

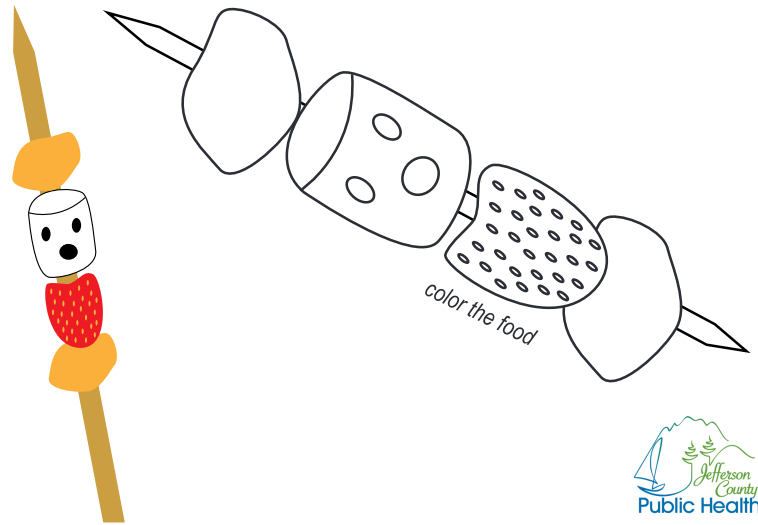
# Ghost Fruit Kabobs

## Ingredients:

- Marshmallows
- Strawberries
- Melon, cut into cubes
- 12" Wooden Skewers
- Black Food Coloring Marker

## DIRECTIONS:

Use a Black Food Coloring Marker to draw a ghostly face onto each marshmallow. Let the marshmallows dry for a few minutes before using. Wash and cut the fruit into bite-sized pieces. Add a strawberry, piece of melon and then a ghost marshmallow to the skewer. Repeat the pattern until you are at the top!



Adapted from Snohomish Health District

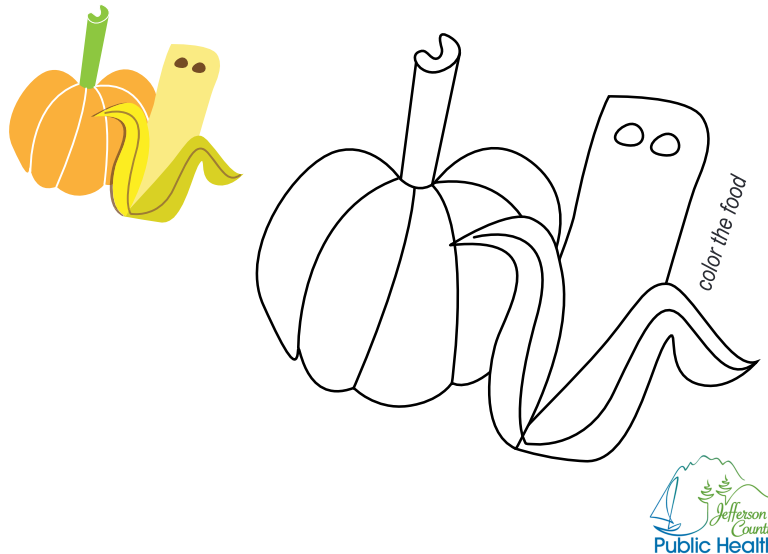
# Tangerine Pumpkins & Banana Ghosts

## Ingredients:

- Tangerines
- Celery
- Bananas
- Mini chocolate chips

## DIRECTIONS:

Peel the tangerines and bananas. Cut the bananas in half. Cut celery into small sticks. Stick celery into tops of tangerines. Stick chocolate chips into bananas.



Adapted from Snohomish Health District

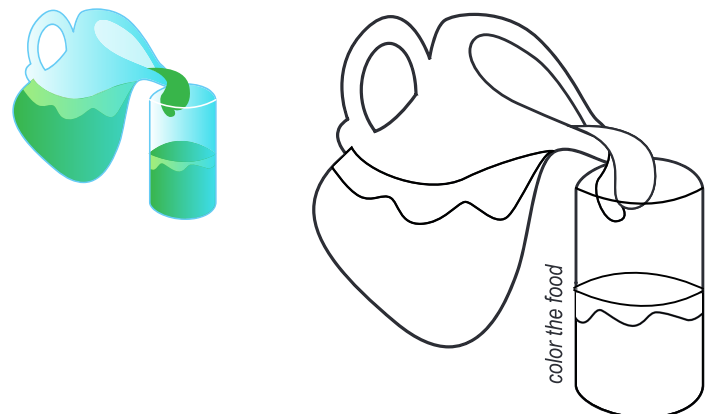
# Green Slime Punch

## Ingredients:

- 1 46-ounce can pineapple juice
- Half-gallon lime sherbet
- 2 liters ginger ale \*or\* lemon-lime flavor carbonated beverage (If you use ginger ale, add 1/2 cup lemon juice and 1/2 cup lime juice)

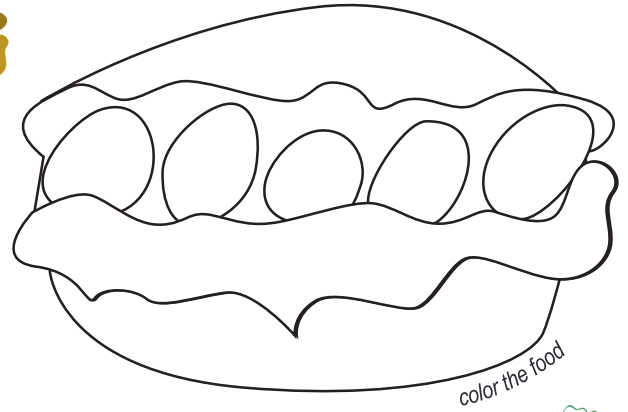
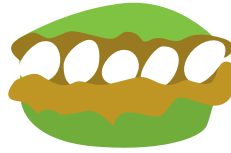
## DIRECTIONS:

Combine ingredients in a large bowl or pitcher. Chill and serve for a refreshing beverage!



Adapted from Snohomish Health District

# Monster Teeth



## Ingredients:

- 4 medium-sized granny smith apples
- 1 cup creamy peanut butter
- 1 cup yogurt covered raisins
- 1 Tbsp. lemon juice

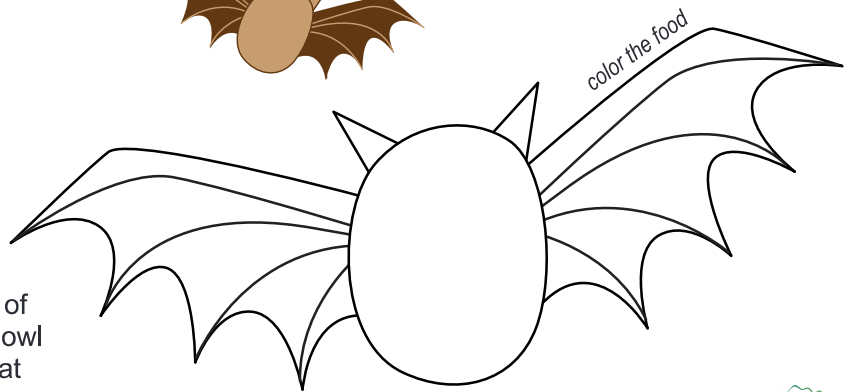
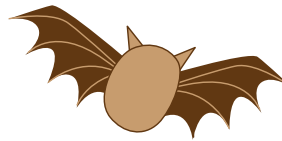
## DIRECTIONS:

Slice each apple into 8 slices, then sprinkle with lemon juice to prevent browning. Spread about 1 teaspoon of peanut butter on each slice. Put 4 to 6 yogurt-covered raisins at an angle in the peanut butter, then place another peanut butter-covered apple slice on top (peanut butter side on the raisins). Use extra peanut butter if necessary.



Adapted from Snohomish Health District

# Cinnamon Sugar Bats



## Ingredients:

- Whole-wheat tortillas
- butter
- cinnamon
- sugar

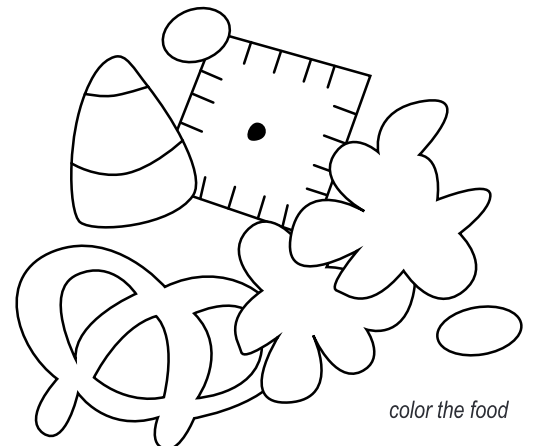
## DIRECTIONS:

Cut out bat shapes from the whole-wheat tortillas, dipping them first in a small bowl of melted butter, and then in another small bowl of cinnamon/sugar mix. Bake in the oven at 350 °F for 10 minutes.



Adapted from Snohomish Health District

# Harvest Snack Mix



## Ingredients:

- 1 bag candy corn
- 1 large bag small chocolate candies
- 1 bag small pretzels
- Half box small cheese crackers
- 1 bag popcorn (cheese or caramel)

## DIRECTIONS:

Combine ingredients in a large bowl. Store unused mix in airtight container.



Adapted from Snohomish Health District