

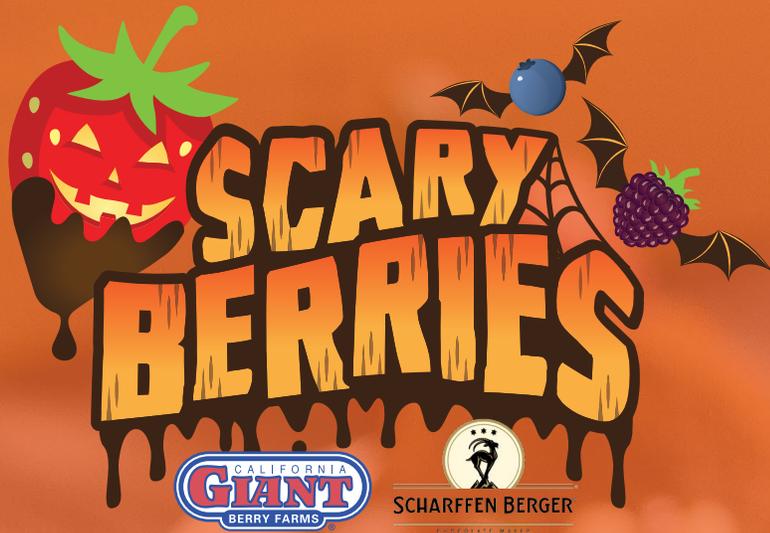


# SCARY BERRIES



**5 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**

**6 ounces marzipan**

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

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.

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 1/8 inch in thickness. Use a sharp knife or pizza cutter to cut long strips of marzipan about 1/4 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.



## 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.





# 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!

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





**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.



**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.



## 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.



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](http://www.calgiant.com/recipes).

