



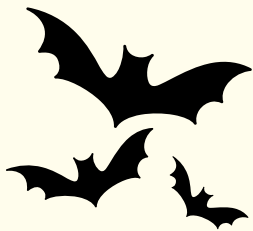
JOIN US FOR SOME

**Disney**

**HALLOWEEN ACTIVITIES**



# TABLE OF CONTENTS



## HALLOWEEN RECIPES

---

- 3. GHOST CUPCAKES
- 4. SPOOKY CAKEPOPS
- 5. HALLOWEEN BISCUITS
- 6. MUMMY ROLLS
- 7. FRIGHTFUL FRUIT

## ACTIVITY SHEETS

---

- 8. BEAUTY AND THE BEAST COLOURING SHEET
- 9. WINNIE THE POOH MAZE
- 10. MINNIE AND MICKEY COLOURING SHEET
- 11. MONSTERS INC PUZZLE
- 12. STAR WARS MOVIE BINGO
- 13. SPIDER-MAN COLOURING SHEET
- 14. MARVEL WORD SEARCH



# GHOST CUPCAKES

*\*with extra spook*

## INGREDIENTS:

### FOR THE CUPCAKES:

- 1 1/2 CUPS ALL-PURPOSE FLOUR
- 1 1/2 TEASPOONS BAKING POWDER
- 1/2 TEASPOON BAKING SODA
- 1/4 TEASPOON SALT
- 1/2 CUP UNSALTED BUTTER, SOFTENED
- 1 CUP GRANULATED SUGAR
- 2 LARGE EGGS
- 1 TEASPOON VANILLA EXTRACT
- 1 CUP BUTTERMILK

### FOR THE GHOST DECORATIONS:

- WHITE ROLLED FONDANT ICING
- BLACK FONDANT OR EDIBLE BLACK GEL FOOD COLOURING
- POWDERED SUGAR (FOR DUSTING)



# LETS BEGIN!

Always cook with a  
grown-up!

## 1. PREPARE THE CUPCAKES:

- PREHEAT YOUR OVEN TO 350°F (175°C) AND LINE A MUFFIN TIN WITH CUPCAKE LINERS.
- IN A MEDIUM-SIZED BOWL, WHISK TOGETHER THE FLOUR, BAKING POWDER, BAKING SODA, AND SALT. SET ASIDE.
- IN A SEPARATE LARGE BOWL, CREAM TOGETHER THE SOFTENED BUTTER AND SUGAR UNTIL LIGHT AND FLUFFY, WHICH SHOULD TAKE ABOUT 2 MINUTES.
- ADD THE EGGS ONE AT A TIME, BEATING WELL AFTER EACH ADDITION. STIR IN THE VANILLA EXTRACT.
- GRADUALLY ADD THE DRY INGREDIENTS TO THE WET INGREDIENTS, ALTERNATING WITH THE BUTTERMILK, BEGINNING AND ENDING WITH THE DRY INGREDIENTS. MIX UNTIL JUST COMBINED, BEING CAREFUL NOT TO OVER MIX.
- FILL EACH CUPCAKE LINER ABOUT TWO-THIRDS FULL WITH THE CUPCAKE BATTER.
- BAKE IN THE PREHEATED OVEN FOR 18-20 MINUTES OR UNTIL A TOOTHPICK INSERTED INTO THE CENTRE OF A CUPCAKE COMES OUT CLEAN.
- REMOVE THE CUPCAKES FROM THE OVEN AND ALLOW THEM TO COOL COMPLETELY ON A WIRE RACK.

## 2. MAKE THE GHOST DECORATIONS:

- DUST YOUR WORK SURFACE WITH POWDERED SUGAR TO PREVENT STICKING.
- ROLL OUT THE WHITE FONDANT ICING TO ABOUT 1/8 INCH THICKNESS. USE A ROUND COOKIE CUTTER OR A GLASS TO CUT OUT CIRCLES THAT ARE SLIGHTLY LARGER THAN THE TOPS OF YOUR CUPCAKES.
- DRAPE THE FONDANT CIRCLES OVER THE COOLED CUPCAKES, ALLOWING THEM TO HANG OVER THE SIDES TO CREATE A GHOST-LIKE SHAPE. GENTLY SMOOTH THE FONDANT OVER THE CUPCAKES TO ADHERE.
- FOR THE GHOST FACES, YOU CAN USE SMALL PIECES OF BLACK FONDANT TO CREATE EYES AND MOUTHS. ALTERNATIVELY, YOU CAN USE EDIBLE BLACK GEL FOOD COLOURING TO DRAW ON THE FACES.

## 3. SERVE AND ENJOY:

- ONCE THE GHOST DECORATIONS ARE IN PLACE, YOUR GHOST CUPCAKES ARE READY TO SERVE!
- THESE SPOOKY TREATS ARE PERFECT FOR HALLOWEEN PARTIES OR ANY GHOSTLY-THEMED EVENT. ENJOY!

FEEL FREE TO GET CREATIVE WITH YOUR GHOSTLY EXPRESSIONS, AND DON'T FORGET TO HAVE FUN DECORATING THESE ADORABLE GHOST CUPCAKES WITH ROLLED FONDANT ICING.

# SPOOKY CAKEPOPS

## INGREDIENTS:

### FOR THE CAKEPOPS:

- 2 CUPS OF CRUMBLED LEFTOVER CAKE (ANY FLAVOUR)
- 1/2 CUP OF FROSTING (CREAM CHEESE, CHOCOLATE, OR YOUR PREFERRED FLAVOUR)
- 1 PACKAGE OF CANDY MELTS (ORANGE AND WHITE)
- CAKEPOP STICKS
- SPRINKLES OR COLOURED SUGAR (FOR DECORATION)
- STYROFOAM BLOCK OR A CAKEPOP STAND FOR DRYING

### FOR PUMPKIN DECORATIONS:

- GREEN FONDANT OR GREEN CANDY MELTS
- BLACK FONDANT OR BLACK FOOD COLOURING FOR SKULL DECORATIONS:
- WHITE FONDANT
- BLACK FONDANT OR BLACK FOOD COLOURING
- OPTIONAL: EDIBLE SILVER OR GOLD DUST FOR ADDED EFFECT



# SPOOKY CAKEPOPS

Always cook with a grown-up!

## INSTRUCTIONS:

### 1. MAKE THE CAKE POPS:

- IN A LARGE BOWL, COMBINE THE CRUMBLED LEFTOVER CAKE AND FROSTING. MIX UNTIL THE MIXTURE IS WELL COMBINED AND CAN HOLD ITS SHAPE.
- ROLL THE CAKE MIXTURE INTO SMALL, BITE-SIZED BALLS AND PLACE THEM ON A BAKING SHEET LINED WITH PARCHMENT PAPER.
- INSERT A CAKE POP STICK INTO EACH CAKE BALL AND THEN PLACE THEM IN THE FREEZER FOR ABOUT 15-20 MINUTES TO FIRM UP.

### 2. MELT THE CANDY MELTS:

- IN SEPARATE MICROWAVE-SAFE BOWLS, MELT THE ORANGE AND WHITE CANDY MELTS ACCORDING TO THE PACKAGE INSTRUCTIONS UNTIL SMOOTH AND CREAMY.

### 3. DIP AND DECORATE:

#### FOR PUMPKIN CAKE POPS:

- DIP THE CAKE POPS INTO THE ORANGE CANDY MELTS, MAKING SURE TO COAT THEM EVENLY. ALLOW ANY EXCESS CANDY COATING TO DRIP OFF.
- BEFORE THE CANDY COATING SETS, YOU CAN ROLL THE TOP OF THE CAKE POP IN GREEN SPRINKLES OR USE GREEN FONDANT TO CREATE A SMALL STEM FOR THE PUMPKIN.
- ALLOW THE ORANGE COATING TO SET SLIGHTLY, BUT NOT COMPLETELY.
- USING BLACK FONDANT OR BLACK FOOD COLOURING, CREATE SMALL FACIAL FEATURES FOR THE PUMPKIN, SUCH AS EYES AND A MOUTH.
- PLACE THE DECORATED PUMPKIN CAKE POPS IN THE STYROFOAM BLOCK OR CAKE POP STAND TO DRY COMPLETELY.

#### FOR SKULL CAKEPOPS:

- DIP THE CAKE POPS INTO THE WHITE CANDY MELTS, COATING THEM EVENLY. ALLOW ANY EXCESS CANDY COATING TO DRIP OFF.
- WHILE THE WHITE COATING IS STILL WET, YOU CAN USE BLACK FONDANT OR BLACK FOOD COLOURING TO CREATE EYE SOCKETS, A NOSE, AND A MOUTH FOR THE SKULL DESIGN.
- OPTIONALLY, YOU CAN DUST THE SKULLS WITH EDIBLE SILVER OR GOLD DUST FOR ADDED EFFECT.
- PLACE THE DECORATED SKULL CAKE POPS IN THE STYROFOAM BLOCK OR CAKE POP STAND TO DRY COMPLETELY.

### 4. SERVE AND ENJOY:

- ONCE THE CANDY COATING HAS SET AND THE DECORATIONS ARE IN PLACE, YOUR HALLOWEEN CAKE POPS ARE READY TO ENJOY!
- THESE SPOOKY AND DELICIOUS TREATS ARE PERFECT FOR HALLOWEEN PARTIES OR AS A FUN PROJECT WITH KIDS.

# HALLOWEEN BISCUITS

## INGREDIENTS:

- 2 1/2 CUPS ALL-PURPOSE FLOUR
- 1/2 TEASPOON BAKING POWDER
- 1/4 TEASPOON SALT
- 1 CUP (2 STICKS) UNSALTED BUTTER, SOFTENED
- 1 CUP GRANULATED SUGAR
- 1 LARGE EGG
- 1 TEASPOON VANILLA EXTRACT
- HALLOWEEN-THEMED COOKIE CUTTERS (E.G., PUMPKINS, GHOSTS, BATS)
- ASSORTED COLOURED ICING AND SPRINKLES FOR DECORATING
- FOOD COLOURING (OPTIONAL)



# HALLOWEEN BISCUITS

Always cook with a grown-up!

- 1. PREHEAT THE OVEN:** PREHEAT YOUR OVEN TO 350°F (175°C) AND LINE A BAKING SHEET WITH PARCHMENT PAPER.
- 2. COMBINE DRY INGREDIENTS:** IN A MIXING BOWL, WHISK TOGETHER THE FLOUR, BAKING POWDER, AND SALT. SET THIS ASIDE.
- 3. CREAM BUTTER AND SUGAR:** IN A SEPARATE LARGE BOWL, USING AN ELECTRIC MIXER, CREAM TOGETHER THE SOFTENED BUTTER AND GRANULATED SUGAR UNTIL IT BECOMES LIGHT AND FLUFFY.
- 4. ADD EGG AND VANILLA:** BEAT IN THE EGG AND VANILLA EXTRACT UNTIL WELL COMBINED.
- 5. GRADUALLY ADD DRY INGREDIENTS:** WITH THE MIXER ON LOW SPEED, GRADUALLY ADD THE DRY INGREDIENTS TO THE WET INGREDIENTS. MIX UNTIL THE DOUGH COMES TOGETHER AND FORMS A BALL. IF THE DOUGH IS TOO CRUMBLY, YOU CAN ADD A TABLESPOON OF MILK TO HELP IT COME TOGETHER.
- 6. ROLL OUT THE DOUGH:** DIVIDE THE DOUGH INTO TWO EQUAL PORTIONS. ROLL OUT ONE PORTION ON A LIGHTLY FLOURED SURFACE TO ABOUT 1/4 INCH (6MM) THICKNESS. USE YOUR HALLOWEEN-THEMED COOKIE CUTTERS TO CUT OUT SHAPES FROM THE DOUGH. TRANSFER THE CUTOUTS TO THE PREPARED BAKING SHEET, LEAVING SOME SPACE BETWEEN EACH ONE.
- 7. BAKE:** BAKE IN THE PREHEATED OVEN FOR 8-10 MINUTES OR UNTIL THE EDGES OF THE BISCUITS ARE LIGHTLY GOLDEN. BE CAREFUL NOT TO OVERBAKE. REMOVE FROM THE OVEN AND LET THE BISCUITS COOL ON THE BAKING SHEET FOR A FEW MINUTES BEFORE TRANSFERRING THEM TO A WIRE RACK TO COOL COMPLETELY.
- 8. DECORATE:** ONCE THE BISCUITS ARE COMPLETELY COOL, YOU CAN GET CREATIVE WITH DECORATING THEM. USE COLORED ICING TO ADD FACES, DETAILS, OR ANY SPOOKY DESIGNS YOU LIKE. YOU CAN ALSO USE SPRINKLES, CANDY EYES, OR COLORED SUGAR FOR EXTRA FLAIR. LET THE ICING SET BEFORE SERVING.
- 9. REPEAT:** REPEAT THE ROLLING, CUTTING, BAKING, AND DECORATING STEPS WITH THE REMAINING PORTION OF THE DOUGH UNTIL YOU'VE USED IT ALL UP.
- 10. SERVE:** YOUR HALLOWEEN BISCUITS ARE NOW READY TO BE ENJOYED! THEY MAKE A PERFECT TREAT FOR HALLOWEEN PARTIES OR AS A FUN ACTIVITY WITH KIDS.

ENJOY YOUR HOMEMADE HALLOWEEN BISCUITS!



# MUMMY ROLLS

## INGREDIENTS:

### FOR THE SAUSAGE ROLLS:

- 1 SHEET OF PUFF PASTRY (STORE-BOUGHT OR HOMEMADE)
- 8 SAUSAGES (YOUR CHOICE OF FLAVOUR)
- 1 EGG (FOR EGG WASH)

### FOR THE MUMMY DECORATIONS:

- 1/4 CUP KETCHUP OR MUSTARD (FOR THE EYES)
- 16 SMALL EDIBLE GOOGLY EYES (AVAILABLE AT BAKING SUPPLY STORES OR ONLINE)
- OPTIONAL: BLACK OLIVES, SLICED INTO THIN ROUNDS (FOR ADDITIONAL EYE DECORATION)



# MUMMY ROLLS

Always cook with a grown-up!

## 1. PREHEAT THE OVEN:

- PREHEAT YOUR OVEN TO THE TEMPERATURE SPECIFIED ON THE PUFF PASTRY PACKAGE OR AT 375°F (190°C) IF USING HOMEMADE PUFF PASTRY.

## 2. PREPARE THE SAUSAGE ROLLS:

- IF YOUR PUFF PASTRY IS NOT PRE-ROLLED, ROLL IT OUT ON A LIGHTLY FLOURED SURFACE INTO A RECTANGLE ABOUT 1/8 INCH THICK.
- CUT THE PASTRY INTO THIN STRIPS, APPROXIMATELY 1/2 INCH WIDE.

## 3. WRAP THE SAUSAGES:

- TAKE ONE SAUSAGE AND WRAP IT WITH SEVERAL STRIPS OF PUFF PASTRY, LEAVING SMALL GAPS TO MAKE IT LOOK LIKE A MUMMY. ENSURE THAT THE SAUSAGE IS FULLY COVERED, LEAVING A SMALL SECTION UNWRAPPED FOR THE FACE.
- REPEAT THIS PROCESS FOR ALL SAUSAGES.

## 4. CREATE THE MUMMY LOOK:

- PLACE THE WRAPPED SAUSAGES ON A BAKING SHEET LINED WITH PARCHMENT PAPER.
- IN A SMALL BOWL, BEAT THE EGG TO CREATE AN EGG WASH. BRUSH THE EGG WASH OVER THE EXPOSED SECTIONS OF THE WRAPPED SAUSAGES. THIS WILL GIVE THEM A GOLDEN-BROWN COLOUR WHEN BAKED.
- BAKE THE MUMMY SAUSAGE ROLLS IN THE PREHEATED OVEN FOR ABOUT 15-20 MINUTES OR UNTIL THEY ARE GOLDEN BROWN AND COOKED THROUGH.

## 5. ADD THE EYES:

- ALLOW THE MUMMY SAUSAGE ROLLS TO COOL SLIGHTLY. ONCE THEY ARE COOL ENOUGH TO HANDLE, USE A SMALL AMOUNT OF KETCHUP OR MUSTARD TO ATTACH TWO EDIBLE GOOGLY EYES TO EACH SAUSAGE ROLL TO CREATE THE MUMMY'S EYES.
- IF YOU'D LIKE, YOU CAN ALSO USE SLICES OF BLACK OLIVES AS ADDITIONAL DECORATIONS FOR THE EYES.

## 6. SERVE AND ENJOY:

- YOUR HALLOWEEN MUMMY SAUSAGE ROLLS ARE NOW READY TO BE SERVED! THEY MAKE FOR A SPOOKY AND DELICIOUS ADDITION TO ANY HALLOWEEN PARTY OR GATHERING.

THESE MUMMY SAUSAGE ROLLS ARE SURE TO BE A HIT AT YOUR HALLOWEEN CELEBRATION. ENJOY YOUR SPOOKY AND TASTY TREAT!

# FRIGHTFUL FRUIT

**Always cook with a  
grown-up!**

## INGREDIENTS:

- MELTED CHOCOLATE
- BANANAS
- SATSUMAS
- APPLES
- STRAWBERRIES
- PEANUT BUTTER
- ROLLED ICING

**THIS RECIPE IS WONDERFULLY SHORT AND STRAIGHTFORWARD. HERE'S WHAT YOU NEED TO DO:  
ORANGES AND BANANAS: SIMPLY PEEL YOUR ORANGES AND BANANAS, AND THEN ADD FACES TO THEM.  
YOU CAN USE SMALL PIECES OF OTHER FRUITS OR EDIBLE DECORATIONS TO CREATE EYES, NOSES, AND MOUTHS ON THEM.**

**APPLES: START BY CUTTING YOUR APPLES INTO FOUR EQUAL PIECES (QUADRANTS). THEN, CUT A MOUTH  
SHAPE INTO EACH APPLE SLICE. FILL THE MOUTH WITH PEANUT BUTTER TO GIVE IT A DELICIOUS FLAVOUR.  
TO ADD SOME PLAYFUL DETAILS, PLACE A SLICE OF STRAWBERRY INSIDE AS A TONGUE, USE A SMALL  
CIRCLE OF ICING FOR THE EYES, AND FINISH IT OFF WITH A TINY DOT OF CHOCOLATE IN THE CENTRE.**

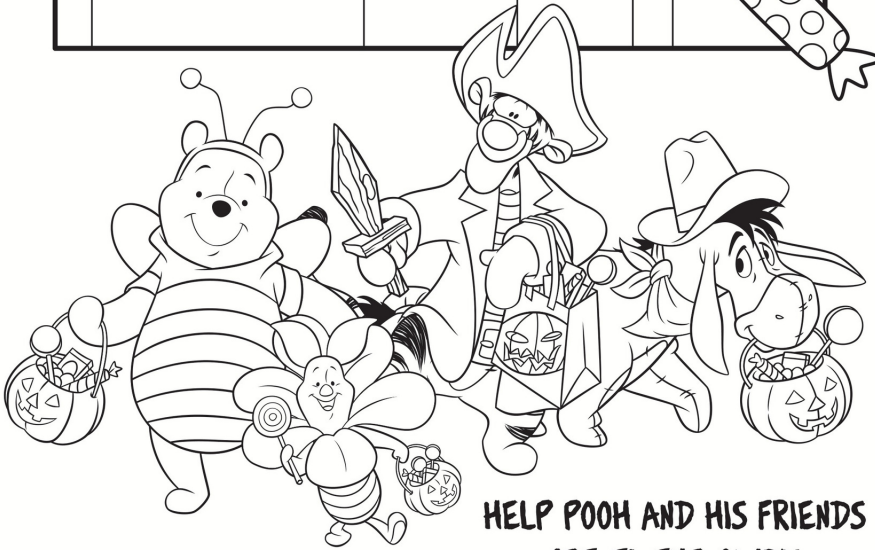
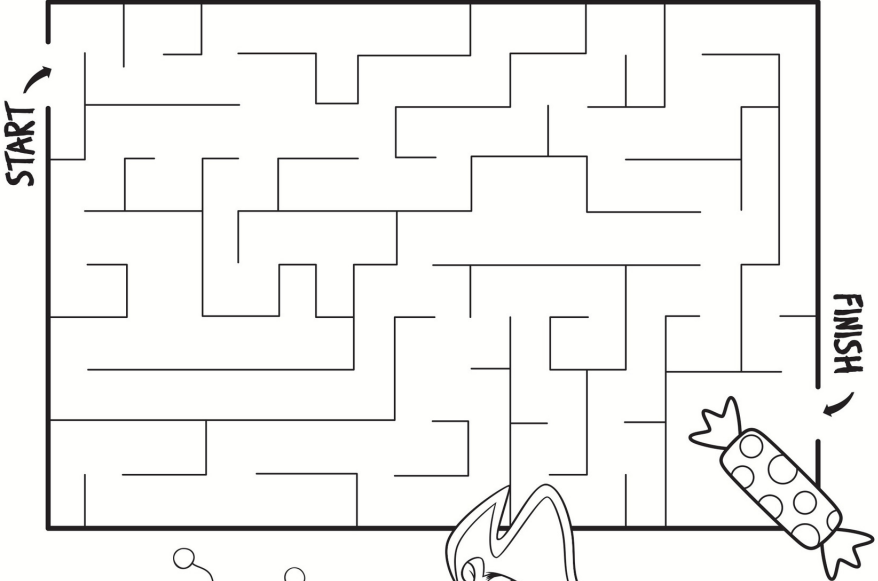
**THIS DELIGHTFUL TREAT OFFERS A HEALTHIER ALTERNATIVE TO SOME OF THE SWEETER OPTIONS  
TYPICALLY AVAILABLE. IT'S A CREATIVE AND FUN WAY TO ENJOY FRESH FRUITS WHILE ADDING A TOUCH  
OF WHIMSY TO YOUR SNACK OR DESSERT.**



Surprise! Even the big Beast is scared of spiders!



Disney  
PRINCESS



**HELP POOH AND HIS FRIENDS  
GET TO THE CANDY.**

Disney  
**Winnie  
the Pooh**

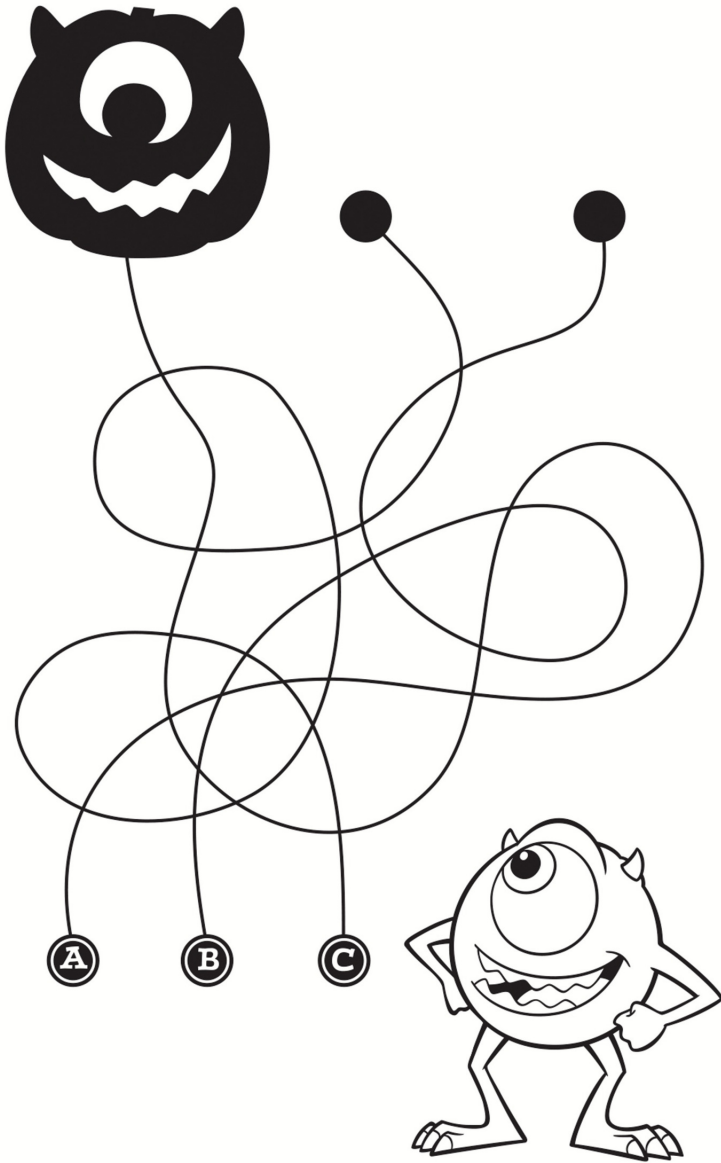
©Disney Enterprises  
Based on the "Winnie the Pooh"  
works by A.A. Milne and E.H. Shepard.

Provided by Disney Publishing Worldwide



Disney  
Disney  
**MICKEY**  
AND FRIENDS

Which line leads Mike to the pumpkin?



# CREATE MAGIC MOMENTS

WITH **STAR  
WARS**

May the Force be with you.

Play Movie Night Bingo with  
the entire family while watching  
your favorite *Star Wars* movie or series.

Printable Bingo Cards. Cut here

Light Side Of The Force	Death Star	Millennium Falcon	"I Have a bad feeling about this"	Opening Crawl
"Jedi"	Force Ghost Appears	"Rebel Scum"	Lightsaber Ignites	"It's A Trap!"
Sarcastic Droid	R2-D2 Beeps		Han Solo's Dice	Lightsaber Duel
Epic Space Battle	X-Wing	Chewbacca Roars	Storm-troopers Can't Aim	C-3PO Translates
Dark Side Of The Force	Hyperspace Jump	Blue Lightsaber	"May The Force Be With You"	Red Lightsaber

Blue Lightsaber	Lightsaber Duel	Death Star	Red Lightsaber	X-Wing
Chewbacca Roars	Han Solo's Dice	Storm-troopers Can't Aim	"Jedi"	Dark Side Of The Force
Millennium Falcon	"Rebel Scum"		Opening Crawl	"I Have A Bad Feeling About This"
Light Side of the Force	Hyperspace Jump	C-3PO Translates	Blue Lightsaber	Force Ghost Appears
R2-D2 Beeps	"It's A Trap!"	"May The Force Be With You"	Epic Space Battle	Sarcastic Droid

Opening Crawl	X-Wing	Sarcastic Droid	"Jedi"	Hyperspace Jump
Storm-troopers Can't Aim	"May The Force Be With You"	Lightsaber Duel	Light Side Of The Force	Chewbacca roars
Han Solo's Dice	Force Ghost Appears		R2-D2 Beeps	Red Lightsaber
C-3PO Translates	Blue Lightsaber	"Rebel Scum"	Epic Space Battle	Death Star
"I Have A Bad Feeling About This"	Millennium Falcon	Lightsaber Ignites	Dark Side Of The Force	"It's A Trap!"



**MARVEL HQ**

**COLOURING SHEET**  
**SPIDER-MAN**





# WORD SEARCH

H F D V A Q N X E C N C F V X E H S Z V  
A Y L C E N P I S J X C Y U O N Y I S W  
T R Y T P N T T P R T H O C K I U K M R  
Z S J K Z K M E N Q N B F T L Y W T A K  
E R A Z C M A I E E H T P X C O H U G N  
G F Y E K J E A N G R E Y R W V P C N G  
N R O C B O Y Y W X D P G O Z L E S E C  
W Z N V T G J O H R U W T S M C B C T Z  
D R L L A I I W I T Z H E S E L A S O E  
J J B M Q X E W Z X K M E E I L T I N E  
F V B P I E W W I V F W L F H N E I H Z  
H I M R O T S S E S S P I O G Q R E X S  
T N T Y Q U F V G N M Y O R U E B U B O  
W C P L Z P W N L L Y W Z P V F N G P J  
O H G C S C I P E X I N X L Q U I O H L  
S A A Z E L N K H J G A O G E T S R V U  
H H W O O F J R S M L W U Q B V U O Z L  
W N J K Y V F Z D X Q D O A I E N B F M  
X N N U L R W O X F U P Y Z H Y L Y B A  
I L M Z Z X C M S I J K W K R B M X I R

**BEAST  
CYCLOPS  
GAMBIT**

**JEAN GREY  
MAGNETO  
PROFESSOR X**

**ROGUE  
STORM  
WOLVERINE**





**CHECK OUT**  
**OUR DISNEY**  
**COLLECTION HERE**



**CHARACTER.COM**