



Owl Cupcakes



Ingredients

Cupcakes (make your own or ready made)

Chocolate Frosting/Icing

Vanilla Frosting/Icing

Oreos (Two per cupcake)

Brown Smarties

Orange Smarties

Method

- 1. Cover each cupcake with frosting. (chocolate for normal owls, vanilla for Snowy Owls)**
- 2. Halve Oreos and have white cream facing upwards. Place next to each other to make eyes.**
- 3. Split the discarded half of the Oreo in half and place on its side diagonally above each eye.**
- 4. Use brown smarties for the pupils (1 on each Oreo)**
- 5. Place one orange Smartie down into the frosting below the eyes to make the beak.**
- 6. Repeat for each cupcake.**



Pumpkin Pasties

INGREDIENTS

1/2 medium-size pumpkin, cut in half with seeds and pulp removed, roasted until tender

4 tablespoons butter

1 clove garlic, minced

1/2 cup (4 ounces) shredded white cheddar cheese

Salt and pepper

1 package refrigerated pie crust

Flour, for dusting

Heavy cream or egg wash, for brushing

DIRECTIONS

1. Preheat oven to 400°F. Place parchment paper on 2 half-sheet pans.
2. Scoop the warm, hot pumpkin into a large bowl. Mash it (with butter) until it resembles mashed potatoes. Stir in garlic and cheddar cheese and season with salt and pepper to taste.
3. Thaw pie dough according to package directions. Dust a large, flat surface with flour. Roll pie crust out to 1/8-inch thick and cut 4 (7-inch) circles. Reroll scraps if necessary.
4. Spoon about 1/2 cup of the pumpkin mixture onto the centre of each circle; fold the pie dough over the filling to create half-moons. Use the side of your hand to press the dough ends together, leaving about a 1/2-inch border. Use a fork to firmly seal the dough and for decorative crimping. Use a sharp paring knife to cut 3 slivers on the tops of the pies for ventilation.
5. Transfer pies to baking sheet; coat with heavy cream or egg wash; and bake for 25-30 minutes, or until pie crust turns golden brown.

Pumpkin Howlers

Ingredients:

- 12 eggroll wrappers
- 3 eggroll wrappers cut into fourths
- 1 egg plus 1 teaspoon water for egg wash
- Oil for frying
- Black icing
- Red icing

Filling ingredients:

- 8 ounces mascarpone cheese
- 2 Tablespoons pumpkin puree
- 1 Tablespoon brown sugar
- ¼ teaspoon cinnamon
- Dash of nutmeg
- Pinch of salt

1. In a bowl stir together the mascarpone cheese, pumpkin, brown sugar, cinnamon, nutmeg and salt.
2. Place an eggroll wrapper down with the point side up. Add a Tablespoon of filling in the centre.
3. On one of the cut fourths dab egg wash around the edges and place over the filling, pressing to seal. Add more egg wash around the edges of the large eggroll wrapper and pull all the points into the centre to form an envelope shape.
4. Heat oil in a heavy skillet to 350 degrees.
5. Fry the envelopes a few minutes on each side until golden brown. Let drain on a wire rack.
6. When cool, use a #5 tip and black icing to pipe the eyes and a #7 tip to pipe the lips in red icing to serve.





Cheese and Pretzel Broomsticks

Ingredients

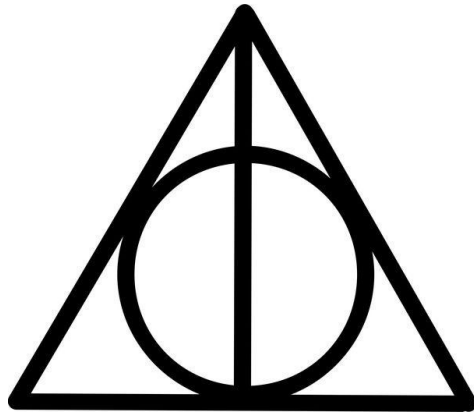
Straight Pretzels

Cheese Strings (cut into thirds)

Chives

Method

- 1. Peel the cheese string thirds apart to resemble a broomstick end. Don't go all the way to the end or bits will fall apart.**
- 2. Place a pretzel into the end of the cheese string that is not spread apart. Don't push to far or the whole thing will fall apart.**
- 3. Use a strand of chives and tie around the cheese, just above where the cheese has been peeled. The cheese should hold it in place.**
- 4. Repeat for as many as you can.**



Deathly Hallows Cookies

Ingredients

- Digestive Biscuits
- 1 cup confectioners' sugar
- 1 tbsp milk
- 2 teaspoons light corn syrup
- 1/4 teaspoon lemon extract
- assorted icing colouring
- Writing Icing



Method

1. Mix all ingredients except for the biscuits together. Use whatever colour you want for your background.
2. Dip each biscuit in the desired colour icing until its face is covered. Leave on a solid surface to dry off.
3. Once dry, use whatever colour writing icing you want and draw the symbol on each biscuit. See the picture for the symbol.

Ferrero Rocher Golden Snitches

What you need

- Ferrero Rochers
- Pictures of Wings
- Scissors



What to do

1. First things first, gather as many Ferrero Rochers as you need.
2. Print and cut out as many wings as you need. You can find them on clip art or google images. Remember you need two wings per snitch.
3. Then one by one, take a Ferrero Rocher and remove the small sticker on the top. Don't throw it out, you'll need it again.
4. Place a set of wings on top of the Ferrero Rocher and use the small sticker to stick it in place. If it's lost its stickiness, use a small bit of glue to hold it in place.
5. Your Golden Snitch is ready. Repeat with as many Ferrero Rochers as you want.





Sorting Hat Cookies

Ingredients

- Chocolate Cookies (ready made or your own recipe)
- Ice Cream Cones
- Brown Fondant Icing
- Red, Blue, Green & Yellow Smarties or M&M's
- Melting Chocolate or Chocolate Frosting



Method

First separate your colour Smarties or M&M's into four different piles. Blue for Ravenclaw, green for Slytherin, yellow for Hufflepuff and red for Gryffindor.

Work the fondant icing with your hands until it is soft and you are able to make parts of a face. You aren't working to an exact science, just working to give it a little bit of a face. You can find Sorting Hat pictures online or use the picture on here as a guide, to get a better idea of what you are working towards. You may want to use some melted chocolate to hold the pieces in place.

Once your face is on your ice cream cone, dip the bottom of your cone in either melted chocolate or frosting and quickly fill it with lots of blue Smarties or M&M's. Then place cone on top of cookie to secure it to the brim of the hat. Repeat for each colour. After your Sorting Hat is secured, you are ready to be sorted. Have each person randomly grab a hat and discover what house they are in!



Monster Book of Monsters Snacks

Ingredients

Crackers (2 per book)

Chocolate Icing

Small Marshmallows

Smarties or M&M's



Method



1. Ice one side of a cracker.
2. Place marshmallows on to the iced cracker so they fill the cracker.
3. Ice a second cracker and place it on top of the marshmallows.
4. Break another cracker in half and then half again, Ice one side of this 1/4 cracker.
5. Place this 1/4 cracker on the side of your "book"., this creates the back of the book.
6. Let everything sit for a bit until the icing begins to harden.
7. Create a fur texture by dabbing the icing with a knife.
8. Before the icing hardens completely , place a number of smarties or M&M's on the top to make eyes. You can use as many as you want in whatever colour you want.
9. Repeat process for as many books as you like. Enjoy eating them, but beware, they might bite you back!