



Kid's Halloween Cooking Class

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Mummy Meatballs Yield: 24 meatballs

Adapted from FeedingOurFaces.com Italian Meatballs

Ingredients

1.5 cups breadcrumbs (Italian Style is best)	2 tsp. salt
3/4 cup milk	1 1/2 tsp. black pepper
1 cup onion, finely diced	1 pound ground beef
6 cloves garlic, minced, or 6 tsp. pre-minced garlic	1 pound ground pork
3 eggs, lightly beaten	1 pound Italian sausage
1 cup Parmesan cheese, shredded	1 jar marinara sauce
1/2 cup dried parsley	1 can black olives, sliced
	1 tube crescent dough

Directions

1. Preheat oven to 400°.
2. In a large bowl, mix together bread crumbs, milk, onions, garlic, eggs, cheese, parsley, salt & pepper until well mixed. Then add in beef, pork, and Italian sausage. Gently mix with fingertips until blended. DO NOT OVER MIX.
3. Use an ice cream scoop (2") to portion out meatballs on a baking sheet lined with parchment paper.
4. Bake for 30-35 minutes or until reach temp of 160°.
5. Lay the crescent dough out on a cutting board and use a pizza cutter or knife to cut long thin strips.
6. Wrap 1-2 strips around meatballs and place on baking sheet. Add 2 olive slices to the meatball for eyes.
7. Bake for 8-10 minutes at 350 degrees or until crescent dough is lightly browned. Let cool slightly and enjoy with marinara sauce.

Fruit Pizza Cookies Yield: 36 cookies

Adapted from MelsKitchenCafe.com Soft & Chewy Sugar Cookies & TheGunnySack.com Mini Fruit Pizza (frosting)

Ingredients: Cookies

1 cup salted butter, room temp
1 1/3 cup granulated sugar
1 egg
2 tsp. vanilla extract
2 1/2 cups all-purpose flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
extra sugar for flattening cookies

Ingredients: Frosting

8 oz. cream cheese, softened
8 oz. cool whip, thawed
1/2 cup powdered sugar
1 tsp. vanilla
Fruit for topping:
blackberries, raspberries,
kiwi, mandarin oranges, etc.

Directions: Cookies

1. Preheat oven to 350°.
2. In bowl of a mixer, cream together butter and sugar until fluffy - 3-4 mins. Scrape down bowl as needed.
3. Add in egg and vanilla and mix for 1-2 mins.
4. In another bowl, measure dry ingredients and mix.
5. Add dry ingredients to wet ingredients slowly until combined. Chill dough for 1 hour.
6. Scoop dough into Tbsp.-sized balls and flatten using a cup coated in sugar. Bake at 350 degrees for 11-13 minutes. Let cookies cool.

Directions: Frosting

1. Beat cream cheese until smooth. add in cool whip and beat until smooth.
2. Mix in powdered sugar and vanilla.
3. Spread 1 Tbsp. frosting on each cookie.
4. Top with fruit of your choice.