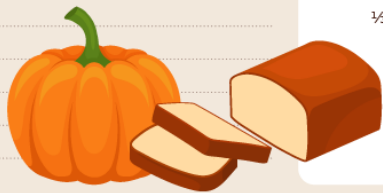


## Pumpkin Bread

### Instructions

1. Sift dry ingredients
2. Stir in remaining ingredients
3. Line pans with parchment paper
4. Bake at 350 degrees for 50-60 minutes



### Ingredients

1  $\frac{3}{4}$  cup flour  
1  $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  tsp baking powder  
1 tsp baking soda  
 $\frac{3}{4}$  tsp salt  
 $\frac{1}{4}$  tsp cloves  
 $\frac{1}{2}$  tsp cinnamon  
 $\frac{1}{2}$  cup soft shortening  
1 cup pumpkin  
 $\frac{1}{2}$  cup water  
2 eggs

## Pumpkin Seeds

### Instructions

1. Mix ingredients together; place in a shallow roasting pan
2. Roast for 2 hours at 250 degrees stirring every 15 minutes until golden brown



### Ingredients

2 cups pumpkin seeds  
 $\frac{1}{2}$  tsp Worcestershire sauce  
1  $\frac{1}{2}$  tbsp melted butter  
 $\frac{1}{2}$  tsp salt



## S'mores Dip

### Instructions

1. Pre-heat oven to 350 degrees
2. Pour the chocolate chips (or bars) into a later in a small oven-safe dish
3. Pour the marshmallows on top of the chocolate layer. Make sure to completely cover the chocolate
4. Bake the dip in the oven until the marshmallows are melted (approximately 10 minutes)
5. Serve with graham crackers

### Ingredients

Chocolate chips or chocolate bars  
Mini marshmallows  
Graham crackers

**TIP:**  
Add other flavored baking chips like peanut butter, toffee chips, etc.



## Monster Munch

### Instructions

1. Place a single layer of popcorn and pretzels on a parchment-lined baking sheet
2. Pour melted chocolates into separate Ziploc bags, snip a corner of each bag with scissors
3. Drizzle the milk chocolate over the popcorn and pretzles. Cover the majority of the mix
4. Layer with candy corn, M&Ms and peanuts and drizzle with white chocolate
5. Top with sprinkles and refrigerate until firm, about 20 minutes, and break into pieces

### Ingredients

3 cups popcorn  
2 cups pretzels  
1 cup milk chocolate chips, melted  
1 cup white chocolate chips, melted  
 $\frac{1}{2}$  cup candy corn  
 $\frac{1}{2}$  cup yellow, orange and brown M&M's  
Halloween sprinkles  
Salted peanuts (optional)

