



Homespun Halloween Treats

Every year there seems to be more and more trick-or-treaters knocking on the door, neighbours decorating their front lawn, or full-blown parties dotted throughout the neighbourhood.

However, our growing adoption of this traditionally American holiday isn't the only thing changing about the spookiest day of the year.

Conjuring your own Halloween goodies is a great way to have frightening fun with your family with some really fun recipes, not to mention a way to make some healthier alternatives to store-bought sweets.

Plus, it's fun! Why should all the fun be in the giving? Making your own Halloween treats is the perfect excuse to get creative in the kitchen and get into the spirit of the day, while providing some healthier options for your neighbourhood trick-or-treaters.

We've rounded up some of our favourite spooky recipes that will inspire your baking adventures this season. Skip the store-bought confectionary and get in the Halloween spirit with these festive recipes:



Pumpkin Spice Cupcakes

This recipe will make your whole house smell like an American autumn with a combination of cinnamon, ground ginger, nutmeg and mixed spice. These winning flavours mixed with mashed pumpkin are all the ingredients for a great sweet treat. And you can add cream cheese frosting and some mysterious cake toppers and googly eyes to make the treats even more tantalising. If you've got a [NEFF steam oven](#), you can steam your pumpkin for 20 minutes in your oven to make this recipe even easier!

[Click here for the NEFF recipe.](#)



Halloween Blood Cookies

What's a Halloween party without some red food dye and faux blood? This cookie recipe is a twist on the classic choc-chip variety with a black exterior and gooey red centre that will surprise your guests on first bite, leaving them with eerie stained teeth. Best of all, they take less than 10 minutes to cook, providing plenty of time to decorate with edible eye candy.

[Click here for the NEFF recipe.](#)



Ghost Meringues

Going for something cute and creepy? Then our Meringue Ghosts are sure to delight. Made with just egg whites, vanilla essence and caster sugar, you can frighten your guests on a budget, with ingredients you already have in the cupboard. Be warned: this recipe will put your piping skills to the test!

[Click here for the NEFF recipe.](#)



Pumpkin Pasties

Make your own pumpkins using ready-rolled shortcrust pastry. These pasties have a nice crispy exterior and soft pumpkin centre using tinned pumpkin puree and fragrant spices including ginger, cinnamon and allspice. Combined with squashed blueberries, our pumpkin pasties are sure to delight this Halloween.

[Click here for the NEFF recipe.](#)



Halloween Ghost Cookies

Pre-purchase your ghost-shaped cookie cutters and make these delicious passionfruit cookies at home. They're orange in colour with passionfruit seeds for eyes – a striking recipe that will wow your guests at home or in the schoolyard. Best of all, you can keep them in a closed box for up to 2 weeks, meaning you've got plenty of spooky snacks for lunchboxes in the coming weeks.

[Click here for the NEFF recipe.](#)

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life

happens in the kitchen.

Learn more about NEFF [here](#).