



THE UNOFFICIAL & UNAUTHORIZED HARRY POTTER COOKBOOK

From Cauldron Cakes To Butterbeer

GINA MEYERS

*The Unofficial & Unauthorized
Harry Potter Cookbook:
From Cauldron Cakes
To Butterbeer
By, Gina Meyers*

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*The Unofficial& Unauthorized
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A proper cup of tea and rock cakes in Hagrid's Hut. Pumpkin Juice and Cauldron Cakes on the Hogwarts Express. Come aboard The Unofficial & Unauthorized Harry Potter Cookbook, From Cauldron Cakes to Butterbeer, and catch a ride to Platform 9 3/4th. Recreate your own spellbindingly delectable delights from Ron's Love Spell Sugar Cookies, Butterbeer Cupcakes, Pumpkin Juice, Hermione's Precious Potion, Mulled Mead, Rock Cakes, Treacle Crisp, Pumpkin Fudge, Yorkshire Pudding, Cauldron Cakes, King's Cross Butterscotch Bars, Harry's Tea and Get Out Of a Jam Cookies, Cockroach Clusters and much more! Fantastic memorable edible vittles sure to please muggles, witches, and wizards alike. Stir once - stir twice, fold the magic in, eat it up - let the magic begin!

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Hogwarts, Hogwarts, Hoggy Warty Hogwarts

Teach us something, please

Whether we be old and bald

Or young with scabby knees,

Our heads could do with filling

With some interesting stuff.

For now they're bare and full of air Dead flies and bits of fluff.

So teach us things worth knowing

Bring back what we've forgot.

**Just do your best, we'll do the rest,
And learn until our brains all rot.**

GLUTEN-FREE LEMON CAKE BITES

Luscious and Lemony

3 cups of Nu Life Market All-Purpose Flour

4 teaspoons of Baking Powder

1 teaspoon of salt

2 eggs

1 cup of sugar

1 cup of Coconut Milk

1/2 cup of Sunflower Oil

1/2 teaspoon of Vanilla Extract

2 teaspoons of Lemon Extract

Directions: *In a large bowl, gently whisk together flour, baking powder and salt. In a medium sized bowl, whisk the eggs and sugar together until combined. Add in the coconut milk, lemon extract, vanilla extract, and the sunflower oil. Mix until well blended, combined. Add the wet ingredients to the dry and fold in. Like pancake batter, do not over mix. Batter needs to be lumpy and thick. Using a Tablespoon or an ice cream scooper, fill the preheated cake pop maker with batter, close the lid and flip to begin cooking. Bake for three minutes, or according to cake pop maker directions. Flip cake pop maker back over and cook for two more minutes. Remove from cake pop maker. Cool on a wire rack. Dust with powdered sugar if desired.*

Sweet Treat From Mrs. Weasley

1 ¾ cups of Graham cracker crumbs

½ cup granulated sugar

¾ cup margarine, melted

¾ cup all-purpose flour

½ cup of coconut

Filling

½ cup of granulated sugar

1 egg

1 cup of lemon juice, plus ¼ tsp. of lemon rind

½ cup of shredded coconut

Directions: Melt the margarine and pour over the first ingredients. Combine in a large bowl and work together until crumbly. Press the mixture into an ungreased 9x9 inch pan and set aside. Next, place filling ingredients in a pot on low heat, stirring until thickened. Pour filling over bottom layer. Cook for 25 minutes in a 350 degree oven. Depending on the size you cut for the squares, makes approximately 30 squares.

Chamber of Secrets Snack

2 7-inch flour tortillas

2 tablespoons strawberry cream cheese

¼ cup of raisins

¼ cup of dried cranberries

1 cup finely chopped green apples

1 teaspoon sugar and cinnamon combined

Directions: Finely chop apples and place them in a medium sized bowl. Add cranberries, raisins, and sugar cinnamon mixture and stir. Then, fry the tortilla with one tablespoon of margarine in a skillet till crisp. Place tortilla on a paper towel to take off excess margarine and to cool. Once cooled, spread cream cheese and top with apple concoction.

Glazed Lemon Pound Cake

1 ½ cups of all-purpose flour

1 teaspoon of baking powder

1/8 teaspoon of salt

½ cup of unsalted butter, softened

1 cup of sugar

2 eggs, at room temperature

1 ½ teaspoons of vanilla extract

¼ cup of lemon juice

½ teaspoon of lemon extract

2 Tablespoon of lemon zest

½ cup of milk, at room temperature

1 cup of confectioner's sugar, sifted

Directions: *Preheat your oven to 350 degrees. Spray a loaf pan of 8 by 4 inches with butter or olive oil cooking spray. Next using a mixer, on medium speed, cream the butter and sugars together, then add the eggs one at a time. Add the vanilla, and lemon extracts as well as the lemon juice and lemon zest. Slowly add the flour, dash a salt, and baking powder, alternating with the milk combining the mixture until it forms a batter. Pour the batter into the loaf pan, and bake for forty minutes or until a toothpick inserted in the center of the loaf comes out clean. Cool in the loaf pan for ten minutes, removing from the pan and allowing the Lemon Pound Cake to cool completely on a plate or wire rack. For the glaze, whisk the remaining lemon juice with confectioners' sugar until smooth, drizzle over the pound cake and add garnish such as additional lemon zest.*

Pumpkin Fudge

3 cups sugar

¾ cups margarine

½ cup of evaporated milk

½ cup of pumpkin pie filling

1 package of white chocolate chips

1 jar of marshmallow cream

1 teaspoon of vanilla extract

1 tablespoon of pumpkin pie spice

Directions: *Stir together the sugar, margarine, evaporated milk and pumpkin pie filling in a sauce pan. Bring to a boil, stirring constantly. Remove from heat, and add in the chocolate chips until they are melted. Mix the remaining ingredients until well blended. Pour into a greased 9x9 inch pan. Cool. Cut into squares. May wrap in colored saran wrap. Fudge keeps best when wrapped in waxed paper or individually in saran wrap.*



Rock Cakes

½ cup of margarine

¾ cup of confectioner's sugar (powdered sugar)

1 tablespoon of vanilla extract

1 ½ cups of flour

1/8 teaspoon of salt

Food coloring-optional

Chocolate pieces, peanut butter chips, nuts, cherries.

Directions: *Heat oven to 350 degrees. Thoroughly mix together margarine, vanilla, sugar, and three drops of food coloring (any color). Add flour and salt and work until dough can hold together. Mold dough by Tablespoonfuls around a few chocolate pieces, nuts, or cherries. Place cookie dough on a baking sheet approximately 1 inch apart for 10 minutes or until light brown. When cooled, in a plastic bag, shake powdered sugar all over the cookies.*

Straight from the Department of Mysteries - these brains have left the tank and have landed on your table!

Cranberry Bread

2 cups of flour

1 cup of sugar

1 ½ teaspoons of baking powder

1 teaspoon salt (optional)

½ teaspoon of baking soda

¾ cup of orange juice

1 Tablespoon of grated orange peel

2 Tablespoons of butter or margarine

1 egg

1 ½ cups of fresh cranberries, chopped

½ cup of nuts (optional)

Directions: *Preheat oven to 350 degrees. In a bowl, mix together the dry ingredients. Pour orange juice, peel, margarine and egg, mix well. Stir in cranberries and flour. In a greased 9x5 loaf pan, place batter, bake for 40 minutes or until toothpick comes out clean.*

Monkey Bread

1 loaf of thawed bread, rolled into balls (frozen bread such as Bridgeford brand)

½ cup (1 stick) of melted butter or margarine

½ cup of sugar and cinnamon mixture

Directions: Roll out balls of thawed bread, and dip them into melted butter. Once dipped in the melted butter, roll them in sugar-cinnamon mixture and layer in a bunt pan. Cook at 350 degrees for 25 minutes or until cooked.

Treacle Crisp

5 cups of sliced peaches

4 tablespoons of granulated sugar

½ cup of rolled oats

½ cup of all-purpose flour

½ cup of light or dark brown sugar

¼ teaspoon of nutmeg, ginger, and/or cinnamon

¼ cup melted margarine

Optional: ¼ cup of coconut or nuts

Directions: Preheat oven to 375 degrees. Melt margarine in the microwave or on the stovetop. Place peaches in a glass or round baking dish. Next, in a mixing bowl, combine oats, brown sugar, flour, and spices. Pour dry mixture over the peaches (the peaches have been placed in either a round or rectangular glass baking dish). Finally, pour melted margarine over the peaches and dry mixture. Bake in a 375 degree oven for 30 minutes, or until fruit is tender and topping is a golden color. Can serve ice cream or whipped cream as a topping to this warm dessert.

Pineapple Platform 9 ¾ to Hogwarts or Hawaii

¼ cup butter or margarine

½ cup brown sugar

1 can sliced pineapple, drained

7 maraschino cherries

6 pecan halves

Cake batter (store bought, follow directions)

Directions: *Heat oven to 350 degrees. Melt butter and place in a round layer pan, 9x1-½ inches. Sprinkle brown sugar evenly over butter. Cut and place pineapple slices at the bottom of the pan and arrange. Place the cherries and the pecans around the pineapple slices. Prepare cake batter. Pour evenly over pineapple. Bake 35 to 45 minutes. Cool and then invert onto a plate.*

Harry's Tea and Get Out Of a Jam Cookies

2 ½ cups of all-purpose flour

½ teaspoon of baking powder
1 cup margarine or butter, softened
1 egg
1 cup of white sugar
2 teaspoons of vanilla extract
1 cup of your favorite flavor of fruit jam
Makes 4 dozen cookies

Directions: *Preheat the oven to 300 degrees. In a bowl, combine flour and baking powder. Mix well and set aside. Next, in a medium sized bowl, cream butter/margarine and sugar, egg, and vanilla extract. Beat with an electric mixer until smooth. Then add the flour mixture and blend on low speed until combined. Roll the dough into 1 inch balls and place on a baking sheet, approximately 1 inch apart. With your thumb, press down the center of the dough balls and shape the ball to form a circle in the middle of the ball. Place a small amount of jam in the center of the dough ball, about ½ of a teaspoon of jam. Bake 20 minutes in a 300 degree oven until golden brown.*

Butterbeer Pie

1 carton frozen whipped topping (8 ounces)
1 ready made graham cracker crust
½ cup strawberry jelly
1 cup cold milk
1 package instant butterscotch pudding mix
½ cup of butterscotch chips
½ cup of creamy peanut butter

Directions: *Spread 1 cup of the whipped topping over the bottom of the crust. Drop jelly by the tablespoonfuls onto topping. In a bowl, whisk milk and pudding mix until thickened. Add peanut butter; mix well. Then, fold in the leftover whipped topping, spread over the jelly and sprinkle with butterscotch chips. Allow to harden in the freezer for at least 4 hours. Serves 6-8.*

Easy Butterbeer Drink

8 ounces of ginger ale or cream soda

2 tablespoons of butterscotch syrup

Directions: *Mix and serve over ice in a tall glass or mug.*

King's Cross Butterscotch Bars

1 cup of all-purpose flour

6 tablespoons of brown sugar

1/8 teaspoon of salt

½ cup of butter or margarine

3 ounces of butterscotch chips

1 tablespoon of Corn syrup

1 tablespoon of Water

2 tablespoons of butter or margarine

1/8 teaspoon of salt

2/3 cup of walnuts, chopped (optional)

Directions: *In a bowl, stir together flour, brown sugar, salt and margarine or butter. Next, press the crumbled mixture into an un-greased 9x9 inch pan. Bake in a 375 degree oven for 10 minutes. Next, combine the remaining five ingredients into a saucepan on low heat. Melt mixture and then add the walnuts, if desired. Pour the mixture over the first layer and place back into a 375 degree oven for 8 minutes. Once cooled, cut into squares. Makes approximately 25 Butterscotch bars.*

Pumpkin Chocolate Chip Muffins

2 large eggs

2 cups of flour

½ cup of low fat milk

½ tsp. of vanilla extract

½ cup light brown sugar

1 cup pumpkin

4 tablespoon of margarine, melted

¾ cup heavy cream

½ cup of semi-sweet chocolate chips

½ teaspoon cinnamon

¼ teaspoon salt

¼ teaspoon nutmeg

Directions: *Mix all ingredients by hand in a bowl or with a mixer on low speed.
Place batter mixture onto a muffin tin and bake at 375 degrees for 15 to 18 minutes.*

Halloween Pumpkin Cookies

2 cups of all-purpose flour

½ teaspoon of baking powder

1 teaspoon of vanilla extract

1 teaspoon of cinnamon

¼ cup butter, softened

¾ cup shortening

1 cup sugar

1 cup pumpkin

½ cup pecans, chopped

½ cup dates, chopped

Directions: *Combine all dry ingredients. Next, combine vanilla extract, butter, shortening, sugar, pumpkin and mix until well-blended. Then add ingredients together, add pecans and chopped dates, spoon mixture onto a sprayed cookie sheet and bake at 350 for ten minutes.*

Pumpkin Chocolate Chip Bread

1 15 ounce can of Pumpkin Puree

1 ½ cups of granulated sugar

½ cup of vegetable oil

¼ cup of water

2 eggs

2 ¼ cups of flour

½ teaspoon of ground cinnamon

½ teaspoon of ground nutmeg

1 teaspoon of baking soda

1 teaspoon of salt

½ cup of miniature semisweet chocolate chips

¼ cup optional of pecan or walnuts, chopped

Directions: *Preheat your oven to 350 degree. Grease and flour three 9x5 inch loaf pans. In a large bowl, combine sugar, pumpkin, oil, water, and eggs. Beat until smooth. Blend in flour, cinnamon, nutmeg, baking soda, and salt. Fold in chocolate chips and nuts (optional). Bake for one hour, or until an inserted knife/toothpick comes out clean from checking the bread in the middle of the loaf. Allow to cool, then remove from baking pans. May cool on a wire rack or in the loaf pan itself.*

Chocolate Mousse

8 ounces of semi-sweet chocolate chips

2 tablespoons of strong coffee

2 tablespoons of orange extract

1 egg yolk

2 egg whites

A pinch of salt

2 tablespoons of sugar

½ cup heavy cream (or ½ carton of cool whip)

Directions: *Melt the chocolate and coffee over low heat. When you remove from heat, add the orange extract and then the egg yolk, stirring till the mixture is smooth. In another bowl, beat the egg whites and salt, next add the sugar and beat it with an electric mixer until stiff peaks form. Lastly, whip the cream until it is stiff and fold into the egg whites and then fold into the chocolate mixture. Place in the refrigerator, chill until ready to serve.*



Frog's Eye Salad

½ pound package Acinidi Pepe (small round ball pasta)

1 egg

½ cup Sugar

1 15 ounce can crushed pineapple tidbits (drain pineapple and reserve juice)

1 20 ounce can fruit cocktail

1 cup cool whip

1/3 cup of pineapple juice

1 tablespoon of all-purpose flour

¼ teaspoon salt

Directions: *Cook Acinidi Pepe according to package directions. Beat egg till foaming in a pan. Then stir in sugar, flour, salt, reserved pineapple liquid, and pineapple juice. Cook over low heat and stir until bubbling. Combine mixture with drained pasta. Cover mixture tightly and allow chilling in the refrigerator overnight. Next day, stir in fruit and cool whip.*

Defense Against The Dark Chocolate Chip Cake

1 package of Butter Fudge Cake mix

1 small package of instant vanilla pudding

4 eggs

1 pint of sour cream

¼ cup of chilled strong coffee, such as French or espresso roast

½ cup of oil

8 ounces of chocolate chips

Directions: *Mix all ingredients in a bowl with an electric mixer. Place batter into a sprayed bunt pan and bake at 350 degrees for forty minutes. Cool and serve. Once cooled, generously dust top of cake with powdered sugar.*

Cockroach Clusters

12 ounces of semi-sweet chocolate chips

Waxed paper

1 teaspoon of grated chocolate or cocoa powder

1 cup of raisins (or a combination of cranberries and raisins)

2 cups of pretzel sticks, broken into one inch pieces.

Directions: *In a microwave safe bowl, place chocolate chips in the microwavable bowl and heat for 2 minutes. Stir in raisins, grated chocolate (or cocoa powder) and pretzels. With an ice cream scooper, dollop tablespoonfuls of the mixture onto waxed paper. For a variation to your Cockroach Cluster, try a box of Cracker Jacks, Chow Mein Noodles, and Chocolate chips. Follow same directions as above, but instead of using pretzel sticks and raisins, use Chow Mein Noodles, Cracker Jacks, and raisins. Allow to cool.*

Bonbons

¼ cup melted butter

1 can sweetened condensed milk

1 pound powdered sugar

1 package coconut

1 package chocolate chips

½ cube Parowax

Directions: *Combine butter, milk, sugar and coconut. Chill at least 30 minutes. Form into small balls and chill again. Melt chocolate chips and wax over hot water. Dip balls into chocolate mixture quickly and remove with fork. Put on waxed paper to cool. Makes 2 dozen bonbons.*

Treacle Hot Fudge Sundae

Vanilla ice cream

Fudge

Blanchard almonds

Whipped Cream

Directions: *Heat fudge in either a saucepan or in the microwave. Place on top of softened ice cream. Top off with almonds and whipped cream.*

Ron and Harry Toasted Marshmallow - as found in the Sorcerer's Stone!

3 tablespoons margarine

1 package regular marshmallows

6 cups of rice crispy cereal

Directions: Melt margarine and marshmallows in the microwave for one minute. Remove from microwave and add the rice crispy cereal and mix with a wooden spoon. Place mixture in a 9x9 inch sprayed pan and mold the rice crispies with a piece of waxed paper.

Orange Candied Carrots

1 pound of carrots, cut into ½ inch slices

¼ cup of margarine, softened, and cubed

¼ cup of jellied cranberry sauce

1 orange peel strip

2 tablespoon of brown sugar

½ teaspoon salt

Directions: *Cook carrots in water in a skillet for 15 to 20 minutes or until crisp and tender. In a blender, combine margarine, cranberry sauce, orange peel, brown sugar and salt. Cover and process until well blended. Drain carrots and drizzle with the cranberry mixture.*

Honeydukes Sweet Shop Special

1 cup sifted flour

½ teaspoon salt

1 tablespoon sugar

3 eggs, well beaten

2 cups milk

2 tablespoons melted butter

1 tablespoon cognac

Orangerie sauce:

2 oranges

10 lumps sugar

½ cup softened sweet butter

1 teaspoon lemon juice

¼ cup Grand Marnier

¼ cup cognac

Crepes (3 crepes per person)

Directions: *Sift together flour, salt and 1 tablespoon sugar into mixing bowl. Combine eggs, milk, melted butter and 1 tablespoon cognac. Stir in flour mixture. Allow batter to stand 1 hour to improve flavor and texture. Heat a 6-inch crepe pan or skillet and brush the bottom of the pan with melted butter. For each crepe, pour in 2 tablespoons batter. (Spread batter evenly over bottom of pan) Cook, turning once, until nicely browned. Fold crepes into quarters and keep warm.*

Wash and dry oranges. Rub sugar lumps over the skin of the orange and then crush lumps into dish. Squeeze juice from oranges into dish. Add butter and lemon juice; cook, stirring constantly, until butter and sugar has melted. Add Grand Marnier and cognac; ignite and quickly pour over crepes.

Wizard

Chocolate or vanilla pastry cream

Puff pastry

1 cup powdered sugar

2 tablespoons water

½ ounce semi-sweet chocolate chips, melted

Directions: *Preheat oven to 400 degrees. Use a 17 ounce package of frozen puff pastry, let thaw, and then roll out to 12 by 14 inches. Place on a lightly greased cookie sheet and bake according to package directions, then cool. Once the puff pastry has cooled, cut pastry into thirds lengthwise. Mix powdered sugar and water, stir until smooth, until all the lumps of powdered sugar are gone. Pour powdered sugar mixture over one of the pastry strips. With pour chocolate stripes over the glaze and let sit for 30 minutes. With last two pastry strips, spread cream on top. Chill in fridge for one hour until cream is firm. Place all three strips together. Dust with powdered sugar.*

Chocolate Pudding

1/3 cup sugar

2 tablespoons cornstarch

1/8 teaspoon salt

2 cups milk

2 egg yolks, slightly beaten

2 tablespoons butter

2 teaspoons vanilla

Directions: *Blend sugar, cornstarch and salt in a saucepan (2-quart). Combine milk and egg yolks; gradually stir into sugar mixture. Cook over medium heat,*

stirring constantly, until it thickens. Boil and stir 1 minute. Remove from heat, stir in butter and vanilla. Serves 4.

Chocolate Bananas

4 bananas

8 popsicle sticks

Magic Shell, any flavor

Wax paper

Toppings: M & M candies, nuts, coconut, chocolate chips.

Directions: *Peel and cut bananas in half widthwise. Place Popsicle sticks into each of the 8 banana halves. On a piece of wax paper, place the banana, drizzle with magic shell and add any toppings, if desired. Wrap the banana in the wax paper and place in freezer for 2 hours, or until bananas are frozen. Bananas will be ready for eating and can be kept in freezer for several days.*

Licorice Wands

Makes 26 small licorice wands

Takes about one hour to make

1 cup chocolate chip, milk or semi-sweet

13 licorice sticks (your favorite flavor, black or red)

2-3 Oreo or chocolate chip cookies, optional. Place cookies in a plastic sandwich bag and crush them into crumbs, then put in a bowl.

Directions: *Cut the licorice sticks in half with cooking scissors. Melt the chocolate chips in a microwave safe bowl by placing microwave on high for 30 seconds. Stir*

and continue repeating for another 30 seconds until chocolate is melted. Dip the licorice sticks about half-way into the chocolate and sprinkle them with the cookie crumbs as desired. Lastly, place sticks onto wax paper on a plate and set in refrigerator until chocolate is frozen completely.

Luna Lovers Lemon Meringue

Juice of one large lemon and grated rind

1 cup of granulated sugar

2 Tablespoons of butter

3 Tablespoons of corn flour

3 eggs, separated

Pinch of salt

1/8 teaspoon of cream of tartar

Pastry (dough)

1 cup of flour

½ teaspoon of salt

1/3 cup of shortening, cut into pieces

Directions: *In a large saucepan, combine the lemon rind and juice, ½ cup of sugar, butter, and 1 cup of water. Bring the mixture to a boil. In a separate medium sized bowl, dissolve the corn flour with 1 Tablespoon of water. Add the egg yolks. Next, add the egg yolks to the lemon mixture and return to a boil, on medium-low heat, stirring continuously until the mixture thickens with a whisk. This will take about five minutes. In order to prevent a skin from forming over the lemon curd mixture, place a piece of waxed paper over the pot. May spray a piece of parchment paper with cooking spray as well. For the meringue, beat the egg whites with salt and cream of tartar with an electric mixer on high until stiff peaks form. Add remaining sugar.*

Spoon the lemon curd mixture into the pie shell and spread with a spatula. Spoon the meringue on top, smoothing it up to the edge and create peaks with a spoon. Bake in a 325 degree oven for 10-15 minutes until golden. Serves 8.

For the pastry, sift flour, and salt in a bowl, add the cut pieces of shortening. With a fork and knife, cut into the shortening and flour mixture. Slowly, add in cold tablespoons of water to bind the dough. Add additional flour if needed, gather the dough and make into a dough ball. On a lightly floured surface, roll out the dough. Transfer in a glass pie crust

or 9 inch pie tin, and trim the edges with a knife. For the overhang of dough, can fold, crimp the edge or use a fork and make marks as a design around the pie crust.

Pretzel Jello Salad

2 cups of pretzels

¾ cup of melted margarine or butter

3 Tablespoons of sugar

1 (6 ounce) package of strawberry gelatin

2 cups of boiling water

2 (10 ounces each) package of frozen strawberries

2 (3 ounce) packages of cream cheese

1 (9 ounce) package of cool whip

¾ cup of sugar

Directions: *Stir together pretzels butter (or margarine) and 3 Tablespoons of sugar. Press onto bottom of a 9x13 square inch pan. Bake in a 350 degree oven for ten to fifteen minutes. Cool. Dissolve gelatin in boiling water. Stir in frozen strawberries until thawed and separated. Chill until thick and almost set. Combine cream cheese and ¾ cup of sugar; mix well. Fold in the whipped topping. Spread over pretzel crust; chill. Pour gelatin mixture over cream cheese layer. Chill until firm enough to cut, about two hours.*

Halloween Holiday Bark

Orange and black peanut M & M candies

Vanilla chocolate chips, 8 ounce package

2 cups pretzel twists

Wax paper

Directions: Line a cookie sheet with waxed paper. Melt vanilla chips in microwave. Pour melted chips onto waxed paper and spread with a spatula. Next, add peanut m n m's and pretzel twists. Once cooled, break off into pieces.

Wiggle Worm Pie

Foil cupcake liners

Chocolate cookies

Chocolate pudding

Gummy worm candies

Directions: Crush cookies in a plastic bag until they are crumbs. Next, spoon chocolate pudding into a cupcake tin. On top of the chocolate pudding, layer with cookie crumbs and gummy worms. Hint: Quick and easy recipe. May use store bought chocolate pudding or utilize a small box of instant chocolate pudding.

Ghost Pops

Scary, spooky, Ghost Pops. Don't scare your pop with one of these!

White chocolate chips

Banana

Mini chocolate morsels

Raisins

Popcicle sticks

Waxed paper

Directions: *Cut banana in half widthwise. Place on a piece of waxed paper. Place a Popsicle stick into each of the halves. Microwave white chocolate chip pieces in a microwave safe bowl for approximately three minutes. Once melted, with a spatula, scoop out the melted chocolate and drizzle over the two banana halves. Then, add raisins and mini chocolate morsels for the eyes and nose of the ghost. Wrap in waxed paper and place in the freezer until firm, about two hours.*

Ice Cream Witches

Wacky Ingredients

1 Sugar Cone (witches hat)

Hardening chocolate syrup (like Magic Shell)

Pistachio or mint chocolate chip ice cream

2 candy coated chocolate pieces (witches eyes)

1 piece of candy corn (witches nose)

1 strand of red licorice (witches mouth)

Small tub of vanilla frosting (to use to stick with)

Directions: Coat inside of a sugar cone with magic shell and place on a thin mint cookie. Place in the freezer on a piece of waxed paper for about twenty minutes or until magic shell has hardened, this will be the witches hat. Place a large scoop of pistachio or mint chocolate chip ice cream on a plate, shape in the form of a ball, (this will be the witches head). With vanilla frosting, coat one side of the 2 chocolate pieces, these will be the eyes. Take the witches eyes, the chocolate pieces, and place the sticky side on the scoop of ice cream. Place a small dollop of frosting on the non pointy side of the candy corn and place on the ice cream scoop to form a nose. Next, take the thin piece of licorice and place in the shape of a mouth, right below the nose. Take witches hat out of the freezer, place on top of the scoop of ice cream. Return ice cream witch to the freezer for five minutes to harden. Serves one.

Midnight Chocolate Cake

2¼ cups flour

12/3 cups sugar

2/3 cup cocoa

1¼ teaspoons soda

1 teaspoon salt

¼ teaspoon baking powder

1¼ cups water

¾ cup shortening

2 eggs

1 teaspoon vanilla

Directions: Heat oven to 350 degrees. Grease and flour two 9-inch round layer pans. Place all ingredients into a large bowl and blend together with a spoon or with an electric mixer on low speed. Beat 3 minutes on high speed. Take a spatula and scrape the sides and bottom of bowl, make sure all of the ingredients have been mixed well. Pour the batter into greased and floured pans.

Bake for 30-35 minutes or until tooth pick inserted in center comes out clean. Cool. Top with Cloud 9 frosting.

Frosting

½ cup sugar

¼ cup corn syrup

2 tablespoons water

2 egg whites

1 teaspoon vanilla extract

Directions: Place sugar, syrup and water in a saucepan. Cover, and heat to boil over medium heat. As mixture boils, beat egg whites until stiffness forms. Pour mixture from saucepan slowly into the beaten eggs, stirring constantly with electric mixer on medium speed. Add vanilla while beating.

Ton Tongue Toffee

2 cups sugar

8 tablespoons of butter

½ teaspoon of vanilla extract

1½ cups water

Directions: *In a medium saucepan, mix all ingredients and melt over medium heat until sugar is completely dissolved. With your candy thermometer, boil until the mixture reaches 290 degrees. Pour hot mixture into a greased pan and let cool. A 9 inch x 12 inch pan is preferred. Score the surface of the toffee with a sharp knife when it is cool, and almost firm to the touch. Break toffee into piece and store in a paper bag or wrapped in waxed paper.*

Treacle Tart is full of delicious, sweet golden syrup and black treacle. If you can't find golden syrup then use corn syrup. And, likewise, can't find black treacle dark molasses will do.

Creepy Cupcakes

24 baked cupcakes (bake according to package directions)-chocolate cake mix

24 Nutter-Butter (name brand) cookies

Chocolate frosting

Vanilla frosting

Tube of chocolate decorator's icing.

Directions: Frost cupcakes with chocolate frosting. Ice the entire Nutter-Butter cookie with white frosting and use decorator's icing to draw spooky expression on each ghost cookie. Place cookie in the middle of the cupcake. Makes 24 Creepy Cupcakes.

Spooky Spider Cupcakes

1 package of chocolate cake mix

1 package of thin (rope) black licorice

Cup cake liners

Red hot candy

Directions: Follow chocolate cake mix directions and bake cupcakes in cupcake tins. Once cooled, frost with chocolate frosting, and add black licorice for spider legs and two red hot candies for the eyes.



Lemon Scones

2 cups pastry flour
2 tablespoons baking powder
1½ teaspoons fresh lemon peel
1/3 cup granulated sugar
1 egg
½ cup of milk
1 tablespoon vanilla extract
3 tablespoons vegetable oil

Directions: *In a large mixing bowl, mix all dry ingredients thoroughly. In a separate bowl, combine all liquids. Add liquids to dry mixture, mixing lightly. Turn out onto floured surface and gently roll out to ¾" thickness. Cut with biscuit cutter and place on lightly oiled baking sheet. Bake at 350 degrees for 15-18 minutes, or until done.*

Pumpkin Bread

1 (15 ounce) can pumpkin puree
1 ½ cups of granulated sugar
½ cup vegetable oil
1/4 cup water
2 eggs
2 ¼ cups all-purpose flour
1/2 tablespoon ground cinnamon
1/2 tablespoon ground nutmeg

1teaspoons baking soda

1 teaspoons salt

1/2 cup miniature semisweet chocolate chips

Directions: *Preheat oven to 350 degrees. Grease and flour three 1 pound size coffee cans, or three 9x5 inch loaf pans. In a large bowl, combine sugar, pumpkin, oil, water, and eggs. Beat until smooth. Blend in flour, cinnamon, nutmeg, baking soda, and salt. Fold in chocolate chips and nuts. Fill cans 1/2 to 3/4 full. Bake for 1 hour, or until an inserted knife comes out clean. Cool on wire racks before removing from cans or pans.*

Pumpkin Juice

2 tablespoons of pumpkin puree, such as an easy pumpkin pie mix

1 tablespoon of apricot puree, or apricot preserves

1 cup of apple cider (gala apples)

1 cup of apple juice

1 teaspoon of brown sugar

Directions: *Place two heaping tablespoons of pumpkin pie mix, 1 tablespoon of apricot preserves, 1 teaspoon of brown sugar, 1 cup of apple cider, 1 cup of apple juice into a food processor and pulse for about 30 seconds.*

Witch's Brew

1 14oz. can of sweetened condensed milk

1 46oz. can pineapple juice, chilled

1 2-liter bottle of orange soda, chilled

Orange sherbet ice cream.

Directions: *In a punch bowl, or jack o'lantern container, stir together sweetened condensed milk, pineapple juice, and orange soda. Top with sherbet and serve over ice.*

Butterbeer

1 cup of Club Soda

½ cup of Butterscotch syrup

½ of a tablespoon of butter

Directions: *In a microwave safe bowl, add ½ cup of butterscotch syrup and ½ of a tablespoon of butter and place in the microwave for about one minute until frothy and mixed together. Stir with a spoon and let cool for about thirty seconds. Next, in a large mug pour the club soda and add the slightly cooled butterscotch syrup. It will bubble and enjoy.*

Butterbeer Variation

2 scoops of vanilla bean ice cream

2 Tablespoons of butterscotch syrup

1 bottle of cold cream soda

Directions: *In a large mug, place scoops of ice cream, add butterscotch syrup and top with a bottle of cold cream soda. The butterbeer will froth.*



Hermione's Precious Potion

1/2 (10-ounce) package frozen raspberries in syrup, thawed

2 cups pineapple juice

1/2 (6-ounce) can frozen lemonade concentrate, thawed

1 bottle (8- ounces) of 7Up

Ice cubes

Lemon or lime slices for garnish

Directions: *In a blender, mix the thawed raspberries, pineapple juice, thawed lemonade,*

1- 8 ounce bottle of 7 UP and ice cubes. Mix well, pour into sugar lined margarita glasses and garnish with lemon or lime slices, or both.

Chocolate Covered Frogs

Gummy Frogs

Semi-sweet milk chocolate pieces (can be substituted with white or dark chocolate, depending on your taste)

5 ounces unsweetened pieces, coarsely chopped

2 cups all-purpose flour

2 1/3 teaspoons baking powder

1/4 teaspoon salt

3/8 cup unsalted butter, softened to room temperature

1½ cups of sugar

2 teaspoons vanilla extract

3 large eggs, at room temperature

Directions: *Cover a plate with wax paper. This will be used later, after the frogs are dipped. Place chocolate pieces into a microwave safe bowl, and place bowl in microwave. Heat at a medium heat in thirty second intervals, stirring after each one, until the chocolate is completely melted. Be careful not to burn it! Carefully dip the back end of a gummy frog into the chocolate. Place dipped frog onto the wax paper-covered plate. Repeat step 3 with the remaining gummy frogs. Place the plate of dipped frogs into refrigerator, until the chocolate hardens.*

Pumpkin Shake

1 banana, peeled and frozen

3 tablespoons orange juice concentrate

3 tablespoons pumpkin puree

1 scoop vanilla ice cream

1/3 cup water

Whipped cream

Cinnamon

Directions: *Cut frozen banana into small pieces and put all ingredients into blender. Blend on high until smooth, pour into tall glasses and top with whipped cream and cinnamon.*

Bertie Bott's Every Flavor Beans

baked beans

booger

chocolate

coconut

coffee

curry

ear wax

grass

liver

pepper

peppermint

sardine

spinach

sprouts

strawberry

toast

toffee

vomit

Easy Butterbeer Cupcakes

*1 box Yellow Cake mix
1 box Instant Butterscotch Pudding
1 teaspoon baking soda
1 cup Buttermilk
½ cup oil
4 eggs*

*1 pint heavy whipping cream
1½ cup powdered sugar
1 tablespoon of butter
1 tablespoon of vanilla extract
1 tablespoon of caramel (Ice Cream Topping)*

Directions: Preheat oven to 350F. Line the bottom of cupcake tins with paper liners. In a mixing bowl, mix together the yellow cake mix, instant butterscotch pudding mix and baking soda. Add in buttermilk, oil and eggs and stir with electric mixer until smooth. Fill each cupcake tin and bake for 12 minutes or until a toothpick inserted in middle comes out clean. Cool at room temperature. In a separate mixing bowl, whip up heavy whipping cream until it begins to make peaks.

Add the powdered sugar, butter, vanilla extract, and caramel and continue whipping until well blended.

Cauldron Cakes

*¾ cups flour
½ cup of cocoa powder
½ teaspoon of baking powder
1 teaspoon of baking soda*

¼ teaspoon of salt
1 cup of soy milk
1 teaspoon of apple cider vinegar
1/3 cup of canola oil
1 cup sugar
1 teaspoon vanilla extract
1 cup of chocolate chunks
Cocoa powder

Directions: *Preheat oven to 375 degrees. In a large bowl, combine flour, cocoa powder, baking powder, baking soda, salt, and whisk all of the dry ingredients together. In separate bowl, (¾ cup) soy milk, apple cider vinegar (let stand for a minute as to curdle the milk), next add canola oil, sugar, vanilla extract and whisk together. Place wet ingredients over dry ingredients and whisk again for two minutes or for about 1 minute with an electric mixer. In a greased cupcake pan (or mini Bundt pan), add the batter and place in the preheated oven for about 15 minutes, be sure not to overcook. Place a toothpick in the center of the cupcake. If the toothpick comes out clean, then the cupcake is ready.*

Melt together 1 cup of chocolate chunks and (¼ cup) soy milk to make a quick ganache and spread over the tops of the caldrons and sprinkle with cocoa powder.

Cream Puffs

2 (3.5 ounce) packages of instant vanilla pudding mix
2 cups of heavy whipping cream
1 cup of milk
½ cup of butter
1 cup of water
¼ teaspoon of salt
1 cup of flour

4 medium sized eggs

Directions: Preheat oven to 425 degrees. In a bowl, mix together pudding mix, cream and milk. Keep in the refrigerator and cover. In a large pot, bring water and butter to a rolling boil. Stir in flour and salt until the mixture forms a ball. Transfer the dough to a large mixing bowl. Use a wooden spoon and beat the eggs one at a time. Drop the dough by tablespoonfuls and bake for 20 minutes until golden brown. When the shells are cool, split the centers with a knife, and fill with the pudding mixture, place top back on cream puff and with a sifter polish with powdered sugar.

Yorkshire Pudding

Yorkshire Pudding is mentioned in Harry Potter books as the traditional dessert of England. This is traditionally served at the family Sunday Dinner, along with roast meat, veggies and potatoes.

½ pound of flour

1/4 teaspoon salt

2 eggs

1 pint cream

2 tablespoons bacon fat

Directions: Mix flour and salt in a bowl, and form a depression in its center. Break the eggs and pour them into the center of this. Slowly add the cream, mixing as you go. Let the mix stand for 1/2 hour. Divide the drippings up into 8 muffin tins. Heat these in a 425F oven until they smoke, 5-10 minutes. Pour in the batter and leave in a few minutes until it browns. Then drop the heat to 375F and cook for 15 minutes.

Chocolate and Apricot Torte - of Little Hangleton Village

½ cup of unsalted butter

1 cup of semi-sweet chocolate chips

5 large eggs, separated

¾ cup of sugar

1 cup ground Almonds

1/3 cup dried apricots, finely chopped

Dried apricots and fresh strawberries for garnish

Directions: *Melt chocolate chips and butter together in the top of a double boiler and cool. Beat the egg yolks with the sugar until they become pale yellow. Mix the cooled chocolate mixture into the eggs and sugar mixture, blending in the ground nuts. Add the chopped apricots too. Next, beat the egg whites until stiff, and fold into the chocolate mixture. Place a pan of water on the bottom shelf of a pre-heated 375 degrees oven*. Finally, line the bottom and side of a 9 inch spring form pan with aluminum foil and place Pam cooking spray on the aluminum foil. Pour in the batter and bake for 45 to 50 minutes. Remove from the oven and cool in the pan for 15 minutes Release the sides of the pan and carefully place onto a serving plate. Peel off the foil and allow to cool completely. To serve, dust with ground almonds or powdered sugar. Garnish with strawberry halves and apricots.*

**Placing a pan of water on the bottom shelf helps make the torte moist.*

Ron's Love Spell Cookies

1 cup butter

¼ cup milk

1 teaspoon vanilla

4 cups flour

2 eggs

1 ½ cups granulated sugar

1 teaspoon baking soda

Directions: *Cut butter into flour. Combine sugar, eggs, milk, and vanilla. Mix all ingredients together. Roll out the dough onto a floured surface ¼ inch in thickness. Cut with a heart shaped cookie cutter. Place on a baking sheet. Bake at 350° for 8 to 10 minutes. Yields 3 dozen cookies.*

Mulled Mead

1 quart of water

1 cup of honey

1/2 teaspoon of nutmeg

1/4 teaspoon of ginger

1/2 teaspoon almond extract

Directions: *Add all ingredients to a pan, and bring to a boil on the stove. As it begins to boil, a skin will form on the surface. Scrape it off, and continue to stir the contents of the pan until the scum ceases to form. Allow for time to cool.*

Food Safety Tips

- 1) Wash your hands with soap and warm water.
- 2) Wear an apron.
- 3) If you have long hair, place in a clip or tie your hair back with a rubber band.
- 4) Read the recipe before you start cooking.

- 5) Arrange all of your ingredients, supplies, working surface and cooking utensils, bowls, measuring spoon, etc.
- 6) Make sure your working surface as well as cups, bowls are clean and ready to be used.
- 7) Always keep paper towels, and a sponge on hand in case you spill. If using the oven, make sure you have oven mitts.
- 8) If you are chopping, use a cutting board and ask an adult or knowledgeable person to help you if you need help.
- 9) When you are cooking on stove, make sure all handles are facing inward.



About the Author

Gina Meyers is best known for her popular culture television trivia and cooking expertise books related to the Twilight Saga and the iconic television show *Bewitched*. Gina's *Love at First Bite: the Unofficial Twilight Cookbook*, first edition, has been listed in *OK!* Magazine's top *Twilight* merchandise must-haves and featured on Comedian Alan Carr, Chatty Man's late night show out of England.

Gina's *Magic of Bewitched* trivia books and cookbooks have sold over 3,000 copies internationally, and she was featured as the top *Bewitched* expert on the television show documentary *Fanatical*. Her books have been given the nose up (twitch) from famed director of *Bewitched*, William Asher.

The Unofficial Harry Potter Cookbook: From Rock Cakes to Butterbeer came as magically as her passion for cooking and creating unique themed recipes. Gina's goal is to share her love of cooking and creating with people from all over the globe and to reignite a spark of imagination.

Gina has been a television consultant for *Popstar! Magazine* and Columbia Pictures Television, as well as *Nickelodeon Magazine*. She is a featured business expert at business.com and is the *San Jose Cooking Examiner*. Gina has worked for Google as well as Xerox Corporation.

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