



Halloween is the perfect time to get a little spooky in the kitchen! Between costume planning, pumpkin carving, and trick-or-treating, it's always fun to have simple yet festive recipes on hand that bring a smile to kids and adults alike. That's where Mummy Pretzels and Pumpkin & Ghost Brownies come in. These treats strike the perfect balance of creepy and cute—you'll love how easy they are to make, and your family will love how delicious they taste.

■■■■■ Mummy Pretzels ■■■

Mummy pretzels are a spooky-cute treat that's perfect for Halloween parties, movie nights, or trick-or-treat favors! They're simple, fun, and look like little edible mummies with their candy eyes peeking out.

■ Ingredients

Pretzel rods or mini pretzels
White chocolate melts (or almond bark)
Candy eyes

■ Instructions

- 1. Dip the base:** Melt your white chocolate and dip each pretzel until fully coated. Lay them on parchment paper.
- 2. Add eyes:** While the chocolate is still soft, place two candy eyes near the top of each pretzel.
- 3. Wrap them up:** Drizzle additional white chocolate back and forth over the pretzels to mimic mummy "bandages."
- 4. Set & store:** Allow to harden before removing. Package in PackFreshUSA Stand-Up Pouches for freshness and easy gifting.

Tip: For extra creep factor, make some mummies with just one eye!



■ Pumpkin & Ghost Brownies ■

Turn your favorite brownies into spooky Halloween shapes with this fun and easy treat! Ghosts and pumpkins dipped in chocolate make for a frightfully delicious dessert everyone will love.

■ Ingredients

1 box brownie mix (plus ingredients listed on the box)

White and/or milk chocolate melts

Pumpkin- and ghost-shaped silicone molds

■ Instructions

1. Bake brownies: Prepare brownie mix as directed. Allow to cool slightly, then cut or break into pieces that fit into your molds.

2. Prepare molds: Melt chocolate and spread a layer into each pumpkin or ghost mold.

3. Fill & press: Place a brownie piece into each mold, pressing lightly so it adheres to the chocolate. Add another thin layer of melted chocolate over the top if desired.

4. Cool & pop out: Let set in the fridge until hardened, then pop out your spooky-shaped brownies.

■ **Optional:** Decorate pumpkins with orange candy melts and ghosts with white, adding candy eyes or drizzle details for extra flair.