**Witch’s brew**

**Total time:**

Prep: 20 minutes plus chilling

**Makes:**

6 servings

**Ingredients:**

1 cup sugar

1 cup water

8 medium kiwi fruit, peeled and quartered

½ cup fresh mint leaves

1-liter ginger ale, chilled

Ice cubes

**Directions:**

In a small saucepan, bring sugar and water to a boil. Cook and stir until sugar is dissolved; set aside to cool.

Place the kiwi, mint and sugar syrup in a blender; cover and process until blended. Pour into a large pitcher. Refrigerate until chilled.

Just before serving, stir in ginger ale. Serve over ice.

**Witch’s hats**

**Total time:**

Prep: 50 mins plus standing

Bake: 10 minutes plus cooling

**Makes:**

16 servings

**Ingredients:**

1 tube (16.5 ounces) refrigerated sugar cookie dough

¼ cup baking cocoa

1 cup Corn Pops cereal

1 cup bite-sized Shredded Wheat cereal

1 cup square oat cereal

½ cup dried cherries

½ cup salted pumpkin seeds or pepitas, optional

1/3 cup butter, cubed

2 cups semisweet chocolate chips, divided

1 1/3 cups confectioners’ sugar

1 tablespoon shortening

16 ice cream sugar cones

Orange and green sprinkles

**Directions:**

Preheat oven to 350°. Let cookie dough stand at room temperature for 5-10 minutes to soften. In a large bowl, beat cookie dough and cocoa until blended. Shape into 1-1/2-in. balls; place 3 in. apart on ungreased baking sheets. Coat bottom of a glass with cooking spray. Press cookies with bottom of glass to flatten, recoating in cooking spray as needed.

Bake 10-12 minutes or until set. Cool completely on pans on wire racks.

In a large bowl, combine corn pops, Shredded Wheat, oat cereal, cherries and, if desired, pumpkin seeds. In a microwave, melt butter and 1/2 cup chocolate chips; stir until smooth. Pour over cereal mixture; toss to coat.

Place confectioners' sugar in a large resealable plastic bag; add cereal mixture. Close bag and shake to coat. Spread onto baking sheets to cool.

In a microwave, melt shortening and remaining chocolate chips; stir until smooth. Spread over sugar cones. Freeze until set, about 10 minutes. Fill each cone with 2 tablespoons cereal mixture.

Place a filled cone on each cookie; pipe melted chocolate around base of cones to adhere. Decorate as desired with sprinkles and remaining melted chocolate. Refrigerate until set, about 10 minutes. Serve with remaining cereal mixture.

**Pretzel broomsticks**

**Total time:**

Prep: 35 minutes plus standing

**Makes:**

4.5 dozen

**Ingredients:**

1 package (10 ounces) pretzel rods

1 package (14 ounces) caramels

1 tablespoon evaporated milk

1 ¼ cups miniature semisweet chocolate chips

1 cup plus 2 tablespoons butterscotch chips

2/3 cup milk chocolate toffee bits

¼ cup chopped walnuts, toasted

**Directions:**

With a sharp knife, cut pretzel rods in half; set aside.

In a large saucepan over low heat, melt caramels with milk.

In a large shallow bowl, combine the chocolate and butterscotch chips, toffee bits and walnuts.

Pour caramel mixture into a 2-cup glass measuring cup. Dip the cut end of each pretzel piece 2/3 of the way into the caramel mixture (reheat in microwave if the mixture becomes too thick for dipping). Allow excess caramel to drip off, then roll pretzels in the chip mixture. Place on waxed paper until set. Store in airtight container.