

# TASTY TRICK OR TREAT RECIPES

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*Here are some delicious treat ideas for you to make at home this Halloween!*

## Eerie Eyeball pops!

Preparation time: 30 mins

Cooking time: 5 mins

Makes 10 pops

### Ingredients

Styrofoam (to store them in)  
100g Oreo cookies  
100g Madeira cake  
100g milk chocolate (melted)  
100g white chocolate (melted)  
Some smarties/M&M's and icing pens for decoration  
10 wooden skewers (per batch)



### Method:

Break down the Madeira cake and cookies in a blender and pour in your milk chocolate then blend lightly. Next, tip the mixture into a bowl and use your hands to shape 10 medium sized spheres. Push a skewer into the pops, and spoon the white chocolate over them. Then, stand the cake pops in a block of Styrofoam and use an icing pen to stick on your M&Ms/Smarties. Next, use a red icing pen to add veins. **There you have eerie eyeball pops!**

## Chocolate Orange Pumpkin Brownies!

Preparation time: 25 minutes

Cooking time: 40 minutes

Serves 12-18 people (dependent on the size of the slices)

### Ingredients

200g butter, chopped  
200g (any) chocolate, roughly chopped  
The zest of 1 large orange  
4 large eggs  
350g caster sugar  
100g plain flour  
50g cocoa powder  
100g chocolate orange chopped

### Method:

1. Heat oven to 180C/160C for a fan assisted oven on gas mark 4. Then line a 24 x 20cm brownie tin with baking parchment. Put the butter, chocolate and orange zest in a non-stick saucepan and melt over a low heat, stirring until smooth - **take care not to overheat it!**
2. Whisk the eggs and sugar together until the mixture is pale, has doubled in volume and leaves a trail when lifted. Gently stir into the cooled chocolate mixture. Sift over the flour and cocoa, stir in, and then add the orange chocolate.
3. Pour into the lined tin and bake for 35-40 mins. Cool in the tin, and then cut into squares. **There you have chocolate orange pumpkin brownies!**

**I hope you enjoy making, and of course tasting these new recipes!**