



SCARY BERRIES

10 SPOOKY
RECIPES
+ HALLOWEEN
PARTY IDEAS





WARNING!

You are about to enter a zone of fear like no other. From this point forward, you will encounter all kinds of ghouls, ghosts, long-legged beasts and things that go bump in the night. You are about to come face to face with some very scary berries.

Just when you thought it was safe to leave the berries behind and reach for the Fall pumpkins, we developed this spooktacular collection of recipes to help you celebrate this berry scary season. Our scary berries are sure to create a stir in your kitchen, at Halloween parties, in the office and as teacher gifts.

Don't be afraid to make them all. In fact, you may want to double your recipes. Scary berries may not strike fear in the hearts of men, but they'll definitely have your family and friends screaming for more.





RECIPE TIP

Roll out your marzipan between two sheets of wax paper or parchment paper to prevent it from sticking to your surface and your rolling pin.



MUMMIES

Prep time: 30 Minutes | **Total time:** 1 hour | **Serves:** 18 | **Calories/Serving:** 95

18 large California Giant Strawberries

Wash and dry berries thoroughly. Set aside.

6 ounces marzipan

Melt chocolate in a heat proof bowl over a small saucepan with about an inch of simmering water.

6 ounces Scharffen Berger 72% Signature Dark Chocolate (2 bars)

Remove bowl from heat and dip berries to cover. Gently shake off excess chocolate and place dipped berries on a parchment lined baking sheet. Allow to cool/harden completely before proceeding.



Roll marzipan into a sheet about ⅛ inch in thickness. Use a sharp knife or pizza cutter to cut long strips of marzipan about ¼ inch wide. Use confectioners' sugar as needed to keep the marzipan from sticking to the counter. Lay lightly moistened paper towels over the marzipan strips until ready to apply.

Use the marzipan strips to wrap around the dipped berries like bandages, leaving a space near the top of the berry for eyes.

Break off two small pieces of marzipan and roll into two balls between your palms. Press these into the space on the mummy face for eyes.





CATS & BATS

Prep time: 40 Minutes + resting time | **Total time:** 40 minutes + resting time | **Serves:** 24 | **Calories/Serving:** 49.8

24 California Giant Blackberries

8 tablespoons marzipan

1 cup confectioners' sugar

2 teaspoons milk

2 teaspoons light corn syrup

1/4 teaspoon almond extract

3/4 teaspoon black powdered food color, divided

Place marzipan on parchment on a flat surface. Add 1/2 teaspoon powdered food color and knead it into the marzipan until color is consistent. Roll the marzipan to 1/8 - 1/4 inch thick. Use a small bat cookie cutter to cut 12 bat shapes. Set aside, uncovered, to dry/harden at room temperature. Make twelve 2 inch long strips and roll them back and forth to round the edges. Curve the strips slightly on one end and set them aside to dry, uncovered, at room temperature. Cut 24 small triangles for ears and also set them aside to dry at room temperature.

Make icing by combining the confectioners' sugar, milk, corn syrup, almond extract, and 1/4 teaspoon of powdered food color in a small bowl. Whisk until smooth and fully combined. Place the icing in a piping bag or freezer bag with one corner cut off leaving a small hole.

When the marzipan has dried, make the bats by piping a line of icing in the center of the marzipan bat and gently pressing a blackberry in place to make the bat body with the bottom of the berry pointed down to support the bat. Lay the bat on its back to allow the icing to harden. Repeat for the other berries.

To make the cats, stand a berry upright with the bottom of the berry as the base. Pipe a half inch line of icing at the bottom of the back of the berry. Press the straight end of a marzipan tail to the icing. Lay the berry on its side with the tail under to allow the icing to harden. When the icing has hardened, stand the berry upright again and pipe a short line across the top of the berry. Press two triangles into the icing to form the ears. Repeat for the other berries. Allow to dry completely before serving.



HALLOWEEN PARTY IDEA

Frighten party guests and find out how to make all of these scary berries by watching [this step by step video!](#)





SPIDERS

Prep time: 40 Minutes | **Total time:** 1 hour 10 minutes | **Serves:** 18 | **Calories/Serving:** 64

18 large California Giant Strawberries

1 ounce marzipan

6 ounces Scharffen Berger 62% Semisweet Chocolate (2 bars)

9 black licorice laces

3 tablespoons Scharffen Berger Sweetened Natural Cocoa Powder

Wash and dry berries thoroughly. Set aside.

Melt chocolate in a heat proof bowl over a small saucepan with about an inch of simmering water.

Cut the licorice laces into 1½ inch pieces. You will need 8 for each berry. Set aside.

Use a chopstick or similar tool to poke four holes along each side of the berry. Insert a piece of licorice lace into each hole.

Place the berry on parchment paper and pour melted chocolate over the top. Be sure to cover the tops of the legs. Allow to cool/harden completely.

Dust the back of the spider with sweetened cocoa powder and a fine mesh strainer.

Break off two small pieces of marzipan and roll into two balls between your palms. Press these on to the chocolate on the front of the berry to create eyes.



HALLOWEEN PARTY IDEA

Transform any average dessert into a terrifying, yet tasty, treat by adding marshmallow eyeballs!





DARK FOG COCKTAIL

Prep time: 5 Minutes | **Total time:** 5 minutes | **Serves:** 1 | **Calories/Serving:** 290

5 California Giant Blackberries

ice

2 ounces pomegranate juice

1 ounce Chambord

1 1/2 ounces black vodka

1 ounce fresh lemon juice

1/2 ounce simple syrup

4 California Giant blackberries for garnish

Muddle the blackberries in the bottom of a shaker. Fill the shaker 2/3 full with ice. Add the pomegranate juice, Chambord, vodka, lemon juice, and simple syrup. Shake the mixture until jet cold (about 20 seconds).

Strain the drink into a cocktail glass and add a garnish of blackberries on a pick. For dramatic effect add a few small pieces of dry ice, but be sure to let the dry ice dissolve before drinking.

HALLOWEEN PARTY IDEA

Berries aren't the only healthy Halloween snack! Turn a banana into a ghost by adding a chocolate chip face or top clementines with some celery to make a pumpkin.





RECIPE TIP

Keep the burner at a low heat and let the chocolate melt slowly. The water in the saucepan should never reach a rolling boil.

WORMS

Prep time: 25 Minutes | **Total time:** 55 minutes | **Serves:** 18 | **Calories/Serving:** 104

18 large California Giant Strawberries

Wash and dry berries thoroughly. Set aside.

6 ounces Scharffen Berger 62% Semisweet Chocolate (2 bars)

Melt chocolate in a heat proof bowl over a small saucepan with about an inch of simmering water.

24 chocolate wafer cookies

Place the chocolate cookies in a food processor and blitz to coarse crumbs resembling dirt.

9 gummy worms

Cut the head and tail off of each of the gummy worms about 1½ inches long. Poke a hole close to the top of the berry with widest end of a chopstick or similar tool. Insert one of the gummy worm pieces in the hole.

Dip the berry and worm in the melted chocolate. Gently shake off any excess chocolate and then immediately dip in the cookie crumbs. Place the dipped berry on a parchment lined baking sheet to cool/harden completely.





SCREAMING GHOSTS

Prep time: 30 Minutes | **Cook time:** 10 Minutes | **Total time:** 40 minutes | **Serves:** 30 | **Calories/Serving:** 66.5

30 mini pretzel twists

12 oz white chocolate chips

1 tablespoon shortening

60 California Giant Blueberries

Add white chocolate and shortening to a heat proof bowl. Place the bowl over a medium saucepan with 1 inch of simmering water. Melt the chocolate keeping the water at a simmer, stirring frequently until smooth.

Place pretzels on a wire rack over a parchment lined baking sheet. Pour the white chocolate over the pretzels. Retrieve the excess white chocolate from the baking sheet if necessary. Gently reheat as needed and pour over the remaining pretzels.

Before the white chocolate sets, add one blueberry to each of the small pretzel holes. Place the pretzels in the refrigerator for at least 30 minutes to harden before serving. Store in an airtight container in the refrigerator.



HALLOWEEN PARTY IDEA

Throw a pet-safe Halloween party by keeping chocolate out of animals' reach. Fresh strawberries, blueberries and blackberries are perfectly safe for pets though!





RECIPE TIP

The orange color in your mixture will get darker the longer it sits on your strawberries. Keep that in mind when deciding how much food coloring to add. Sometimes it's best to let your mixture sit for a while before you start dipping your strawberries.



JACK O'LANTERNS

Prep time: 45 Minutes | **Total time:** 8 hours 15 minutes | **Serves:** 18 | **Calories/Serving:** 122

18 large California Giant Strawberries

8 ounces nonfat Greek yogurt

3 cups confectioners' sugar

¾ teaspoon vanilla extract

2 tablespoons unsalted butter

powdered orange food color as desired

2 ounces Scharffen Berger 72% Signature Dark Chocolate (1 bar)

Place the Greek yogurt in cheesecloth and squeeze out as much liquid as possible. Place the cheesecloth and yogurt in a small colander and place in the refrigerator overnight on a shallow dish to drain more liquid.

Wash and dry berries thoroughly. Set aside.

Add yogurt, sugar, vanilla, and butter to a medium mixing bowl and beat until very smooth (about 3 minutes). Add powdered food color and beat until well combined. Check for color and add more as necessary.

Dip berries in the yogurt dip and place on a parchment lined baking sheet to cool/harden.

Melt chocolate in a heat proof bowl over a small saucepan with about an inch of simmering water. Pour the chocolate into a plastic piping bag or make one from parchment paper rolled into a cone with a tiny tip cut off.

Use the small tipped piping bag to draw a jack o'lantern face on the dipped berries with chocolate. Allow to cool/harden completely before serving.





SPIDER WEB COOKIES

Prep time: 45 Minutes + resting time | **Cook time:** 15 minutes | **Total time:** 1 hour + resting time

Serves: 24 | **Calories/Serving:** 175.6

For the cookies:

1 ½ sticks unsalted butter at room temperature

½ cup granulated sugar

zest of one lemon

2 teaspoons fresh lemon juice

1/3 cup cream cheese

2 ¼ cup all purpose flour

pinch salt

½ teaspoon ground cinnamon

¼ teaspoons ground nutmeg

1/8 teaspoon ground allspice

1/8 teaspoon ground cardamom

For the topping:

3 cups confectioners' sugar + 1/2 cup more for black icing

¼ cup milk

2 tablespoons light corn syrup

¾ teaspoon vanilla extract

powdered orange food color

powdered black food color

24 California Giant blackberries

For the cookies:

Sift together flour, salt, and spices. Whisk together in bowl to fully incorporate spices and set aside. Cream together the butter, sugar and lemon zest. Add lemon juice and cream cheese. With mixer on lowest speed, gradually add in flour mixture. Mix only until incorporated. Shape dough into disk and wrap with plastic wrap. Place dough in refrigerator to chill for at least 30 minutes or overnight.

Preheat oven to 350°F.

On a lightly floured surface, roll out dough to a ¼ inch thickness. Cut 3 1/2" - 4" circles from the dough with a cookie cutter and place them on parchment lined baking sheets. Gather remnants as necessary, re-roll and cut. Bake for 12-15 minutes or until lightly golden brown at the edges. Remove from oven, but allow to cool on the tray for 3-4 minutes before transferring them to a wire cooling rack to cool completely.

Decorate cookies as desired and add ribbon if appropriate. Store in an airtight container.

For the topping:

Put confectioners' sugar, milk, corn syrup, and vanilla in a bowl and whisk well. Place a few tablespoons of the white icing in a freezer bag for piping the eyes. Set aside. Divide the remainder in half in two separate bowl. Color one bowl with orange food color, whisking until fully combined. Add 1/2 cup of confectioners' sugar to the other bowl and color with black food color, whisking until fully combined. Place the colored icings in two piping bags.

Cut the tip from the orange icing and make an outline around the circumference of the cookies. Allow this to harden, uncovered, at room temperature. When hardened, fill in the circles by piping icing into them and evenly distributing the icing with the end of a toothpick. Allow to harden.

Use the black icing to make a big hexagon inside the circles with the sides of the hexagon slightly curved. Make a smaller hexagon inside the first hexagon and then place a dot in the center. Connect the points of the hexagons with icing starting at the outside and working toward the center dot. Allow to harden.

Pipe a small line of icing near one of the outside hexagon lines and gently press a blackberry into the icing to hold the blackberry in place. Use the icing to create spider legs starting at the top of the berry and going down to the cookie. Use white icing to make two eyes on each spider. Allow to harden before serving.



HALLOWEEN PARTY IDEA

For more festive Halloween fun, check out our Pinterest board at <https://www.pinterest.com/californiagiant/halloween-madness/>





RECIPE TIP

If you don't have cheesecloth, line a colander with a thin men's handkerchief, a cloth diaper (believe it or not), or paper coffee filters.



GHOSTS

Prep time: 45 Minutes | **Total time:** 8 hours 15 minutes | **Serves:** 18 | **Calories/Serving:** 122

18 large California Giant Strawberries

8 ounces nonfat Greek yogurt

3 cups confectioners' sugar

¾ teaspoon vanilla extract

2 tablespoons unsalted butter

**2 ounces Scharffen Berger 72%
Signature Dark Chocolate (1 bar)**

Place the Greek yogurt in cheesecloth and squeeze out as much liquid as possible. Place the cheesecloth and yogurt in a small colander and place in the refrigerator overnight on a shallow dish to drain more liquid.

Wash and dry berries thoroughly. Set aside.

Add yogurt, sugar, vanilla, and butter to a medium mixing bowl and beat until very smooth (about 3 minutes).

Dip berries in the yogurt dip and place on a parchment lined baking sheet to cool/harden.

Melt chocolate in a heat proof bowl over a small saucepan with about an inch of simmering water. Pour the chocolate into a plastic piping bag or make one from parchment paper rolled into a cone with a tiny tip cut off.

Use the small tipped piping bag to draw ghost eyes and a mouth on the dipped berries with chocolate. Allow to cool/harden completely before serving.





STUFFED JACK O' LANTERNS

Prep time: 15 Minutes | **Total time:** 15 minutes | **Serves:** 8 | **Calories/Serving:** 185.8

8 oranges

2 cups California Giant blueberries

2 cups California Giant blackberries

1 cup heavy whipping cream

½ cup sour cream

4 tablespoons sugar

Cut away the eyes and mouth of a jack o'lantern from the front of the oranges. Cut the top from each of the oranges and carefully scoop out the inside and placing it in a bowl. Squeeze the orange flesh to retrieve 2 ounces of juice.

Whip the heavy cream and sugar to stiff peaks. Add orange juice to the sour cream and stir to fully combine. Add the orange sour cream to the whipped cream and fold gently to combine. Add 1/4 cup of cream to the bottom of the oranges. Fill the remaining space in the oranges with blueberries and blackberries. Refrigerate until ready to serve.

Which scary berries will be invading your kitchen or Halloween party this season?

Please share your scary berry photos of your scary berries on social media -

#scaryberries, #calgiant.

HAPPY HALLOWEEN!

For more great berry recipes, go to www.calgiant.com/recipes.

