



Craft up some spooky lanterns

What you need

- Colored tissue paper
- Scissors
- Cup
- White glue
- Paintbrush
- Large glass jars
- Black construction paper
- White crepe paper streamers
- Battery-operated tea lights
- Adhesive dots
- Hole punch

Instructions

1. To make the pumpkin and bat silhouette lanterns, start by cutting a strip of tissue paper large enough to wrap around your jar. It doesn't have to be perfect!
2. In a cup, mix a big squirt of glue with about the same amount of water and stir until you have a thin glue.
3. Paint the jar with the glue mixture and wrap the jar with the tissue strip. Once it is wrapped around, paint some glue mixture over the tissue paper. You can use the brush to gently nudge out any air bubbles. Allow it to dry.
4. Cut shapes out of the black paper, like a jack-o'-lantern face or bats. Paint the glue mixture onto the back and press the shapes onto the jar and let dry. Place a battery-operated tea light inside for display.
5. To make a mummy lantern, cut white streamers in half the long way to get skinny streamers. Place an adhesive dot on one end of the streamer and wrap the jar, leaving a spot for eyes. When you reach the end, adhere it to the jar with another dot. You can then wrap the jar in a different direction with another streamer.
6. To make eyes, punch two black dots out of the black cardstock and glue them to the jar. Display with a battery-operated tea light inside.

Create cupcake blobs

Ingredients

- 12 plain cupcakes, baked
- 1¼ cups white frosting
- 1 cup green candy melts
- 4 teaspoons vegetable oil
- Candy eyes
- Green pearl sprinkles
- Green nonpareils

Instructions

1. Cover the top of each cupcake with frosting. In a microwave-safe bowl, combine the candy melts with the vegetable oil. Microwave the mixture at half power for 1 minute. Stir it, then continue to heat it in 10-second bursts, stirring vigorously between each heating, until the candy is melted.
2. Working with one cupcake at a time, spoon some of the melted candy onto the top of the cupcake, creating a blob shape. If you like, use a pointed tip of a toothpick to gently spread and smooth the surface of the melted candy.
3. Scatter candy eyes, sprinkles, and nonpareils onto the candy, as shown. Repeat with the remaining cupcakes, candy, and sprinkles.



CUPCAKE HISTORY

In 1796, an American cookbook contained a recipe for "a cake to be baked in small cups."