WITCHES BREW

1 CUP MILK

1 TBSP COCOA POWDER

2 TBSP SUGAR

1 TBSP WATER

PINCH OF SALT

1 TBSP SEMI-SWEET CHOCOLATE CHIPS

WHIPPED CREAM (FOR TOPPING)

MARSHMALLOWS OR HALLOWEEN CANDY (FOR TOPPING)

IN A SMALL SAUCEPAN, OVER MEDIUM HEAT, COMBINE SUGAR, COCOA POWDER AND WATER. STIR TILL DISSOLVED.

ADD MILK, SALT AND SEMI-SWEET CHOCOLATE CHIPS AND STIR WELL TILL CHOCOLATE HAS MELTED.

POUR INTO A CUP AND TOP WITH WHIPPED CREAM AND MARSHMALLOWS OR HALLOWEEN CANDY! ENJOY

TINY HUMANS READ

JACK-O'-LANTERN JELLY

YOU WILL NEED:

5 SMALL MASON JARS

PERMANENT MARKER (TO DRAW ON JARS)

45G ORANGE JELLY CRYSTALS

1 LITRE BOILING WATER

1 LITRE COLD WATER

2 MANGOES

4 PEACHES

1 BUNCH MINT

USING A PERMANENT MARKER, DRAW JACK-O'-LANTERN FACES ON TO EACH JAR.

CUT UP THE MANGO AND PEACHES INTO CUBES AND DIVIDE BETWEEN THE JARS.

POUR ORANGE JELLY CRYSTALS INTO A LARGE BOWL AND MIX WITH 1 LTR OF BOILING WATER. STIR TILL DISSOLVED, THEN ADD 1 LTR OF COLD WATER. STIR WELL (AROUND 5 MINUTES).

POUR JELLY MIX INTO THE JARS OF FRUIT AND SET IN THE FRIDGE FOR 8 HOURS.

ONCE SET YOU CAN DECORATE WITH A SPRIG OF MINT.

ENJOY!

TINY HUMANS READ

SLIME POPCORN

10 CUPS POPPED POPCORN

1/2 CUP PACKED BROWN SUGAR

1/4 CUP BUTTER

1 (16 OUNCE) PACKAGE MARSHMALLOWS

5 DROPS GREEN FOOD COLORING

1/2 CUP CANDY EYEBALLS

POUR POPCORN INTO LARGE BOWL.

MELT BROWN SUGAR AND BUTTER TOGETHER IN A SAUCEPAN OVER MEDIUM HEAT, STIRRING REGULARLY.

STIR IN MARSHMALLOWS UNTIL MELTED AND SMOOTH. STIR IN GREEN FOOD COLORING UNTIL COLOR IS EVENLY DISTRIBUTED.

POUR MIXTURE OVER POPCORN AND STIR UNTIL EVENLY COATED.

SPRINKLE IN CANDY EYEBALLS.

ENJOY!

TINY HUMANS READ