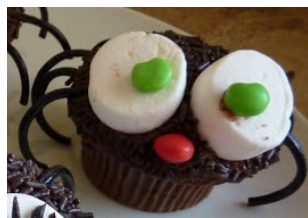


Spooky Snack Talks



Spider Cupcakes

Ingredients:

- * 1 box Devil's Food cake mix
- * Dark chocolate frosting
- * Chocolate Sprinkles
- * Large Marshmallows
- * M&M's candy
- * Red or Black licorice laces
- * Toothpicks

1. Prepare cake mix according to package instructions, and fill 24 cupcake liners with 2/3 cup of batter each.
2. Bake in preheated 350°F oven for 18-21 minutes. Let cool completely.
3. Spread tops of the cupcakes with frosting, then coat the tops with chocolate sprinkles.
4. Cut marshmallows in half crosswise. Use a little frosting to attach them to the cupcake as eyes. Attach 1 M&M onto each marshmallow with frosting for the pupil. Attach another M&M for a nose.
5. Cut each licorice lace into four equal pieces. Press four holes into either side of the cupcake using a toothpick. Insert a licorice piece into each hole so that the spider has 8 legs. Enjoy!

Monster Mouths

Ingredients:

- * 2 medium green apples
- * Peanut butter
- * Candy corn

1. Core and slice apples into thick slices. Make a mouth by spreading about 1 teaspoon of peanut butter on an apple slice. Add 5 pieces of candy corn for teeth and top with another peanut-buttered apple slice!

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Books to Read Along:

Aarrgghh! Spider! by Lydia Monks
Halloween by Harry Behn
Room on the Broom by Julia Donaldson

