1 full minute.



CHARCUTERIE BOARD

with 10 minute easy strawberry chia seed jam

03

INGREDIENTS

Strawberry Jam:

2 cup frozen strawberries
2 tbsp chia seeds
1 tbsp lemon juice
2 tbsp maple syrup

Charcuterie Board:

2-3 cheeses, sliced
2-3 meats, sliced (salami, mortadella, kielbasa)
2-3 types of fruit (red grapes, black plums, blackberries, pomegranates)
2-3 crackers variations

INSTRUCTIONS

10 Minute Strawberry Jam:

Heat fruit in a small saucepan over medium-high heat, stirring occasionally, until the fruit is warm and begins to break down. Use a potato masher to crush the fruit to your desired consistency.

Stir in chia seeds, lemon juice and maple syrup.

Remove from heat and let cool for 5 minutes. The jam will thicken considerably as it cools.

Prepare the Charcuterie Board:

To a large serving tray or wood board, lay down skeleton prop. Have fun surrounding with fruit, meat, cheese, crackers and anything else you desire.



GHOST POP TARTS

filled with homemade strawberry jam

04

PREP: 10 MIN | SERVES: 2

INGREDIENTS

Pop Tarts:

240g all purpose flour

2 tbsp sugar

220g butter (cold, cut into small cubes)

2-3 tbsp ice water

1/2 cup strawberry jam (see page 3 for recipe)

Glaze:

220g icing sugar

3 tbsp milk

1/2 tsp vanilla extract

Black food gel

PREPARE DOUGH

Combine flour and sugar in a mixing bowl. Add butter and mix until it resembles sand.

Add in the ice water 1/2 tablespoon at a time until the dough comes together. You want the dough to be smooth and slightly sticky, but not too dry or wet.

Wrap the dough in cling wrap and place in the fridge for 30 minutes.



GHOST POP TARTS (Part 2)

filled with homemade strawberry jam

05

BAKE POP TARTS

Preheat oven to 340F and line 2 baking trays with parchment proof paper.

Sprinkle some flour onto counter and roll out the dough until it's thin. Cut into ghost shapes using a cookie cutter and place on trays.

Spoon a teaspoon or two of strawberry jam on to half of the ghost cutouts and gently spread it out. Make sure there's about 1/3 inch open space around the edge of your pastries, then brush the edges with some milk.



Place another ghost shape over the jam filled ghost. Using your finger, press down the edges of the ghosts to stick them together to create a parcel, then press together with a fork to seal.

Brush the tops of the pop tarts with some milk. Bake in the middle of the oven for 20-25 minutes, or until the pop tarts are golden brown.

Once baked, remove from the oven and allow to cool before glazing.

GHOST POP TARTS (Part 3)

filled with homemade strawberry jam

06

MAKE GLAZE

In a small bowl, add icing sugar, vanilla and milk. Mix until smooth and thick.

Remove a few teaspoons of icing into a separate bowl and colour this with black food colouring (this will be for the eyes and mouth).

Dip or pipe the glaze over the ghosts. Allow the glaze to dry for about 10 minutes, then pipe 2 small dots for the eyes and a line for the mouth.

STORAGE

Store pop-tarts in the refrigerator. Let them reach room temperature before enjoying. For the best taste, consume on the day of preparation or within two days.



GAUC N' CHIPS

made extra fun with a carved puking pumpkin

07

INGREDIENTS

Gacamole:

3 avocados, ripe
1/2 small onion, finely diced
2 Roma tomatoes, diced
3 tbsps finely chopped fresh cilantro
1 jalapeno pepper, seeds removed and finely diced
2 garlic cloves, minced
1 lime, juiced
1/2 tsp salt

Platter:

1 small pumpkin, carved with puking face design
1 bag of tortilla chips

INSTRUCTIONS

Make the Guacamole:

Slice the avocados in half, remove the pit, and scoop into a mixing bowl. Mash the avocado with a fork and make it as chunky or smooth as you'd like.

Add the remaining ingredients and stir together. Give it a taste test and add a pinch more salt or lime juice if needed.



SPOOKY SANGRIA

made extra fun with a carved puking pumpkin

08

PREP: 10 MIN | SERVES: 6

INGREDIENTS

750ml red wine

500ml pomegranate juice

100ml rum or brandy

500ml sparkling water

2 cups fruit(s) of choice:

blackberries, red grapes,

pomegranate seeds, black

plums

INSTRUCTIONS

Pour the wine, pomegranate juice and brandy into jug and stir well. Put mixture in the fridge for at least 4 hours, or overnight.

Remove from the fridge and add the sparkling water. Stir well. Add ice if desired.



PUMPKIN SNACK TRAY

with veggies, fruit, crackers, cheese and anything else you desire

09

INGREDIENTS

Orange Snacks:

Carrot sticks
Clementines
Cantaloupe
Cheddar Cheese
Caramel Popcorn
Vanilla Oreos
Crackers
Veggie Sticks

Black Snacks:

Blackberries
Blueberries

Stem:

Cucumber
Celery

INSTRUCTIONS

Arrange orange and black ingredients on circle cutting board, creating shape of pumpkin with sliced cucumber at the top.



CHOCOLATE CHIP COOKIES

truly the best chocolate chip cookie recipe out there!

10

INGREDIENTS

1 cup butter (softened to room temperature)
1 cup sugar
1 cup brown sugar
2 tsp vanilla extract
2 eggs
3 cups all purpose flour
1 tsp baking soda
1/2 tsp baking powder
1 tsp salt
2 cups chocolate chips

INSTRUCTIONS

Set your oven to 375°F and prepare three baking trays with parchment paper.

In a bowl, combine flour, baking soda, baking powder, and salt. Set aside.

With an electric mixer, beat the butter and sugars together. Incorporate the eggs and vanilla, mixing until light (around 1 minute). Add the dry mixture into the wet and beat to combine. Fold in the chocolate chips.

Shape the dough into balls, using 2-3 tablespoons for each, and place them with spacing on the prepared trays.

Bake for 8-10 minutes or until they're just beginning to brown. After baking, allow the cookies to rest on the tray for 2 minutes before transferring to a cooling rack.



RECIPE LABELS

Print this page, cut out each grave stone and attach with tape to a toothpick before displaying on baked goods!

07

In Loving Memory

**CHOCOLATE
CHIP COOKIES**

R.I.P.

**SPOOKY
SANGRIA**

*Red Wine, Whisky, Sparkling
Water, Pomegranate Juice*

REST IN PEACE

**STRAWBERRY
POPTARTS**

With Homemade Jam

R.I.P.

**CHOCOLATE
CUPCAKES**

R.I.P.

**PUMPKIN
BREAD**

With Chocolate Chips

HAPPY HALLOWEEN!

I hope you found this recipe collection helpful. If you try anything out, be sure to tag me on instagram so I can see [@gwenthemilkmaid](#)

