

Pumpkin Pasties

INGREDIENTS

- 1/2 cup canned pumpkin
- 3 TBL brown sugar
- 1/4 tsp. cinnamon
- 1/8 tsp. ginger
- 1/8 tsp. nutmeg
- pinch of ground cloves
- pinch of salt
- 1 refrigerated pie crust
- 1 egg
- 1 TBL water
- 1 TBL turbinado sugar

DIRECTIONS

1. Preheat oven to 400 degrees F. Line a baking sheet with parchment paper.
2. In a medium-sized bowl, stir together the pumpkin puree, brown sugar, cinnamon, ginger, nutmeg, ground cloves and a pinch of salt.
3. Dust a portion of the table surface with a little flour and roll out the pie crust to 1/8 inch thickness. Cut dough into 3-inch circles, using the cookie cutter.
4. Reroll the dough and continue to cut circles, until all of the dough is used. You'll make 7-8 circles.
5. Place the dough onto your baking sheet. Add about 2 teaspoons of filling to each dough circle.
6. Fold the dough over the filling to create a semi-circle shape. Pinch the edges closed using a fork.
7. In a small bowl, whisk the egg and water. Brush the egg wash on top of each pastry using the pastry brush. Cut 3 slits to vent OR cut Harry's scar shape.
8. Sprinkle with turbinado sugar.
9. Bake for 20-24 minutes, until pasties are golden brown. Cool for 10 minutes on a cooling rack before serving.

- Recipe credit: <https://thetoastykitchen.com/pumpkin-pasties-turnovers/>



Ice Cold Butterbeer

INGREDIENTS, serves 1

- 1 TBL butterscotch syrup
- 1/4 cup cream soda
- 3/4 cup cream soda
- 2-3 drops of butter extract
- Whipped cream

VERSION 2 (less sweet)

- 1 TBL butterscotch
- 1/4 cup cream soda
- 3/4 cup vanilla cream soda water
- 2-3 drops of butter extract
- Whipped cream

WHIPPED CREAM, serves 4

- 1 cup heavy cream or heavy whipping cream
- 2 TBL powdered sugar

DIRECTIONS

1. Begin by making the whipped cream: Place the bowl and beaters in the freezer for 10 minutes prior to use. Using a stand or a hand mixer, beat together the heavy cream and the powdered sugar. Whip until stiff peaks form. Set aside.
2. In a 16 ounce cup, add 1 tablespoon of butterscotch syrup. Add 1/4 cup of cream soda and stir until the butterscotch and soda are blended.
3. Drizzle a little butterscotch syrup on the inside of your cup for decoration. Add 2-3 drops of butter extract.
4. Slowly pour in the remaining soda and gently stir (just a little bit). Fill the glass with ice and top with whipped cream and more butterscotch sauce, if you'd like.

- Recipe Credit: <https://funmoneymom.com/harry-potter-butterbeer/>



Chocolate Frogs

INGREDIENTS & TOOLS, makes 1 frog

- about 2 ounces chocolate candy melts
- Molds-- cleaned and dry
- Spoon
- Scraper
- Toothpick

DIRECTIONS

1. Scoop melted chocolate into clean, dry chocolate molds, filling completely. Tap mold on countertop 20-30 times to remove air bubbles. Remove air bubbles with toothpick.
2. Scrape off excess chocolate.
3. Place in refrigerator for 35 minutes.
4. Remove from fridge and invert mold – chocolates should fall out.
5. Package and store in a cool place.

