

BUT WAIT...

Now that Halloween is over, what do you do with all that leftover candy? (Said no one - ever!) But for those of you looking for an option, here are a few suggestions on ways to use it all up!

We've also included a few other options for the autumn and to keep the fall flavors on the table! Enjoy!

Vanilla Crispy Treats w/Leftover Halloween Candy

Total Time: 1 hr. 15 min.

Prep Time: 5 min.

Cook Time: 10 min.

Serves: 9

1 T. granulated sugar
2-1/2 C. chocolate candy, divided
6 T. salted butter
10 C. mini marshmallows
1 tsp. vanilla extract
7 C. rice cereal

Line a 9-inch square pan with 2 sheets of parchment paper and sprinkle the sugar over the bottom of the pan.

Chop the chocolate candy into small pieces, then transfer to the freezer while you prepare the crispy treat mixture.

In a large nonstick pot, melt the butter over medium-low heat. Reduce the heat to low, then add the marshmallows and stir until completely melted. Add the vanilla and stir to incorporate.

Stir in the rice cereal. Remove from heat. Let cool slightly.

Transfer half of the mixture to the prepared pan and press into an even layer. Add 2 C. of the candy in an even layer, then top with the remaining rice cereal mixture and spread in an even layer. Top with the remaining candy.

Let set at room temperature for 2 hrs., or in the refrigerator for 1 hour. Cut into 9 bars, then serve.

Concession Stand Crackers

Prep Time: 15 min.

Cook Time: 15 min.

Total Time: 30 min.

Servings: 45

1 C. chocolate melting wafers
2 heaping T. chocolate-hazelnut spread (such as Nutella®)
1 sleeve Saltine crackers (about 45)
3 C. chopped candy, such as Sno-Caps®, M&Ms®, Reese's Pieces® and/or Whoppers®

Combine the chocolate and chocolate-hazelnut spread in a microwave-safe bowl and microwave until melted, stirring every 30 seconds.

Line a baking sheet with wax paper. Dip the crackers partway in the chocolate and let the excess drip back into the bowl. Lay on the baking sheet and sprinkle with the chopped candy. Let set, 15 min.

Candy Bar Cheesecake Brownies

Prep: 15 min.

Cook: 30 min.

Servings: 24

1 C. butter, cubed
2 C. sugar
1/3 C. baking cocoa
2 tsp. vanilla extract
4 lg. eggs, room temperature
2 C. all-purpose flour
1 tsp. salt
1 C. chopped assorted miniature candy bars (about 18)

Topping:

1 pkg. (8 oz.) cream cheese, softened
1/3 C. sugar
1/2 tsp. vanilla extract
1 lg. egg, room temperature
1/2 C. chopped assorted miniature candy bars (about 10)

Preheat oven to 350°. Grease a 13x9-in. baking pan. In a microwave, melt butter in a large microwave-safe bowl. Stir in sugar, cocoa and vanilla. Add eggs, 1 at a time, whisking to blend after each addition. Add flour and salt; stir just until combined. Stir in 1 C. candy bars.

Spread into prepared pan. For topping, in a large bowl, beat cream cheese and sugar until smooth. Beat in vanilla. Add egg; beat on low speed just until blended. Drop by tablespoonfuls over batter. Cut through batter with a knife to swirl. Sprinkle with 1/2 C. candy bars.

Bake until filling in center is almost set, 30-35 min. Cool 1 hour in pan on a wire rack. Refrigerate at least 2 hours. Cut into bars.

Pumpkin Lasagna

Prep Time: 20 min.

Total Time: 1 hr. 50 min.

Servings: 8

1/2 C. unsalted butter
1 onion, chopped
4 cloves garlic, finely chopped
1 tsp. cider vinegar
1 tsp. dried sage
3 (15-oz.) cans pumpkin puree
2 T. pure maple syrup
1 tsp. grated fresh nutmeg
salt
black pepper
1 lg. egg, beaten to blend
1 (15-oz.) container ricotta cheese
3 C. shredded Fontina, divided
3 C. shredded mozzarella, divided
1 lb. no-boil lasagna noodles

Preheat oven to 375°. In a large saucepan over medium heat, melt butter. Add onion and garlic and cook, stirring occasionally, until fragrant and softened, about 7 min. Add vinegar and cook, stirring, until mostly evaporated, about 4 min. Stir in sage. Add pumpkin, syrup, and nutmeg; season with salt and pepper. Cook, stirring, until warmed through, about 5 min.

In a medium bowl, stir egg, ricotta, 2 C. Fontina, and 2 C. mozzarella until combined.

Grease a 13" x 9" baking dish with cooking spray. Smear a thin layer of pumpkin mixture on bottom of prepared dish. Cover with about one-quarter of noodles. Top with one-third of cheese mixture. Spread one-third of remaining pumpkin mixture over cheese mixture, followed by a layer of noodles and another layer of cheese. Repeat one more time, then finish with remaining pumpkin mixture and a layer of noodles. Sprinkle noodles with remaining 1 C. Fontina and 1 C. mozzarella.

Cover dish with foil and bake lasagna 35 min. Uncover, increase oven temperature to 400°. Uncover dish and continue to bake until cheese on top is melted, about 20 min. more. Let rest 5 min. to set.

Pumpkin Tomato Soup w/Grilled Swiss Cheese Sticks

Prep Time: 10 min.

Total Time: 25 min.

Servings: 4

Soup

1 T. unsalted butter
4 cloves garlic, minced
1/4 C. tomato paste
1/2 tsp. crushed red pepper flakes
4 C. low-sodium chicken broth
1 (15-oz.) can pure pumpkin puree
1/3 C. grated Parmesan, plus shavings for serving
salt
3 T. heavy cream, plus more for drizzling
Chopped fresh basil leaves, for serving

Grilled Cheese Sticks

8 slices white bread, crusts removed
8 slices deli-sliced baby Swiss cheese
2 T. unsalted butter

Soup: In a medium saucepan over medium-high heat, melt butter. Add garlic and red pepper flakes and cook, stirring, until garlic is fragrant and light golden, about 1 min.

Add tomato paste and cook, stirring, until lightly toasted, about 1 min. more. Add broth, pumpkin puree, Parmesan, and 3/4 tsp. salt. Bring to a boil, then reduce heat to medium and simmer, stirring occasionally, until soup is slightly thickened and flavors are melded, about 5 min. Stir in cream.

Grilled Cheese Sticks: Using a rolling pin, roll bread into flat, 1/4"-thick squares. Place 1 slice cheese on each piece of bread and tightly roll up.

In a large nonstick skillet over medium heat, melt butter, swirling to coat bottom of pan. Working in batches, add sticks to skillet seam side down and cook, turning often, until bread is golden and cheese is melty, about 3 min.

Ladle soup into bowls. Drizzle with cream and sprinkle with basil. Serve with grilled cheese sticks alongside.

Pumpkin Pie Dip

Prep: 15 min.

Servings: 4 cups

1 pkg. (8 oz.) cream cheese, softened
2 C. confectioners' sugar
1 C. canned pumpkin
1/2 C. sour cream
1 tsp. ground cinnamon
1 tsp. pumpkin pie spice
1/2 tsp. ground ginger
Gingersnap cookies

Beat cream cheese and confectioners' sugar until smooth. Beat in pumpkin, sour cream and spices until blended. Transfer to a bowl; serve with gingersnaps. Refrigerate leftovers.

Salted Honey Peanut Caramel Corn

*Prep Time: 5 min.
Total Time: 1 hr. 15 min.
Servings: 8 cups*

1/3 C. thick store-bought or homemade caramel sauce
1/3 C. honey
1/2 tsp. salt
8 C. popped plain popcorn (from about 1/4 C. unpopped)
3/4 C. unsalted roasted peanuts
Flaky sea salt

Preheat oven to 250°. In a small bowl, mix caramel sauce, honey, and kosher salt until combined. In a large bowl, drizzle half of caramel mixture over popcorn. Gently toss with rubber spatula until coated. Add peanuts and remaining caramel mixture and toss again until coated. Spread popcorn on a parchment-lined baking sheet.

Bake popcorn, stirring once halfway through, until golden and sauce is tacky and mostly dry, 55 min. to 1 hr. Let cool.
Break apart any large clumps; season with sea salt.

Roasted Cinnamon Sugar Pumpkin Seeds

*Prep Time: 5 min.
Cook Time: 35 min.
Total Time: 40 min.*

3 C. pumpkin seeds (dried for at least 24 hrs.)
3 T. salted butter
1/2 tsp. pure vanilla extract
4 T. granulated sugar
2 tsp. ground cinnamon
1 tsp. sea salt

Dry Pumpkin Seeds: Remove from pumpkins and rinse thoroughly. Spread out in a single layer on a baking sheet lined with paper towels. Let sit at room temperature for 24 hrs., changing the damp paper towels out for dry ones after about 12 hrs. and stirring occasionally.

Cinnamon Sugar Pumpkin Seeds: Preheat oven to 325°F. Very lightly grease a large baking pan, set aside.

In a small bowl, mix together sugar, cinnamon, and salt. Set aside.

Melt the butter - either in the microwave in a large bowl or on the stovetop in a saucepan over low heat.

Once the butter is melted, stir in the vanilla. Then, add the pumpkin seeds until they are evenly coated in the butter/vanilla mixture.

Add the dry ingredients to the pumpkin seeds and stir until all they are evenly coated.

Spread pumpkin seeds on the prepared baking pan in single layer. Bake for 25-35 min., stirring every 10 min., until seeds begin to brown.

Test for doneness: remove a few seeds from the pan and let sit on the counter to cool. If they harden up the seeds are done. If they remain soft, return to the oven, checking them after 5 min. Continue baking in 5 min. intervals until done.

Once seeds are done, transfer them from the warm pan to another pan lined with parchment paper to let cool.

Notes: Carving three large pumpkins resulted in 3 C. of seeds. You can easily halve this recipe to accommodate the amount of seeds you harvest from your pumpkins!

Quote of the Week:

“The end of daylight savings time: a week of waking up early because kiddos and pets can’t tell time.”

~ Anonymous