

## Chef Carolyn's Corner - Halloween

Written by Carolyn Shelton  
Thursday, 27 October 2011 00:00

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Halloween is a spectacular time of year and certainly a time many of our kids look forward to. Dressing in interesting costumes and combing the neighborhood. Parents must certainly be mindful of the dangers out there because times have changed drastically. When our little ghosts and goblins hit the streets and homes in the neighborhood, an adult should be present monitoring their activity.

Halloween is one of the oldest holidays with origins going back thousands of years, this holiday we know as Halloween has had many influences and cultures over the century. From Roman's Pomona Day to the Celtic festival of Samhain and, of course, the Christian Saints and All Saints Days (for us Catholics its a holiday of obligation).

In the Catholic faith, all Souls Day is still very prominent ....history has it that throughout Europe and Britain, in the year 835, the Roman Catholic Church would make November 1 a church holiday to honor all the saints....

**This holiday, whether you knock on doors or have a party at home for the kids .....Have fun, be safe and make some cup cakes.**

Chef Carolyn

### **Choco-licious Cupcakes**

#### **Ingredients**

1 1/3 cups all-purpose flour

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1/4 teaspoon baking soda

2 teaspoons baking powder

3/4 cup unsweetened cocoa powder

1/8 teaspoon salt

3 tablespoons butter, softened

1 1/2 cups white sugar

2 eggs

3/4 teaspoon vanilla extract

1 cup milk

### Directions

1. Preheat oven to 350 degrees F (175 degrees C). Line a muffin pan with animal print liners. Sift together the flour, baking powder, baking soda, cocoa and salt. Set aside.
2. In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at

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a time, beating well with each addition, then stir in the vanilla. Add the flour mixture alternately with the milk; beat well. Fill the muffin cups 3/4 full.

3. Bake for 15 to 17 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean.

4. Frost cooled cupcakes with white frosting. Use decorator's frosting to make zebra and leopard patterns on cupcakes.

### **Candy Cookie Pops**

#### **Ingredients**

1/2 cup butter or margarine

1 white cake mix

2 eggs

1/2 cup flour

18 paper sucker sticks

16 oz vanilla CANDIQUIK coating

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red or blue food coloring

sprinkles or small round candies

### Directions

Preheat oven to 350 degrees. Melt butter in a medium microwavable bowl in the microwave for 30 seconds. Stir until most of the butter is melted. Pour cake mix over butter and make an indentation in the middle. Crack eggs into indentation and stir until dough forms. Add flour and knead into dough.

Using a medium cookie scoop. place 6 balls of dough per baking sheet that has been prepared with nonstick cooking spray. Place a sucker stick into each ball so that the stick is horizontal to the baking sheet. Bake for 10-12 minutes. Remove and allow cookies to completely cool. Place cookie pops in the freezer for 1 hour.

Melt CANDIQUICK according to package directions and stir in 3 drops of food coloring. Dip top half of cookies in melted coating, immediately decorate with sprinkles, and place on wax paper to cool. Allow coating to completely harden before serving.