

TRICK OR TREAT

Haunting recipes and tasty
bytes from the realm of romance



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Our Wonderful Cover

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Can a one-night stand be more than what it is? Will the flames burn eternal or just melt into wax as the night goes on?

Being in debt to a vampire was not the smartest place to be, and when Kezred calls to collect, Cameo knows that her night spent as arm candy to the sexy vampire isn't going to be a walk in the park.

Led into the midst of mankind's greatest enemy, can Cameo trust her safety to a vampire with questionable intentions and no loyalties?

Halloween Popcorn Pumpkins

By: Betty Ann Harris

Website: www.bettyannharris.com



My Very Special Agent

Beautiful bestselling romance author, Maggie Tyler, is being stalked and threatened. She turns to the FBI for help.

Stephen O'Leary is the tall, dark and handsome FBI Special Agent who is assigned to protect her. Stephen is totally smitten with this widowed beauty, a woman who possesses a kind heart and deep passions.

Amidst danger and the stalkers perverted obsession to have Maggie to himself, she and Stephen fall for each other, fueling the fire of jealousy and desire the stalker has for her.

Recipe:

"Popcorn balls are colored orange and made to look like pumpkins. These are a fun Halloween treat for kid and adult parties. Very versatile!"

Prep Time: 5 Min

Cook Time: 5 Min

Ready In: 20 Min

Ingredients

5 cups popped popcorn

1 cup candy corn

1 cup chopped salted peanuts

1/2 cup butter or margarine

3 cups miniature marshmallows

4 drops red food coloring

3 drops yellow food coloring

4 sticks red or black licorice, cut into thirds

Directions:

Grease a muffin pan and set aside. Place popcorn, candy corn and peanuts into a large bowl and set aside.

Melt the butter in a large saucepan over medium heat. Stir in marshmallows, red food coloring and yellow food coloring, adjusting color if needed to get a nice shade of orange. When the marshmallows are completely melted, pour over the popcorn and stir to evenly distribute the candy, nuts and marshmallow.

Use a greased spoon to fill the muffin cups. Insert a piece of licorice to act as the stem, and mold the popcorn around it. Let stand until firm, 10 to 15 minutes, and then pull the pumpkins out by their stems and admire your pumpkin patch!

Nutritional Information:

Amount Per Serving Calories: 283 | Total Fat: 15g | Cholesterol: 20mg

Halloween Spice Cake

By: Debbie Gould

Website: www.authordebbiegould.com



Maggie and Jake had a past ten years ago that neither wanted to ever revisit. But when Maggie's brother, Scott, is severely wounded, Jake has to call Maggie for help.

After a ten year absence, Maggie and Jake are thrown together again in an intense struggle to save not only her brother, but themselves, as the men after Jake and Scott are closing in.

The two must find a way to work through the betrayal of the past and work together to save their future.

Recipe:

Butter

- 1 1/2 cups all-purpose flour, plus more for pan
- 1 teaspoon baking powder
- 1/2 teaspoon fine sea salt
- 1 tablespoon unsweetened cocoa powder
- 1 tablespoon ground cinnamon
- 2 teaspoons ground ginger
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground allspice
- 1 cup sugar
- 1/4 cup packed light brown sugar
- 2/3 cup vegetable oil
- 1/3 cup unsweetened applesauce
- 2 eggs
- 1 teaspoon pure vanilla extract
- Powdered sugar, for dusting

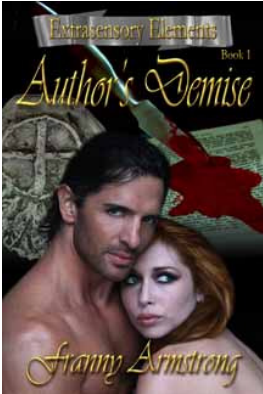
Directions:

Preheat the oven to 350 degrees F. Butter and flour a 9 by 5-inch loaf pan. Set aside. In a medium bowl, combine the flour, baking powder, salt, cocoa powder, cinnamon, ginger, nutmeg, and allspice. In a large bowl, beat the sugars, oil, applesauce, eggs, and vanilla extract to blend. Add the dry ingredients and stir until just blended. Pour the batter into the prepared pan and smooth the top with a spatula. Bake for 40 to 45 minutes or until a toothpick inserted into the center of the cake comes out clean. Cool the cake for 10 minutes. Unmold the cake and place on a wire rack to cool completely.

Halloween Magic Cake

By: Franny Armstrong

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Death stalks telekinetic Lana Anderson, CEO of Brinkman-Bonnet Publishing. Forced to live in terror, Lana soon finds she's shadowed by more than a killer when her boss and good friend hires a cop to protect her.

Kissing a perfect stranger, Brett Colton soon finds himself head over heels in love with the woman he's hired to protect, even though he has no interest in having a serious relationship. When she's captured by the stalker he races against time to save her from her selfless act of bravery.

Recipe:

Kids can make these:

colored marshmallows

think black licorice strings

chocolate disks (about the width of a marshmallow)

chocolate drops

Cut the licorice into 3/4 inch long pieces and use them to make the 8 legs

on the top of the marshmallow, place the hat (disk) and two eyes.

Simple, and they can eat them right away or use them for decoration on top of a cake.

Halloween Magic Cake

Make your favorite cake from a mix in two circular pans.

When cooled, slice the cake through the middle and fill with either jam, pudding, or lemon filling.

Put the four layers on top of each other then chill for a while until it's cool.

ice the sides with the color of your choice, but leave the top white and flat with icing sugar.

Now you need brown chocolate icing that is smooth enough you can decorate the top.

From the center of the top, make circles each 1/4 inch apart until you reach the edges.

With a clean knife, pull it from the center, just touching the top of the icing to pull the chocolate into a web form.

Do the same all around the cake until it resembles a spider web. Place one chocolate disk in the center to finish it.

On the sides, use chocolate oreo crumble half way up all around the perimeter.

On the upper half of the sides, you can decorate with more disks. For a final touch, use the marshmallow spiders.

Eerie...yes! Delicious! Absolutely and the kids will love it as much as the adults.

Pumpkin Pie Cheesecake Squares

By: Piper Evyans

Website: www.PiperEvyans.com



Greg Howe used to be such a sweet boy, but a bad experience over seas has left him scarred and skittish. Forced to return home to help out at the family Sugar Shack, Greg is confronted with his old friend Alex, who he hasn't spoken to in ten years. The bitterness of their lost friendship fades away as Alex helps Greg struggle to cope with his pain, while rebuilding their old closeness...and something more.

Recipe:

Pumpkin Pie Cheesecake Squares

1 1/2 cups graham wafer crumbs
1/2 cup packed brown sugar
1/3 cup melted butter
1/2 tsp ground ginger
1/2 tsp cinnamon
1/4 tsp ground cloves
pinch salt
1 1/4 cups pumpkin puree
1/2 cup sugar
3/4 tsp cinnamon
1/4 tsp ground ginger
1/4 tsp nutmeg
1/4 tsp cloves
1/4 tsp salt
1/4 cup whipping cream
2 pkg (8oz each) cream cheese, softened
4 eggs
1/2 tsp vanilla

In bowl, stir together graham wafer crumbs, sugar, butter, ginger, cinnamon, cloves and salt until moistened. Press onto bottom and up sides of parchment paper-lined 8-inch (2 L) square metal cake pan. Bake in 350°F (180°C) oven until golden, about 10 minutes. Let cool.

Cheesecake: In saucepan, stir together pumpkin purée, sugar, cinnamon, ginger, nutmeg, cloves and salt. cook over medium-high heat, stirring constantly, until thickened, about 5 minutes. Stir in whipping cream. Transfer to bowl and let cool.

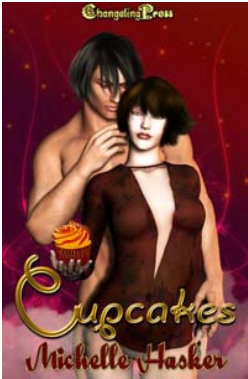
In large bowl, beat cream cheese until smooth, about 2 minutes. Beat in eggs, 1 at a time; beat in vanilla. Beat one-quarter into pumpkin mixture; return to cream cheese mixture and beat until incorporated. Pour over crust.

Bake in 350°F (180°C) oven until edges are set and browned, 30 to 35 minutes. Let cool on rack. Cover and refrigerate until firm, about 2 hours. Cut into squares.

How to Roast Pumpkin Seeds

By: Michelle Hasker

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The joy of her annual Samhain orgy is interrupted yet again by her bossy controller. The man is so annoying he won't even tell her his name. When he magicks her away to a secret play room to teach her a lesson, he learns what can happen if you aren't careful. Tables can easily be turned.

Recipe:

1. Rinse pumpkin seeds under cold water and pick out the pulp and strings. (This is easiest just after you've removed the seeds from the pumpkin, before the pulp has dried.)
2. Place the pumpkin seeds in a single layer on an oiled baking sheet, stirring to coat. If you prefer, omit the oil and coat with non-stick cooking spray.
3. Sprinkle with salt and bake at 325 degrees F until toasted, about 25 minutes, checking and stirring after 10 minutes.
4. Let cool and store in an air-tight container.

My kids and husband love these. Sometimes I turn the heat down and cook them longer at a lower temperature. We save all the 'pumpkin guts' to make seeds and the kids love to take them to school to share also.

Graveyard Cake

By: Aline de Chevigny

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On the run from the Lycan who turned him during the full moon on All Hallows Eve, Christian Clarke isn't happy when he finds Joanna wandering through the woods searching for him. His inner wolf refuses to leave her side, yet his inner man wishes to keep her at arm's length for fear that he won't be able to control his inner demons.

Hearing her whispered profession of love, he reveals himself. Can he keep her safe from the pack that hunts him? Will Joanna love the beast he's become?

Recipe:

Ingredients:

Chocolate Cake mix (pick your favorite kind)

Black Licorice

Gummy Worms

Candied Skulls and Bones

Rock Candies

Tombstone

Gummy Bats

Either Chocolate icing or white icing mixed with red food coloring

- 1- Start with a Chocolate cake mix, and follow directions.
- 2- Once partially baked, add gummy worms in the half baked cake batter, leaving some sticking out of the cake onto the top.
- 3- Add caddied skulls, and body parts throughout the cake and on the top.
- 4- Add gravestones (can be candied or cookies) and whatever else you'd like to the top of the cake. Decorate to your fancy. To add extra creep factor, you can put a hand clawing out of the cake by the tombstone.
- 5- I like adding black licorice trees, thick and string. Gummy Bats, and other assorted gummies make great decorations.
- 6- The grosser looking the better, as long as it's edible. Kids will love it.

If you get the kids to help, your graveyard will look spooky and tasty.