



13 Best Homemade Halloween Candy Recipes

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STEPHANIE FROM MACARONI AND CHEESECAKE

MAEGHAN FROM THE WAY TO HIS HEART

ANNALISE FROM SWEET ANNA'S

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Letter from the Editor

Dear Fellow Copycats:

With fall just around the corner, now is the perfect time start preparing for Halloween. It's a fun and exciting time of year filled with the most delicious treats. AllFreeCopycatRecipes is here to help you create your very own Halloween candy from scratch. On our Web site, <u>AllFreeCopycatRecipes.com</u>, we rounded up top secret recipes for brand name candies that you can make in the comfort of your own kitchen. Top secret recipes for famous brand name recipes are fun to recreate at home and allow you to save some "dough"—in your wallet, that is! Think of the long list of brand name candies you normally buy at the store. Any of those items could be made at home! Thanks to our free eCookbook, *13 Best Homemade Halloween Candy Recipes*, you can enjoy a variety of copycat Halloween candy classics. You will love them and so will the trick-or-treaters in your neighborhood!

Our free eCookbook, *13 Best Homemade Halloween Candy Recipes*, includes some of the most sought after Halloween candy recipes around, which also happen to be our readers' favorite recipes as well. In this free eCookbook you'll find recipes Homemade Hershey Kisses (p. 5), Candy Bar Caramel Corn (p. 9), Homemade Butterfingers (p. 11) and many more sweet treats! Next time want to cook up something decadent and delicious, consult our free eCookbook, *13 Best Homemade Halloween Candy Recipes*.

For more fun and easy copycat recipes, be sure to visit <u>AllFreeCopycatRecipes.com</u>. While you're there, subscribe to AllFreeCopycatRecipes' free <u>Crazy for Copycats newsletter</u> to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

Ashley Kolpak, Edítor, AllFreeCopycatRecípes

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HOMEMADE HERSHEY KISSES

BY: CARA FROM FORK AND BEANS



Want to try your hand at making an easy candy copycat? Homemade Hershey Kisses are a delicious dessert recipe that everyone will love. Almond and chocolate chips are the star ingredients. Send a little love with this precious treat.

Ingredients

- ¹/₂ Cup Enjoy Life Non-Dairy Chocolate Chips (or any brand of baking chocolate chips)
- 12 Almonds
- Mini Funnels
- Silver Foil Candy Wrappers

Instructions

- 1. Melt the chocolate chips in a double broiler or in a large metal bowl over top a saucepan filled with water to touch the bottom of the bowl. Alternatively, place the chocolate in a microwave safe bowl and microwave at 30 second increments. Stirring at each stop. *This should take about 90 seconds total*.
- 2. Fill the funnel half way with melted chocolate, making sure the chocolate fills a little into the narrowest part. Place almond in middle, making sure that the chocolate is covering it entirely.
- 3. Standing upright, freeze for 10 minutes. Remove smooches from funnel by gently squeezing the chocolate mold out. This should easily slip out. If not, freeze for another minute.



HOMEMADE WHATCHAMCALLIT CANDY BAR

BY: MARIA FROM MARIA'S NUTRITIOUS AND DELICIOUS JOURNAL



With a crispy peanut butter center, a layer of caramel, and a chocolate coating, this Whatchamacallit Candy Bar recipe is a perfect candy clone. Homemade chocolate candy recipes like this one taste amazing and are better for you than the real thing!

MAKES: 12

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COPYCAT REESE'S PEANUT BUTTER EGGS

BY: KATIE FROM CHOCOLATE COVERED KATIE



You'll have a ball recreating this Halloween candy classic at home. Reese's Peanut Butter Eggs are a winning combination of chocolate and peanut butter. It's a craveable copycat candy recipe. It's a great cooking project to take on with the kids.

MAKES: 6 EGGS

CLICK HERE FOR THE RECIPE



HOMEMADE MOUNDS CANDY BARS

BY: ANNALISE FROM SWEET ANNA'S



Make a healthier version of a candy copycat with this Homemade Mounds Candy Bars recipe. To make these scrumptious bars, you'll need honey, shredded coconut, dark chocolate chips and coconut oil. You'll love this delicate chilled dessert.

Ingredients:

- 2 1/2 cups flaked or shredded coconut
- 1/2 cup melted virgin coconut oil
- 1/4 cup raw honey (melted if it will be too firm to stir!)
- 1 teaspoon pure vanilla extract
- Pinch of salt
- 1 1/2 cups dark chocolate chips
- 1 1/2 teaspoons virgin coconut oil

Directions:

- 1. In a large bowl, mix together the coconut, coconut oil, honey, vanilla and salt until well mixed. (*The mixture may seem very greasy… don't worry about it. Everything will firm back up into a wonderful moist, chewy texture!*)
- *2.* Fill about 12-15 cups of a mini-muffin pan with the mixture, pressing down evenly and firmly. Place in the freezer to set for at least 30 minutes.
- *3.* Melt the chocolate chips with the coconut oil. Spoon the chocolate evenly over the coconut in each cup, spreading smoothly. Place the pan back in to the freezer to set another 30 minutes.
- *4.* Use a knife to gently pop each candy bar out of the pan and transfer to a freezer-safe Tupperware to store in the freezer or fridge. Or serve immediately!
- *5.* These will get soft at room temperature for too long, so keep them cold until you are ready to serve them!

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CANDY BAR CARAMEL CORN

BY: JESSICA FROM HOW SWEET IT IS



Celebrate Halloween with this extra-delicious homemade candy copycat. Gathering your Halloween candy leftovers is the first step to making Homemade Candy Bar Caramel Corn. You'll love the sweet crunch of this awesome dessert.

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Find hundreds of free, copycat recipes, cooking tips, entertaining ideas and more at http://www.AllFreeCopycatRecipes.com/.



HOMEMADE TWIX BARS

BY: ASHLEY FROM NOT WITHOUT SALT



Homemade candy recipes can sometimes be better than what you find at the store. Take one look at this recipe for Homemade Twix Bars and you'll know you're in for a treat. Don't you just love free homemade candy recipes?

CLICK HERE FOR THE RECIPE



HOMEMADE BUTTERFINGERS

BY: LACEY FROM SOUTHERN IN THE CITY



As far as chocolate candy bar recipes go, this recipe for Homemade Butterfingers is as easy as they come. Make it to hand out as homemade Halloween candy, or just for fun.

Ingredients:

- 1 lb. candy corn
- 16oz jar peanut butter
- 16oz pkg. chocolate candy coating

Directions:

- 1. Melt candy corn in microwave on high 1 minute.
- 2. Stir and continue cooking in 15-second intervals until melted, stirring after each interval.
- 3. Stir in peanut butter.
- 4. Spread mixture in an 8x8 pan lined with parchment. Cool Completely. (You could put in the refrigerator or freezer to speed up the process)
- 5. Cut into squares. (You can make them as big or as small as you would like)
- 6. Dip in melted chocolate candy coating.
- 7. Lay on waxed paper to set.
- 8. It was fun to make our own homemade candy that tasted like the original. We really could not believe how close they are to real butterfingers! I even brought some to work today and everyone agreed. So grab some candy corn and get to it. Enjoy!



CANDY STORE GUMDROPS

BY: MAEGHAN FROM THE WAY TO HIS HEART



Do your kids love everything gummy and sticky? Then Candy Store Gumdrops are a great grocery store recipe to whip up at home. Pick your favorite food coloring flavor and get the party started. Making these bite sized treats a great way to be creative in the kitchen. You'll adore this cute candy copycat.

CLICK HERE FOR THE RECIPE



HOMEMADE MARSHMALLOW PEEPS

BY: STEPHANIE FROM 52 KITCHEN ADVENTURES



Among homemade Peeps recipes, this recipe for a homemade version is a gem! Try making Homemade Marshmallow Peeps at home as a fun project for the whole family. This Peeps candy will add color to your spring holidays!

CLICK HERE FOR THE RECIPE



HOMEMADE 3 MUSKETEERS BAR

BY: STELLA FROM BRAVETART



For those who are a bit more skilled in the kitchen, this recipe is for you. This recipe details a step-by-step how to make a better than the real deal 3 Musketeers Bar. Cooked meringue makes up the center. These treats are also gluten free.

CLICK HERE FOR THE RECIPE



COPYCAT FRANGO MINTS

BY: KRISTEN FROM THE FRUGAL ANTICS OF A HARRIED HOMEMAKER



There's only one thing more fun than making copycat recipes for candy bars-- eating them! With this Copycat Frango Mints recipe, you'll be able to enjoy this chocolate-mint treat from home any time you like.

Ingredients:

- 1 1/3 cups powdered sugar
- 2 sticks butter
- 1 egg
- 1 tsp vanilla
- 1 cap mint extract
- 1 12 ounce package chocolate chips
- Dipping Chocolate

Directions:

- 1. In a mixer, beat the sugar and butter until smooth.
- 2. Scrape down the sides of the bowl. Add the egg, vanilla and mint and beat again.
- *3.* Melt the chocolate chips in the microwave or a double boiler and add to the sugar mixture.
- 4. Spread in a buttered 8X8 pan and cool in the freezer for 30 minutes.
- 5. While the fudge is cooling, melt the dipping chocolate according to package directions.
- *6.* Cut the fudge into 1X.5 inch rectangles and dip in the melted dipping chocolate.
- 7. You must refrigerate these because of the raw egg.



COPYCAT LITTLE DEBBIE SWISS ROLL

BY: LIZ FROM COOKING BY MOONLIGHT



Super-size your Halloween with this fun copycat dessert recipe. This Copycat Little Debbie Swiss Roll recipe is a schoolyard classic with delicious chocolate and vanilla cream flavor. Show off your skills in the kitchen by creating the sophisticated swirl. It's a fun treat perfect for the whole family.

LITTLE DEBBIE CREME FILLING RECIPE

Ingredients

yields 1 batch 1 stick butter, softened 1/4 cup vegetable shortening 1 small (8oz) jar marshmallow creme 1 t. vanilla 1/4 t. salt 1 cup powdered sugar

Directions

1) Whip together the butter, shortening, creme, vanilla, and salt. Slowly add the sugar. If you are in a humid climate you may need to add up to an extra 1/4 cup powdered sugar to get the right texture.

CHOCOLATE GANACHE GLAZE RECIPE

Ingredients

yields 1 batch 1/2 cup heavy cream 4 oz (about 2/3 cup) dark or milk chocolate roughly chopped (or chocolate chips)

Directions

1) Heat the cream over medium heat until it begins to simmer. Quickly remove from heat and pour in the chocolate. Stir with a whisk until all chocolate has melted.



WHITE CHOCOLATE PEANUT BUTTER CUPS

BY: STEPHANIE FROM MACARONI AND CHEESECAKE



White Chocolate Peanut Butter Cups are a fantastic twist on the traditional Halloween candy recipe. It's a trick-ortreater's delight. Made with simple ingredients found around the house, it's a cinch to whip up a batch of these tasty treats.

CLICK HERE FOR THE RECIPE



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THANK YOU

THE FOLLOWING BLOGGERS MADE THIS ECOOKBOOK POSSIBLE:



Cara from Fork and Beans

At Fork and Beans, the words, "I can no longer eat that!" are

never spoken. Instead, all of your favorite recipe classics are transformed without gluten, eggs, and dairy but you will never taste the difference!



Maria from <u>Maria's Nutritious and</u> <u>Delicious Journal</u>

My blog includes a unique combination of innovative recipes using alternative ingredients to less healthy options and easy to understand explanations of why these options are better for our health. I include with each recipe a snip-it of information about different ailments and problems with our health that can be healed with proper nutrition.



Katie from Chocolate Covered Katie

The recipes featured here are healthier versions of your favorite naughty treats: Cookie Dough Milkshakes, Chocolate Peanut Butter Fudge, Brownie Batter Pancakes...



Annalise from Sweet Anna's

I am a foodie... with a deep passion for everything edible and for sharing what I love with others. Food is my love language... If I bake for you, I love you. That's just all there is to it!





I am madly, passionately, inexplicably in love with food. Bacon makes me beam. Chocolate makes me shout from the rooftops with joy. Vegetables and I are the best of frenemies. My perfect world would include none of them.



Ashley from Not Without Salt

I happily share my passion for all things salted; sweet and savory, in hope that you too will find pleasure, joy and sustenance in good food.



Lacey from Southern in the City

I'm Lacey, a southern girl from Alabama that moved to Atlanta after graduating from college. It was definitely a big change, but I have loved every minute of it!



Maeghan from The Way to His Heart

The Way to His Heart is about showing love through food. Nothing pleases me more than to feed my friends and family good food. I love food and being married to a man who loves to eat, but is picky, has made me really want to try new things to broaden his horizons. I've always loved fun, pretty food, but now that I'm a mother I try to really drive that home.

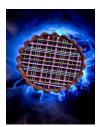
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Stephanie from 52 Kitchen Adventures

Stephanie Nuccitelli, the food blogger behind 52 Kitchen Adventures, loves recreating store-bought snack foods at home. Nuccitelli loves baking from scratch, and making what she dubs "homemade junk food," but takes it a step further.



Stella from **BraveTart**

Stella Parks graduated from the Culinary Institute of America, where she received high marks in "Playing with Chocolate" and "Baking Yummy Things." BraveTart chronicles her adventures at Table 310, a restaurant in Lexington, Kentucky. Food & Wine magazine recently named Stella one of America's Best New Pastry Chefs. Her cookbook hits shelves in 2014.



Kristen from The Antics of a Harried Homemaker

Kristen, well, she is a SAHM mom of 5 that has baked professionally, catered and taught cooking classes. With generations of great cooks behind her, she continues to push her own culinary limits while trying to keep up with the chaos that four teenage boys and one little girl create. In the process, she is finding ways to save money, make things at home that she would have bought at the grocery store a few years ago, and still create delicious, homey foods.

Continue for more "Thank Yous"



Liz from Cooking by Moonlight

Liz is the writer, recipe developer, and photographer for Cooking by Moonlight, a blog dedicated to people that don't have time to cook all day but still want delicious dinners and treats each night. Liz has been known to come home from work and go right into the kitchen to experiment well in the wee hours of the night helping her live the nickname of the Moonlit Chef.



Stephanie from Macaroni and Cheesecake

I'm Stephanie and you can find me over at

macaroniandcheesecake.com. I'm married to my best friend, Adam and living in beautiful Southeast Tennessee. I'm passionate about Jesus, traveling, sports, and of course food! I love cooking and baking but I'm also in love with going out to eat and experiencing new restaurants. I started this blog as a creative outlet and a way to share my love of food with other foodies like me (that's you)! Here you'll find Savory Eats, Delicious Treats and some of our fun travel adventures.