



## ■ Ghostly Rice Krispy Treats ■

Halloween is the perfect excuse to turn everyday snacks into spooky delights! Rice Krispy Treats are a timeless favorite, but with a little creativity, you can transform them into ghostly goodies. Using silicone ghost molds, melted chocolate, and PackFreshUSA Stand-Up Pouches, you'll have professional-looking treats that are equal parts fun and delicious. Plus my favorite little add-in to make it super special.

### ■ Ingredients

3 tbsp butter  
1 (10 oz) bag mini marshmallows  
6 cups Rice Krispies cereal  
Ghost-shaped silicone molds  
1–2 cups white chocolate or milk chocolate melts (for dipping)  
Optional: candy eyes or sprinkles for decoration  
Optional: 3 heaping teaspoons of strawberry Jell-O flavor to mix into the marshmallow before adding the cereal

### ■ Instructions

- 1. Prepare the base:** Melt butter in a large pot over low heat. Add marshmallows and stir until smooth. Remove from heat.
- 2. Mix in cereal:** Quickly stir in the Rice Krispies until evenly coated.
- 3. Shape the ghosts:** Spray ghost-shaped silicone molds with non-stick spray. Press the mixture firmly into the molds. Let cool completely before removing.
- 4. Dip in chocolate:** Melt chocolate in a microwave-safe bowl (30-second increments, stirring between each). Dip each ghost into the melted chocolate or drizzle for a spookier effect. Or, put some melted chocolate in the mold and then press the treat back in. Let cool and remove.
- 5. Decorate:** Add candy eyes or festive sprinkles before the chocolate sets.
- 6. Cool & package:** Allow chocolate to harden. Place your Ghostly Treats into PackFreshUSA Stand-Up Pouches for freshness and easy storage.

## ■ ■ Storage Tip

For best results, seal your decorated ghosts in PackFreshUSA Stand-Up Pouches. The clear front makes your spooky creations visible while the airtight seal keeps them crispy and delicious. Perfect for Halloween party favors, classroom treats, or gift bags!

## ■ A Ghoulish Ending

From party bowls overflowing with Monster Munch to ghost-shaped Rice Krispy Treats tucked neatly into PackFreshUSA Stand-Up Pouches, these recipes are proof that Halloween treats don't have to be complicated to be memorable. The real magic comes from sharing them—with neighbors, classmates, coworkers, or just your own little ghouls and goblins at home. So grab your mixing bowls, melt some chocolate, and let this Halloween be filled with spooky snacks, festive fun, and plenty of treats to last all season long.

**Creepin' it real with sweet treats,**



## ■ ■ Monster Munch Snack Mix ■ ■

This spooky snack mix is perfect for parties, trick-or-treat handouts, or family movie nights. It makes a HUGE batch—so be ready to share (or cut the recipe in half!) The hardest part is picking out the color bag—PackFreshUSA.com has so many colors to choose from. I chose the large size, black/clear, Kraft/clear, and gold/clear.

## ■ ■ Ingredients

### **Cereal Base**

- 1 (12 oz) box Chex cereal (flavor of your choice)
- 1 (12 oz) box Cheerios (any flavor works great)
- 1 (10 oz) bag mini pretzels
- 1 (16 oz) jar salted peanuts

### **Chocolate Coating**

- 2 packages of white chocolate (for melting)

### **Candy & Fun Add-Ins (choose a few)**

- 1 (10 oz) bag Halloween M&M;'s (plain)

1 (8–10 oz) bag Halloween Peanut M&M;'s (optional)  
1 (8–10 oz) bag Reese's Pieces (Halloween edition, optional)  
2 (11 oz) bags candy corn  
Halloween sprinkles (eyeballs, ghosts, pumpkins, etc.)

## ■ Instructions

- 1. Prep:** Line two large cookie sheets with parchment paper. Have two big mixing bowls ready.
- 2. Mix Base:** Divide the cereals, pretzels, and peanuts evenly between the bowls.
- 3. Melt Chocolate:** Melt one package of white chocolate according to the package directions.
- 4. Combine:** Pour melted chocolate into one bowl of mix. Stir until everything is coated. Repeat with the second bowl and the second package of chocolate.
- 5. Spread:** Spread coated mixture onto prepared cookie sheets.
- 6. Top It Off:** While still warm and sticky, sprinkle with candy and Halloween sprinkles. (Reserve a little candy beforehand to sprinkle on top for a festive look.)
- 7. Set & Serve:** Allow chocolate to harden completely. Break into pieces and enjoy!

## ■ Tips

This recipe will make a party-sized portion—cut the recipe in half for smaller gatherings.

Great for gifting! Portion into PackFreshUSA Stand-Up Pouches with spooky labels for grab-and-go Halloween treats. Large is what I used.