



Snow White's "Poisoned" Apple (Candy Apple)

Ingredients:

- 4 medium red apples
- 4 wooden or decorative pop sticks
- 2 cups sugar
- 1 cup water
- 2/3 cup light corn syrup
- 1/2 teaspoon ground cinnamon, divided
- Red food coloring
- Black food coloring

Instructions:

1. Wash and thoroughly dry apples; remove stems. Insert wooden pop sticks into apples. Place on a waxed paper-lined baking sheet; set aside.
2. In a large heavy saucepan, combine the sugar, water and corn syrup. Cook and stir over medium heat until sugar is dissolved. Bring to a boil. Cook, without stirring, until a candy thermometer reads 290° (soft-crack stage).
3. Remove from the heat and pour into 2 small bowls. Stir 1/4 teaspoon cinnamon and red food coloring into 1 bowl; stir black food coloring and remaining cinnamon into other bowl.
4. Working quickly, dip 2 apples into red sugar mixture and 2 apples into black sugar mixture to completely coat. Place on prepared baking sheet; let stand until set.

Harry Potter Butterbeer Cookies

Ingredients:

- 2 1/4 cups all-purpose flour
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 2 large eggs
- 1 cup butterscotch chips
- 2 tsp vanilla extract
- 1 tsp baking soda
- 1/2 tsp salt

Instructions:

1. Preheat your oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream together softened butter, granulated sugar, and brown sugar until light and fluffy. Add eggs one at a time and mix in vanilla extract until well combined.
3. In another bowl, whisk together flour, baking soda, and salt. Gradually add this mixture to the wet ingredients until just combined.
4. Gently fold in butterscotch chips using a spatula.
5. Drop rounded balls of dough onto the prepared baking sheets, spacing them about two inches apart.
6. Bake for 10-12 minutes until edges are lightly golden and centers remain soft. Cool on baking sheets for five minutes before transferring to wire racks.



Cookie Monster Cookies (Sesame Street)

Ingredients:

- 120 g (½ cup) butter – unsalted, softened
- 100 g (½ cup) granulated sugar
- 50 g (¼ cup) light brown sugar
- 1 egg – room temp
- 1 tsp vanilla extract
- Blue gel food coloring
- 230 g (1 ¾ cups) all-purpose flour
- Pinch of salt
- 1 tsp baking powder
- ½ tsp baking soda
- 40 g (¼ cup) dark chocolate chips
- 40 g (¼ cup) white chocolate chips
- 30 g (¼ cup) crushed mini cookies
- 3 Oreos, chopped
- 12 whole Oreos for stuffing

Instructions:

1. In a large bowl, beat the softened butter, white sugar, and brown sugar for about 2 minutes until creamy.
2. Add the egg, vanilla, and blue gel coloring, then mix again for 1 minute until smooth.
3. Add the sifted dry ingredients (flour, salt, baking powder, baking soda) and fold gently with a spatula.
4. Mix in the chocolate chips, crushed mini cookies, and chopped Oreos.
5. Cover and chill the dough for 30–60 minutes.
6. Take portions of dough, flatten them, place one whole Oreo in the center, and wrap the dough around it.
7. Place on a lined baking sheet and chill again for 30 min (or 15 min in the freezer).
8. Bake at 180°C / 350°F for 12–15 min, until the edges are lightly golden and the centers stay soft.
9. Cool on the tray for a few minutes, then transfer to a rack.

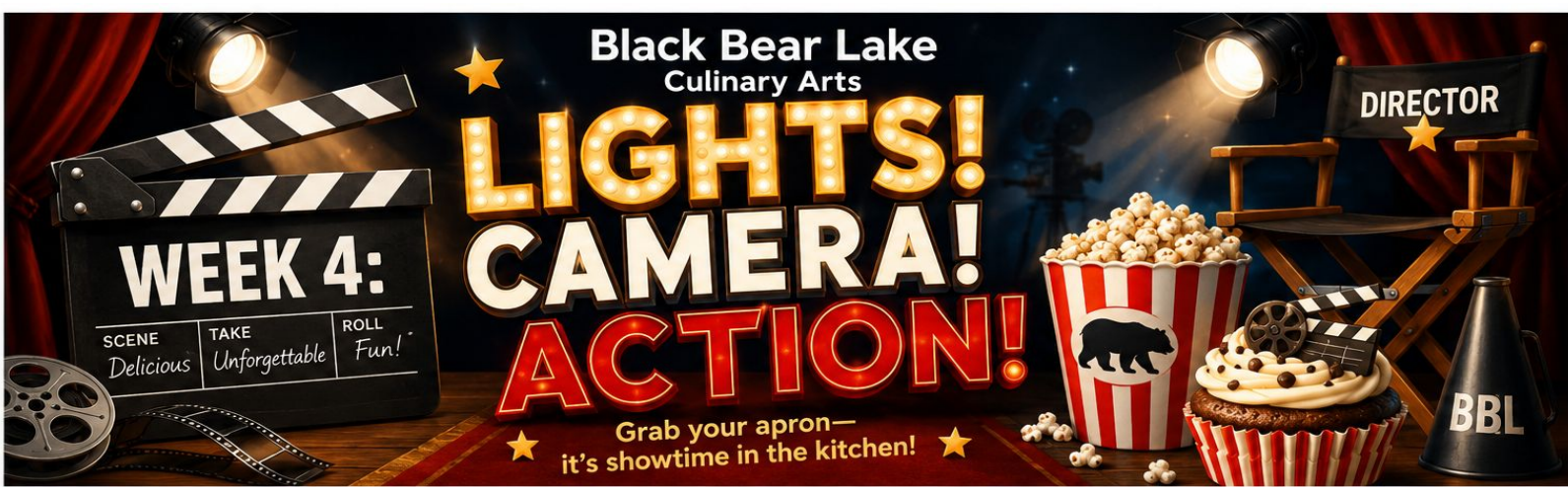
The Grey Stuff Cupcakes (Beauty and the Beast)

Ingredients:

- 24 chocolate cupcakes (use a box mix or bake from scratch)
- 15 Oreos
- 8 ounces Cool Whip
- 1 small package instant vanilla pudding mix (3.4 oz)
- 2 tablespoons instant chocolate pudding mix
- 1½ cups milk

Instructions:

1. Bake 12 cupcakes and let them cool.
2. Whisk together vanilla pudding mix and milk in a medium bowl.
3. Refrigerate for 10 minutes.
4. Blend Oreos in a food processor until they become crumbs.
5. Mix the Oreos into the vanilla pudding mixture.
6. Fold in the chocolate pudding mix and Cool Whip until well combined.
7. Refrigerate for one hour.
8. Add the Grey Stuff to a piping bag with a star tip.
9. Stab the piping tip into each cupcake to add some filling to the middle, then top with a swirl of the Grey Stuff. Enjoy!



Wookiee Cookie Sandwiches (Star Wars)

Ingredients:

Oatmeal Cookies

- 3 cups old-fashioned rolled oats
- 1 cup and 2 tablespoons all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- 1 cup unsalted butter, room temperature
- 1 cup granulated sugar
- 1 cup light brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract

Marshmallow Filling

- 1 ¼ cups unsalted butter, room temperature
- 1 jar (7.5 oz) marshmallow fluff or creme
- 2 cups powdered sugar
- 1 teaspoon vanilla extract

Decoration

- ½ cup dark chocolate melting wafers
- ¼ cup white chocolate melting wafers

Instructions:

Oatmeal Cookies

1. Preheat the oven to 350 F. Line two baking sheets with parchment paper.
2. In a medium bowl, stir together the oats, flour, baking soda, baking powder, cinnamon, and salt.
3. In a separate bowl, beat the butter and sugar together until light and fluffy. Add the eggs and vanilla and beat until combined.
4. Add the oat mixture and beat on low speed just until combined.
5. Use a cookie scoop or spoon to place spoonfuls of dough onto the prepared baking sheets. The cookies will spread a bit, so place them 1 ½ to 2 inches apart on the baking sheets. Use your fingers to slightly flatten the cookies.
6. Bake for 12-14 minutes, until golden and just set. Let cool for 5 minutes on the pan before transferring to a wire rack to cool completely. The cookies will be a bit crispy but soften with the marshmallow filling.

Chocolate Decoration

7. Place the dark chocolate melting wafers in a disposable piping bag. Heat in the microwave, manipulating the bag every 30 seconds until melted.
8. Pipe the chocolate into lines onto a wax paper lined baking sheet. Aim to have the lines the length of the diameter of the cookies. Use the offset spatula to lightly smooth the chocolate lines so that the surface is flat.
9. Place the chocolate lines into the refrigerator to set, about 15 minutes.
10. Place the white chocolate melting wafers into a disposable piping bag. Heat in the microwave, manipulating the bag every 30 seconds until melted.
11. Pipe two rows of small dashes onto the dark chocolate lines. Let set.

Marshmallow Filling

12. On medium speed, beat the butter until light and fluffy, about 2 minutes.
13. Add in the marshmallow fluff and beat on low speed until just combined, about 30 seconds.
14. Gradually add in the powdered sugar and vanilla extract. Beat on medium speed until fluffy. Make sure not to overbeat it as it will become tough.
15. Transfer the filling to a piping bag fitted with a large round piping tip.

Assembly

16. Flip half of the cookies onto their tops so that their flat side is face up.
17. Pipe a swirl of marshmallow filling onto the flipped cookies.
18. Place a second cookie, flat side down, onto the marshmallow filling to make a cookie sandwich.
19. Pipe a small dollop of marshmallow filling into the center of the tops of the cookie sandwiches. This will hold the chocolate pieces on the cookie.