



Scary Good Cookies for Halloween

Description

Treats that are sure to please ghosts and goblins

By Kimberlie Robert



Pumpkin Chocolate Chip

Pumpkins baked into cookies, spiced with autumn's cinnamon, nutmeg and clove, trigger memories of family, back-to-school and holiday time. Soft and aromatic, pumpkin chocolate chip cookies pack into lunch boxes and cookie jars. Kids will trade them in the schoolyard. Dogs'll cry for them too. These Ambassadors of Fall announce the coming of Halloween. Simple to mix, fast in the oven, they're scary good.

Click the recipe and photo tutorial online!

[Pumpkin Chocolate Chip](#)



Orange Truffle

These no bake sweets are rich and citrusy. One will be enough to get you through the afternoon. Think of them in the same way you might eat a wrapped chocolate truffle. Here, I'm presenting them in glass, but don't hesitate to tie packages of Orange Truffles with a short ribbon.

Click the recipe and photo tutorial online!

[Orange Truffle](#)



Peppercorn Shortbread

Traditional shortbread with four flavours of peppercorn sits deep within the niche of The Finer Cookie. Twisting flavours and textures modernizes the cookie experience. The confectioners' sugar makes the shortbread crumble and dissolve in your mouth. You'll encounter the sweetness first then the pepper appears in the distance and builds in intensity, poking you for another bite. Don't be afraid. They are gorgeous with a glass of

cold milk and you'll wonder why you haven't tried them before.



Holy

Mole Chocolate Cookie

This fudgy Holy Mole Chocolate Cookie kicks with chipotle in adobo sauce and cinnamon – three of the essential ingredients in authentic Mexican mole sauce. With every bite, the heat builds, until you wash it down with a glass of cold milk. Once you're soothed you're ready for the next bite.

Click the recipe and photo tutorial online!

[Holy Mole Chocolate Cookie](#)



Chocolate Passion Brownies



These Chocolate Coconut Passion Cookies – creamy, aromatic, divine – tease your taste buds to rapt attention. Their complex texture includes a smoked coconut topping that intensifies the classic brownie taste for an experience that recalls campfires under dark chocolate skies. A subtle, relaxed, and bliss-inducing treat that softens the universe just a little. Go ahead, enjoy another bite, and savour melted, buttery perfection.

Click the recipe and photo tutorial online!

[Chocolate Passion Brownies](#)

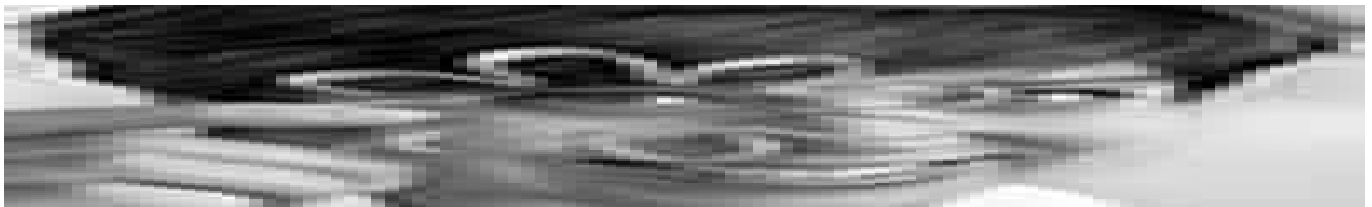
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[Cherry Lamingtons](#)

[Blueberry Bark](#)

[Trail Mix Stix](#)

Images: Kimberlie Robert



Kimberlie Robert is currently the Executive Cookie Maker at [The Finer Cookie](#). As of recently, she has worked as an Executive Assistant for five years. Prior to that she was the Coordinating Director/Partner of an Advertising Agency. She has earned an MA in Art History and a BA in English Literature. She is also a writer and researcher, short story editor, pastry chef, tango dancer and gardener.

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