



# Cookin' Fun

## Ghosts In The Graveyard Cake

- 3 1/2 cups cold milk
- 2 small boxes of Jell-O Chocolate Flavor Instant Pudding
- 1 (12 ounce) tub Cool Whipped Topping, thawed
- 1 (16 ounce) package chocolate sandwich cookies, crushed
- 1 package Milano cookies or rectangular cookies

Pour cold milk into a large bowl and add the pudding mixes. Beat with a wire whisk for 2 minutes. Stir in 3 cups of the whipped topping and 1/2 of the crushed cookies.

Spoon mixture into a 13x9 inch baking dish. Sprinkle with remaining cookies. Refrigerate 1 hour until ready to serve. Decorate with Milano cookies placed perpendicular (like tombstones).



## Muddy Hand Cookies

- 2/3 cup butter
- 1 cup granulated sugar
- 2 teaspoons vanilla extract
- 2 eggs
- 2 1/2 cups flour
- 1/2 cup unsweetened cocoa
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt



Preheat oven to 350 degrees F. Cream butter, sugar and vanilla extract together. Add eggs and mix well. Add dry ingredients, blending thoroughly. Chill dough until firm.

Roll the dough out to 1/4 inch thick. Lay your clean hand on the dough and cut around it to make your handprint. Bake on an ungreased cookie sheet for 6 to 8 minutes.

## Monster Mish-Mash Mix

- 1 (3.5 ounce) bag of microwave popcorn, popped
- 2 tablespoons butter or margarine, melted
- 2 tablespoons honey
- 1/4 teaspoon cinnamon
- 1 cup raisins or peanuts
- 1 cup candy corn

Preheat the oven to 275 degrees F. Place popped corn into a 13x9 inch baking pan. Combine butter, honey and cinnamon. Pour over popcorn - stir until its evenly coated. Bake for 10 minutes. Spread on foil to cool.

Stir in raisins and candy corn. Store in a tightly covered container.

## Rules For The Kitchen!

1. Always ask an adult if you can use the kitchen.
2. Have all the ingredients before you start.
3. Wash your hands before you touch food.
4. Wear an apron or towel to keep your clothes clean.
5. Always clean up when you are finished.