

SPOOKY AND CHILL NIGHT

October 26th, 2020

We gathered a list of some of our favorite Halloween movies from old to new, animated to live action, and everything in between. Pick out your favorite movies and settle in with spooky treats from the recipies below!



MOVIES

Casper
Carrie
Scream
The Addams Family
Beetlejuice
Coraline
Ghostbusters
A Nightmare on Elm Street
Nightmare Before Christmas
Halloween
Hellraiser
Twitches
Halloween Town
Hocus Pocus
Rosemary's Baby
Children of the Corn
Gremlins
Monster House
Edward Scissorhands
Paranormal Activity
Sleepy Hollow
Hotel Transylvania
The Haunted Mansion
Hereditary

Poltergeist
The Blair Witch Project
Little Shop of Horrors
The Ring
The Conjuring
Get Out
The Purge
ParaNorman
Annabelle
The Boxtrolls
It
Frankenweenie
The Corpse Bride
Boo! A Madea Halloween
A Haunting in Connecticut
Scary Movie
Friday the 13th
It's the Great Pumpkin, Charlie Brown
Child's Play
Pet Sematary
The Shining
Sinister
The Rocky Horror Picture Show
The Texas Chainsaw Massacre
Us

MOVIES THAT MAY BE FEATURED ON THURSDAY'S TRIVIA NIGHT:

(hosted by: Julie Wagner @wagnerdtrivia)

The Halloween Town series
Hocus Pocus

RECIPIES

VEGAN PUMPKIN COOKIES

PUMPKIN COOKIES

- 8 tablespoons (1/2 cup) vegan butter, softened
- 3/4 cup granulated sugar
- 3/4 cup brown sugar
- 1 1/4 cups canned pumpkin
- 1 teaspoon pure vanilla extract
- 2 1/2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 tablespoon cinnamon
- 2 teaspoons ground ginger
- 1/2 teaspoon salt

FROSTING

- 8 tablespoons (1/2 cup) vegan butter, softened
- 3 cups powdered sugar
- 1 teaspoon apple cider vinegar
- 1/2 teaspoon pure vanilla extract
- 1-2 tablespoons non-dairy milk, as needed

INSTRUCTIONS

Preheat the oven to 350 degrees and line a baking sheet with parchment paper.

In a large bowl, cream together the vegan butter with both the white and brown sugars. You can use a hand mixer or even a large wooden spoon if needed. Next, mix in 1 1/4 cups canned pumpkin (you won't use quite the whole can!) and vanilla, until well combined and smooth.

Now add the flour to the bowl, and sprinkle the baking soda, baking powder, cinnamon, ginger and salt on top of the flour. Stir until just combined and a dough is formed. The dough will be wetter than most cookies, but do not worry, that is correct.

Place heaping tablespoons (about 1 1/2-2 tablespoons) on the prepared baking sheet. Flatten the cookie somewhat, as they will not spread much during baking. The dough will be sticky, so wet your hands before pressing down. Not so much that they are dripping, but just so the dough won't stick.

Bake for 11-14 minutes, until the tops are no longer shiny. The cookies will have puffed up a bit as well. Remove from the oven and let them sit on the baking sheet for 5 minutes before transferring to a cooling rack.

Make the Frosting: Using a hand mixer, beat the softened vegan butter for about 2 minutes until creamy, then add the powdered sugar, apple cider vinegar and vanilla and beat everything together until smooth and creamy, adding a tablespoon of non-dairy milk at a time as needed. If you add too much milk and it gets runny, you will need to add more powdered sugar.

Once the cookies have cooled completely, frost generously and sprinkle with a little bit of cinnamon or nutmeg, if desired.



CHOCOLATE COVERED PRETZEL MONSTERS

Ingredients

1 cup white chocolate chips/vanilla candy melts
1 cup chocolate chips/chocolate candy melts
1 bag pretzel rods

Hint This recipe works also works great with strawberries, marshmallows, or anything you like dipped in chocolate!

Decorating Ideas:

Sprinkles orange, purple, green, or black

Candy Eyes

Candy Corn

green candy melts

orange candy melts

Instructions

Line a pan with parchment sheet.

Melt the white chocolate chips and chocolate chips in 30 second intervals in a tall bowl/mug, stirring after each, until the chocolate is smooth.

Take one pretzel rod and dip it into the chocolate. Use a spoon to to add additional chocolate to the pretzel stick to coat it about half way, or two thirds to the bottom.

Top pretzels with sprinkles, candy eyes, candy corn, or drizzle with orange or green candy melts.

Allow to set and enjoy.

To make the Frankenstein Pretzels:

Coat pretzels in green candy melts.

Place two candy eyes a little ways down near the top.

Allow green to harden.

Dip top in milk chocolate for "hair".

Sprinkle with brown/chocolate pretzels.

Draw a mouth below the eyes with the chocolate using a small bag or toothpick.

To make the Mummy Pretzels:

Dip pretzel rods in white chocolate.

Place two candy eyes near the top.

Allow white chocolate to harden.

Drizzle additional white chocolate over the top of the pretzel in a mummy like fashion.



HALLOWEEN CHARCUTERIE BOARD

Ingredients

Cheddar Popcorn
Gummy Pumpkins
Gummy Candy Corn
Sugared Pumpkins
White chocolate Covered Pretzels
Pumpkin Spice Covered Pretzels
Caramels
Pumpkin, Ghost and Candy Corn
Cookie
Mini Reeses Cups
Halloween Snack Mix (Peanuts and
Reeses Pieces)
Ghost Marshmallows
Halloween Cookies

Instructions

Place candy in a festive pumpkin bowl.

Place other small items in bowls.

Lay out your larger items like the Halloween cookies.
Now group your other ingredients together and build
around your larger items.

Make adjustments so the entire board is covered.

