



## **Pudding Pranksters**

*Dress up your Halloween with fun treats*

### **Dairy-Free Chocolate Pudding**

- 1 frozen ripe banana, cut into chunks
- 1 ripe avocado, seeded, peeled, sliced
- 1 teaspoon lemon juice
- 2 Tablespoons unsweetened cocoa powder
- 2 Tablespoons almond butter
- 2 Tablespoons maple syrup
- 1 teaspoon (each) almond extract, vanilla extract
- 1/4 cup unsweetened almond milk or as needed
- 2 to 4 Tablespoons dark chocolate mini chips as desired

Place banana chunks and avocado slices in food processor; process until smooth; add lemon juice, cocoa, almond butter, maple syrup, almond extract, vanilla extract; process to combine ingredients. Slowly add milk to

produce the pudding consistency desired. Place in medium sized bowl; stir in mini chocolate chips. Chill in the refrigerator for several hours or overnight. It will form a darker chocolate layer on the top, which you can twirl into the pudding. Yield: 4 small servings of pudding

**Cook's Note:** The amount of liquid will vary depending on the size of the banana and avocado used in the recipe. Also, peanut butter can be used in place of the almond butter if desired. Double the recipe for more servings. The pudding is designed to be a healthy alternative to regular sugared chocolate pudding. If desired, you can add about 2 Tablespoons ground chia seeds, but the pudding will then need to use about ½ cup of milk since chia seeds thicken the pudding while it is chilling in the refrigerator.

### **Chocolate Covered Sugar Cones**

*These will be the hats for your prankster*

1 Tablespoon coconut oil, warmed

6 ounces dark chocolate chips

6 sugar cones

Colored sugar such as silver as desired

In a small saucepan, melt coconut oil; stir in chocolate chips until melted. Place sugar cones over a container to hold them up; spread the melted chocolate over them. Place in refrigerator to chill over night or until dry. Watch out since the heat of your hands might melt the chocolate on the cones. To form a rim on the cones, melt some chocolate, place down on colored sugar to form a rim; replace in refrigerator to harden the sugar-coated rim.



### **To Make Chocolate Spider Webs (to decorate cookie plates)**

You Will Need:

Small cookie sheet

Parchment paper

Chocolate or chocolate chips to melt

Paper-made cone or bag for filling and straight-line filling tube

Scissors for cutting

Spray the cookie sheet with some baking oil; place a piece of parchment on top of the cookie sheet. Put the tube inside of a filling bag. If you are using a plastic or paper filling bag, cut a small hole on the bottom. Melt the dark chocolate; fill the bag. Let the chocolate make lines in any direction forming string designs. Place the cookie sheet in the refrigerator to harden the chocolate. You can use these to decorate your cookie plates or as decorations. Watch out as they will melt easily.

## **It's Time to Have Halloween Fun!**

1. Spoon some chocolate pudding into small dishes. For a twist, lightly swirl the two chocolate colors.
2. Have Halloween candy corn, candy eyes, small marshmallows, or other small cookie/cake inexpensive sprinkles.
3. Remove cones using a paper towel (so the chocolate doesn't melt on your fingers) and place on top of the pudding. Let the kids have fun decorating their desserts. Make sure to have lots of paper towels on-hand.

**About the Recipe:** A chocolate pudding dessert served in a bowl creates a perfect opportunity for a little bit of monster-making Halloween creativity. Everyone will be able to enjoy their own scary but sweet treat.