**Poison Apple Cookies**

To create the infamous "wishing" apple that puts Snow White to sleep, Queen Grimhilde dunks it in a green potion that briefly reveals a goblin face before turning the apple’s skin an irresistible shade of shiny red. Covered with sweet green frosting, instead of potion, these Halloween cookies are equally tempting. And you can rest assured they won’t send you off to the land of nod!

**You’ll Need:**

- Template for Poison Apple Cookies (see page 9)
- Batch of sugar cookie dough*
- Red food coloring
- Pair of disposable kitchen gloves (for kneading food coloring into the dough)
- Rolling pin
- Flour
- Wax Paper
- Spatula
- Baking sheet lined with parchment paper
- Wire cooling rack
- Green cookie icing
- Thin pretzel sticks broken in half (you need one half for each apple)
- Raisins
- Kitchen knife or scissors
**Poison Apple Cookies**

**Instructions:**

1. Wearing plastic kitchen gloves, knead red food coloring into the cookie dough (this is a fun job for kids). Wrap the dough in plastic and keep it chilled until you’re ready to use it.

2. Print and cut out the template.

3. Heat the oven. Cover your work surface with flour-dusted wax paper, and roll the dough out to 1/4-inch thickness.

4. Use the template and a kitchen knife to cut out the cookies, and then bake them according to the recipe directions. Transfer the cookies to a wire rack to cool.

5. Working with one cookie at a time, gently press the broken end of a pretzel stick half into the top of the apple. Then generously frost the upper half of the cookie with green icing, spreading it right over the base of the pretzel. Use the knife to create a wavy lower edge so the icing looks like it is dripping down over the apple.

6. For eyes, press whole raisins into the icing. Snip a third raisin in half and use one piece for a nose.

*Note: For the best results, the sugar cookie dough should be on the stiff side. You might have to knead a little extra flour into store-bought doughs so the cookies will hold their shape well during baking.*
Dr. Facilier’s Hat

For a villain, Dr. Facilier has his share of charisma. So it’s no surprise Prince Naveen falls victim to the witch doctor’s scheme and ends up being turned into a frog. And judging by the size of the mischievous sorcerer’s skull-faced topper, no doubt he keeps plenty more spells under his hat. Here’s how you and your child can make a king-size magician’s hat to try on for size.

You’ll Need:

- Hot glue gun
- Scissors
- Three 12- by 17-inch sheets stiff black felt
- Two 3- by 12-inch strips soft red felt
- Purple craft feather
  (or feather shape cut out of stiff purple felt)
- Dr. Facilier’s Hat template
  (see page 10)
- Sticky-back white felt
Dr. Facilier's Hat

Instructions:

1. Glue the black felt sheets together, overlapping the short ends by 2 inches, to create a long rectangle. Then trim off one end so that you have a piece that measures 25 1/2 inches long. Shape the felt into a tall cylinder, again overlapping the ends by 2 inches, and hot glue them together.

2. Set the cylinder upright on a third sheet of felt and cut a large circle around it to create a brim between 2 1/2 to 3 inches wide. Then trace around the cylinder itself and cut along the outside of the trace line to create a center hole (at this point the brim will resemble a large donut). Set the cut out portion aside for now.

3. Pull the brim down over the cylinder about 1 inch. Then cut a series of slits in the cylinder to create tabs 1-inch deep and about 1 1/2 inches wide. Fold the tabs down and hot glue them to the bottom of the brim, as shown.

4. Hot glue the felt circle you set aside in step 2 onto the top of the hat.

5. For a hatband, glue the strips of red felt to the hat end-to-end just above the brim. Add a purple feather by tucking the bottom behind the hatband on the side of the hat.

6. For the final decorative touches, print out the template and use the pieces as patterns to cut a skull and crossbones out of sticky-back white felt. Attach the cutouts to the front of the hat.
Ursula’s Octopus Cupcakes

If there’s one undersea resident that’s well armed to stir up some Halloween mischief, it’s the unscrupulous sea witch Ursula. Well, here’s a fun trick that turns the table on this menacing Octopian -- a cupcake decorating technique that proves octopuses can be super sweet.

You’ll Need:

- Batch of cupcakes
- Buttercream frosting
- Round lollipops
- Gummy worms
- Kitchen scissors
- Toothpick
- Mini chocolate chips
URSULA’S OCTOPUS CUPCAKES

INSTRUCTIONS:

1. Frost the cupcakes.

2. For each octopus, insert the stick of a lollipop into the center of a cupcake so that the candy rests just above the frosting (if the stick is too long, trim it first).

3. Use the kitchen scissors to snip two gummy worms in half to create four equal lengths. Then carefully snip each piece in half lengthwise to end up with eight legs.

4. Press the tops of the legs into the frosting around the lollipop and arrange the ends so that they curve and dangle over the edge of the cupcake.

5. For eyes, use the tip of a toothpick to place two small blobs of frosting at the base of the lollipop and then press in two mini chocolate chips, tips down.
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Template for Poison Apple Cookies
Template for Dr. Facilier’s Hat