



## Ducky Momo Quack Snack

After reciting a spooky incantation in the light of the full moon, Candace becomes convinced that her beloved Ducky Momo is out to get her. Make this healthy treat to keep your own boys and ghouls from quacking up under the pressure.

### Reminders

- All actions involving knife cutting, cooking, and stove usage should be handled by a grown-up.
- Ask parents if partygoing children have any food allergies.

### Ingredients

- 1 yellow summer squash
- 1 carrot, peeled
- 1 spear jicama
- 2 black olive slices
- Wooden toothpicks



### Directions

1. Have a grown-up cut the bottom third off of the summer squash and set aside.
2. Place the larger portion of summer squash on a cutting board, cut side down. Have a grown-up use a sharp knife to make one vertical score and several horizontal scores in the flesh of the squash, resembling Ducky Momo's stitching.



# MONSTOBER

Congratulations, you got a TREAT! Happy Monstober!

## Ducky Momo Quack Snack

3. Working with the smaller portion of the squash, have a grown-up cut around the stem of the squash for Ducky Momo's crown.



4. Have kids affix Ducky Momo's crown to the top of the squash with wooden toothpicks.



5. Have a grown-up cut two circles from the remaining piece of squash. Cut the sides off one of the circles to use as Ducky Momo's arms. Kids can affix these to the sides of the squash with toothpicks.



6. Have a grown-up use a sharp knife to cut ridges into the second circle of squash. Kids can affix this to the back of the squash to form Ducky Momo's tail.



# MONSTOBER

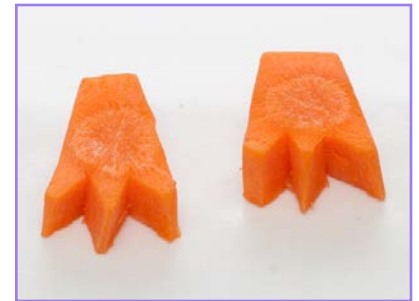
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## Ducky Momo Quack Snack

7. Have a grown-up cut three circles from a carrot. Cut the sides off one circle to form Ducky Momo's lips. Kids can affix these to Ducky Momo's face with toothpicks.



8. Use the remaining two carrot circles for Ducky Momo's feet. Have a grown-up cut the sides off each, then use a sharp knife to cut webs on the end. Kids can affix to the squash with toothpicks.



9. Have a grown-up use an apple corer or circular fondant cutter to make a circular spear of jicama. Slice off to pieces and use as the whites of Ducky Momo's eyes. For the pupils, have a grown-up score a wedge in the bottom of two olive slices and affix with toothpicks.





## Evil Purple Perry the Platypus Pops

In the Terrifying Tri-State Trilogy of Terror Halloween episode, it's Phineas and Ferb to the rescue when an incident with grape juice yields an Evil Purple Perry the Platypus. Try this jiggly frozen gelatin pop recipe for a sweet treat that won't drip when you eat it. For an edible party "craftivity," a grown-up can make the frozen pops in advance and lay out the ingredients for the mouths, eyes, and tails for each child to assemble and decorate as they wish.

### Reminders

- All actions involving knife cutting, cooking, and stove usage should be handled by a grown-up.
- Ask parents if partygoing children have any food allergies.

### Ingredients

- 2 1/2 cups low-sugar grape juice
- 2 8-oz. pkgs. grape gelatin
- 12 dried apricots
- 1/2 cup shelled and roasted pumpkin seeds, unsalted
- 6 mini marshmallows, halved
- Black gel frosting
- 6 sugar ice cream cones
- Toothpicks
- Wooden craft sticks
- Frozen pop molds



### Directions

1. Have a grown-up bring grape juice to a low boil in a medium-sized sauce pan. Remove from heat and stir in the dry gelatin mix at least three minutes until completely dissolved. Allow to cool and pour into frozen pop molds. Chill in the refrigerator at least three hours or until firm.
2. Have a grown-up dip the molds in hot water for 15 seconds and carefully unmold. Lay the gelatin pops out on their sides on a baking sheet.





## Evil Purple Perry the Platypus Pops

3. Have a grown-up use a knife to score a well in the shape of a half-moon around the inner edge of a dried apricot, careful not to slice all the way through.



4. Line up the pumpkin seeds in the shape of teeth inside the sticky flesh of the well.



5. Place a second dried apricot underneath the first to form a set of lips.



6. Have a grown-up slice an opening on one end of the gelatin pop in the shape of a mouth, and wedge the two apricots into it to resemble the shape of a platypus beak.





## Evil Purple Perry the Platypus Pops

7. Have kids affix mini marshmallow halves above the apricot slices with toothpicks, and dot each one with black gel frosting to make the pupil.



8. One at a time, dip an ice cream cone in warm water, then heat it in the microwave on high for 10-20 seconds until it becomes pliable. Have a grown-up retrieve the cones with a hot mitt. Working quickly, have a grown-up snip off the pointed end. Flatten the cone to resemble a platypus tail. Kids can affix the tail onto a wooden craft stick and insert into the other end of the gelatin pop.



9. Lay a piece of parchment paper on a baking sheet then lay the gelatin pops on it. Freeze for one hour until hardened.





## Doofenshmirtz Banana Heads

Doofenshmirtz has three wishes for Halloween – but none of them involved being turned into a banana. Try this recipe if your wish is for a healthy Halloween treat!

### Reminders

- All actions involving knife cutting, cooking, and stove usage should be handled by a grown-up.
- Ask parents if partygoing children have any food allergies.

### Ingredients

- Bananas
- Juice from half a lemon
- Black gel frosting
- White chocolate chips
- Star anise pods, for garnish
- Optional: Wooden craft sticks
- Toothpicks



### Directions

1. Have kids use a butter knife to peel and cut bananas in half.
2. Dip the bananas in lemon juice to keep them from turning brown. (Optional: Insert a wooden craft stick into it for easier handling.) Lay bananas on a plate.
3. Draw Doofenshmirtz's eyebrows with black gel frosting. Use the white chocolate chips, pointed side down, to make his eyes, and dot them with the black gel to make pupils.





## Doofenschmirtz Banana Heads

4. Have kids use a butter knife to cut a slice of the trimmed banana in half. Use one half to make Doofenschmirtz's nose and the other half to make his protruding chin.



5. Break a toothpick in half and use it to secure the banana pieces to Doofenschmirtz's nose and chin.
6. Place a star anise pod on top of the banana to resemble Doofenschmirtz's hair.







## Wander-o'-Lantern's Fruit Salad

Wander is an overly-optimistic intergalactic traveler helping people from planet to planet have fun and live free. You're sure to have plenty of fun this Halloween with this out-of-this-world snack.

### Reminders

- All actions involving knife cutting, cooking, and stove usage should be handled by a grown-up.
- Ask parents if partygoing children have any food allergies.

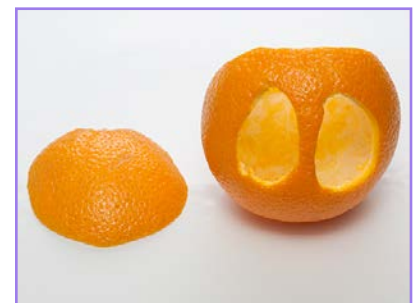
### Ingredients

- 6 oranges
- ½ cup blueberries
- ½ cup strawberries, quartered
- ½ cup raspberries
- ½ cup kiwi, sliced
- ½ cup cantaloupe, diced
- ½ cup honeydew melon, diced
- 12 green candy jelly rings
- 6 green spice drops
- 12 jumbo marshmallows
- Black frosting gel



### Directions

1. Combine fruits in a bowl and set aside.
2. Have a grown-up cut out the tops of the oranges.
3. Have a grown-up use a grapefruit knife or the side of a serving spoon to hollow out the oranges, careful to leave the orange shell intact.
4. Have a grown-up use a paring knife to carve the orange to look like Wander with large eyes.





## Wander-o'-Lantern's Fruit Salad, continued

5. Spoon the fruit salad into the orange shells. Put the orange top back on.
6. Place marshmallows in the eye holes to resemble Wander's eyes, then dot each one using black gel frosting for the pupils.
7. Using a toothpick, have kids affix two jelly rings and gumdrop on top of each orange top to resemble Wander's hat.





## Mrs. Kipling's Lizard Eye Deviled Eggs

Mrs. Kipling, a seven-foot water monitor lizard, was found by Ravi in a swamp in India when she was just an egg. Ravi sat on the egg until it hatched, befriending Mrs. Kipling for life. What better way to celebrate their friendship than with a batch of deviled eggs made to look like a lizard's eye?

### Reminders

- All actions involving knife cutting, cooking, and stove usage should be handled by a grown-up.
- Ask parents if partygoing children have any food allergies.

### Ingredients

- 12 large eggs
- 1/4 cup plain nonfat Greek-style yogurt
- 2 tablespoons low-fat mayonnaise
- 2 teaspoons Dijon mustard
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon paprika spice blend
- Salt to taste
- 12 sunflower seeds, shelled

### Directions

1. Have a grown-up boil, cool and peel the eggs. Only a grown-up should cut the eggs in half lengthwise.
2. Remove the yolks and place in a mixing bowl. Add the yogurt, mayonnaise, mustard, cayenne, and paprika. Mix thoroughly. Add salt to taste.
3. Spoon the mixture into the egg white halves. Place a sunflower seed vertically to resemble a lizard's eye.

