

PILGRIM HATS

By Rochelle Richardson

A treat that looks old-fashioned but is made with two favorite modern-day sweets: marshmallows and chocolate.

Ingredients

- 24 chocolate-striped shortbread cookies
- 12-ounce package of chocolate chips
- 24 marshmallows
- tube of yellow decorators' frosting

Instructions

1. Set the chocolate-striped cookies stripes down on a wax-paper-covered tray, spacing them well apart.
2. Melt the chocolate chips in a microwave or double boiler.
3. One at a time, stick a wooden toothpick into a marshmallow, dip the marshmallow into the melted chocolate, and promptly center it atop a cookie.
4. Using a second toothpick to lightly hold down the marshmallow, carefully pull out the first toothpick.
5. Chill the hats until the chocolate sets, then pipe a yellow decorators' frosting buckle on the front of each hat.



TOM TURKEY CUPCAKES

Their candy corn plumage and shortbread wings guarantee that these irresistible Treat of the Month Turkeys (T.O.M.s for short) will be gobbled up as soon as they land on the dessert table.

Ingredients

- Cupcake
- Chocolate frosting
- 3 oval shortbread cookies (we used Keebler Sandies Right Bites Shortbread)
- 6 to 10 candy corn pieces
- White icing
- Black decorators' gel
- Red fruit leather (we used strawberry Fruit by the Foot or red string licorice)

Instructions

1. Frost the cupcake, then press in a cookie head and 2 cookie wings.
2. Press in a row or two of candy corn tail feathers.
3. To make an eye, add a small dot of white icing to the head, and then add a dot of black decorators' gel for a pupil.
4. For a beak, cut the white tip from a piece of candy corn and press it in place.
5. To make the wattle, cut a 1-inch square of fruit leather. Roll it into a tube and stick it in place over the beak.

If having a party could have the residents and their families or friends make their own treat and then have the punch for all to enjoy.

Nice activity for all to do. Young and Older.

TURKEY COOKIES

- 40 fudge-striped cookies
 - 20 chocolate covered cherries
 - ¼ cup chocolate frosting
 - 20 pieces of candy corn
1. Place 20 cookies on a flat surface, solid chocolate side down. With frosting, attach a chocolate-covered side down. With frosting, attach a chocolate-covered cherry to the top of each base cookie.
 2. Position another cookie perpendicular to each base cookie and attach with frosting.
 3. With a dab of frosting, attach one piece of candy corn to the front of each cherry for the head. Let stand until set.

YIELD: 20 cookies

RUBY PUNCH

- 4 cups cranberry juice
- 1 1/2 cups sugar
- 1 1/2 cups lemon juice
- 1 cup orange juice
- 4 cups ginger ale, chilled
- 1 quart raspberry sherbet

PREPERATION: Pour cranberry juice into a 5-cup mold, freeze overnight.

1. In a punch bowl, combine sugar, lemon juice, and or orange juice till sugar is dissolved, then stir in the giner ale
2. Remove the ice rind from the mold and float in the punch.
3. Put scoops of the sherbet around the ring.

YIELD: 16 servings (6 oz. each)