



# Halloween Baking Challenge

INSPIRED BY THE SHOW "NAILED IT" !

## POP TART GHOSTS

Divide into teams in your family and see who makes the most delicious and spooky pop tarts! You can make them from scratch, or even use refrigerated pre-made pie crusts from the store.

Nutella, jam, purees, pie fillings- get creative!

**Yields: 8 ghosts Recommended time: 90 minutes**

### Each Competitor or Team will Need:

Pie Crust (store bought or homemade- recipe on next page)

1/4 cup- Nutella or other filling

a dusting of flour for your work surface

3 cups- powdered sugar

5 tbsp- milk

1/2 tsp- vanilla extract

Black gel or chocolate chips for the eyes

Small sauce pan & Baking sheet

Parchment paper or non-stick spray & a rolling pin

Measuring spoons & Measuring cups

A fork & a spoon or spatula

Cooling rack & hand mixer may be handy!



Adapted from Claire Gregory's

Recipe at

[thesimplesweetlife.com:](https://thesimplesweetlife.com)

[https://thesimple-](https://thesimplesweetlife.com/pop-tart-ghosts/)

[sweetlife.com/pop-tart-ghosts/](https://thesimplesweetlife.com/pop-tart-ghosts/)

## STEPS

1. Prep your pie dough according to the instructions on the can for store-bought or the recipe on the next page for homemade. Line your pan with parchment or spray.
2. Divide your dough into 2, and refrigerate if necessary
3. Using the rolling pin on a lightly floured surface, roll the first ball of dough until it's approximately 9"x12". Using a cookie cutter or a butter knife, cut out 8 ghosts. Repeat with the second ball of dough.
4. Spoon a couple teaspoons of filling onto 8 ghost cutouts and gently spread it out. Make sure there is open space around the edge of your pastries (about 1/3").
5. Use your finger to wet the edge of the filled pastries with a little bit of water and then cover with the second ghost cutout. Gently press the edges together and then use the fork to seal.
6. Poke a few small air holes in the top with your fork
7. Preheat your oven to 350 degrees and bake for 30 minutes or until golden brown.
8. Cover with glaze, add eyes, and let sit for up to 30 minutes to harden

## TO MAKE THE GLAZE

1. While your pop tarts are baking, pull out a small saucepan and add your powdered sugar, milk, and vanilla extract. Stir.
2. Cook over low medium heat, whisking or stirring occasionally
3. When the glaze is warm and begins to form a crust, it is done! Remove from heat.
4. When the pop tarts are cool, you can dip them in the glaze or spoon the glaze over the top

## TIPS:

- stir the glaze in between each pop tart to keep to stop a crust from forming
- add the eyes before it hardens
- Allow the pop tarts to sit with the glaze for up to 30 minutes if you want it to harden like a traditional pop tart





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## TIPS & TECHNIQUES

We have some ideas for how to make the most of this baking challenge for your family! For this activity, consistency is key!

### HOME MADE PIE CRUST

#### INGREDIENTS:

- 2 cups- all purpose flour
- 2 tbsp- granulated sugar
- 1/2 tsp- salt
- 1 cup- salted butter, cold & cut into cubes
- 3-4 tbsp- ice water
- 1/4 cup- Nutella or other filling



#### INSTRUCTIONS:

1. In a large bowl, stir together the flour, sugar and salt. Add the cubed butter and beat until the mixture resembles coarse sand.
2. Add the ice water one tablespoon at a time until the dough comes together. Note: You may not need all four tablespoons.
3. Divide your dough in two, flatten into discs, wrap in plastic wrap and allow to chill for 45 minutes to an hour.
4. When ready to use, roll the first ball of dough out onto a light floured surface and follow the activity instructions for making ghosts!



#### GETTING INTO SHAPE

You can use cookie cutters or a butter knife to shape your pastry. If ghosts are tough, try a pumpkin!



### COME UP WITH A PLAN

As a family, discuss if you will break up into teams or all work together on this baking challenge. Grown-ups vs. Kids is always a fun dynamic!

### HOW WILL THE COMPETITION BE JUDGED?

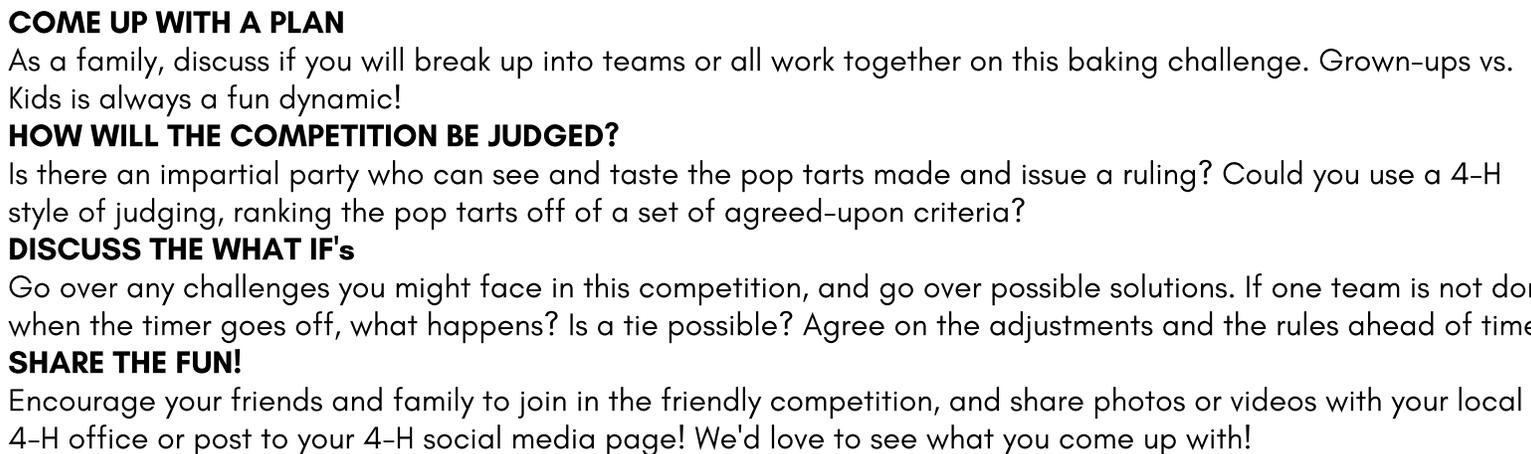
Is there an impartial party who can see and taste the pop tarts made and issue a ruling? Could you use a 4-H style of judging, ranking the pop tarts off of a set of agreed-upon criteria?

### DISCUSS THE WHAT IF's

Go over any challenges you might face in this competition, and go over possible solutions. If one team is not done when the timer goes off, what happens? Is a tie possible? Agree on the adjustments and the rules ahead of time.

### SHARE THE FUN!

Encourage your friends and family to join in the friendly competition, and share photos or videos with your local 4-H office or post to your 4-H social media page! We'd love to see what you come up with!



### NEED A VISUAL ON THE STEPS? CHECK OUT THIS RELATED VIDEO:



[https://www.youtube.com/watch?v=n00\\_QUNdNLI](https://www.youtube.com/watch?v=n00_QUNdNLI)



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