

13 Best Homemade

HALLOWEEN

Candy Recipes



ALLFREECOPYCATRECIPES



13 Best Homemade Halloween Candy Recipes

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13 Best Homemade Halloween Candy Recipes

Letter from the Editor

Dear Fellow Copycats:

With fall just around the corner, now is the perfect time start preparing for Halloween. It's a fun and exciting time of year filled with the most delicious treats. AllFreeCopycatRecipes is here to help you create your very own Halloween candy from scratch. On our Web site, AllFreeCopycatRecipes.com, we rounded up top secret recipes for brand name candies that you can make in the comfort of your own kitchen. Top secret recipes for famous brand name recipes are fun to recreate at home and allow you to save some "dough"—in your wallet, that is! Think of the long list of brand name candies you normally buy at the store. Any of those items could be made at home! Thanks to our free eCookbook, *13 Best Homemade Halloween Candy Recipes*, you can enjoy a variety of copycat Halloween candy classics. You will love them and so will the trick-or-treaters in your neighborhood!

Our free eCookbook, *13 Best Homemade Halloween Candy Recipes*, includes some of the most sought after Halloween candy recipes around, which also happen to be our readers' favorite recipes as well. In this free eCookbook you'll find recipes Homemade Hershey Kisses (p. 5), Homemade Butterfingers (p. 8), Homemade Mars Bars (p. 15) and many more sweet treats! Next time want to cook up something decadent and delicious, consult our free eCookbook, *13 Best Homemade Halloween Candy Recipes*.

For more fun and easy copycat recipes, be sure to visit AllFreeCopycatRecipes.com. While you're there, subscribe to AllFreeCopycatRecipes' free [Crazy for Copycats newsletter](#) to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

Ashley Kolpak, Editor, AllFreeCopycatRecipes

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HOMEMADE HERSHEY KISSES

BY: CARA FROM FORK AND BEANS



Want to try your hand at making an easy candy copycat? Homemade Hershey Kisses are a delicious dessert recipe that everyone will love. Almond and chocolate chips are the star ingredients. Send a little love with this precious treat.

Ingredients

- ½ Cup Enjoy Life Non-Dairy Chocolate Chips (or any brand of baking chocolate chips)
- 12 Almonds
- Mini Funnels
- Silver Foil Candy Wrappers

Instructions

1. Melt the chocolate chips in a double broiler or in a large metal bowl over top a saucepan filled with water to touch the bottom of the bowl. Alternatively, place the chocolate in a microwave safe bowl and microwave at 30 second increments. Stirring at each stop. *This should take about 90 seconds total.*
2. Fill the funnel half way with melted chocolate, making sure the chocolate fills a little into the narrowest part. Place almond in middle, making sure that the chocolate is covering it entirely.
3. Standing upright, freeze for 10 minutes. Remove smooches from funnel by gently squeezing the chocolate mold out. This should easily slip out. If not, freeze for another minute.

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HOMEMADE MOUNDS CANDY BARS

BY: [ANNALISE FROM SWEET ANNA'S](#)



Make a healthier version of a candy copycat with this Homemade Mounds Candy Bars recipe. To make these scrumptious bars, you'll need honey, shredded coconut, dark chocolate chips and coconut oil. You'll love this delicate chilled dessert.

Ingredients:

- 2 1/2 cups flaked or shredded coconut
- 1/2 cup melted virgin coconut oil
- 1/4 cup raw honey (*melted if it will be too firm to stir!*)
- 1 teaspoon pure vanilla extract
- Pinch of salt
- 1 1/2 cups dark chocolate chips
- 1 1/2 teaspoons virgin coconut oil

Directions:

1. In a large bowl, mix together the coconut, coconut oil, honey, vanilla and salt until well mixed. (*The mixture may seem very greasy... don't worry about it. Everything will firm back up into a wonderful moist, chewy texture!*)
2. Fill about 12-15 cups of a mini-muffin pan with the mixture, pressing down evenly and firmly. Place in the freezer to set for at least 30 minutes.
3. Melt the chocolate chips with the coconut oil. Spoon the chocolate evenly over the coconut in each cup, spreading smoothly. Place the pan back in to the freezer to set another 30 minutes.
4. Use a knife to gently pop each candy bar out of the pan and transfer to a freezer-safe Tupperware to store in the freezer or fridge. Or serve immediately!
5. These will get soft at room temperature for too long, so keep them cold until you are ready to serve them!

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HOMEMADE BUTTERFINGERS

BY: LACEY FROM SOUTHERN IN THE CITY



As far as chocolate candy bar recipes go, this recipe for Homemade Butterfingers is as easy as they come. Make it to hand out as homemade Halloween candy, or just for fun.

Ingredients:

- 1 lb. candy corn
- 16oz jar peanut butter
- 16oz pkg. chocolate candy coating

Directions:

1. Melt candy corn in microwave on high 1 minute.
2. Stir and continue cooking in 15-second intervals until melted, stirring after each interval.
3. Stir in peanut butter.
4. Spread mixture in an 8x8 pan lined with parchment. Cool completely. (You could put in the refrigerator or freezer to speed up the process)
5. Cut into squares. (You can make them as big or as small as you would like)
6. Dip in melted chocolate candy coating.
7. Lay on waxed paper to set.
8. It was fun to make our own homemade candy that tasted like the original. We really could not believe how close they are to real butterfingers! I even brought some to work today and everyone agreed. So grab some candy corn and get to it. Enjoy!

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COPYCAT FRANGO MINTS

BY: KRISTEN FROM FRUGAL ANTICS OF A HARRIED HOMEMAKER



There's only one thing more fun than making copycat recipes for candy bars-- eating them! With this Copycat Frango Mints recipe, you'll be able to enjoy this chocolate-mint treat from home any time you like.

Ingredients:

- 1 1/3 cups powdered sugar
- 2 sticks butter
- 1 egg
- 1 tablespoon vanilla
- 1 cap mint extract
- 1 12 ounce package chocolate chips
- Dipping Chocolate

Directions:

1. In a mixer, beat the sugar and butter until smooth.
2. Scrape down the sides of the bowl. Add the egg, vanilla and mint and beat again.
3. Melt the chocolate chips in the microwave or a double boiler and add to the sugar mixture.
4. Spread in a buttered 8X8 pan and cool in the freezer for 30 minutes.
5. While the fudge is cooling, melt the dipping chocolate according to package directions.
6. Cut the fudge into 1X.5 inch rectangles and dip in the melted dipping chocolate.
7. You must refrigerate these because of the raw egg.

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COPYCAT MOUNDS CANDY BITES

BY: ARLENE FROM FLOUR ON MY FACE



Do you love Halloween? We sure do. We spend most of our year dreaming about the best homemade Halloween candy recipes just for you. This easy candy Copycat Mounds Candy Bite Recipe will not disappoint. The mix of chocolate and coconut is simply to die for. Add a little something special to your dessert routine with these bite-sized wonders that everyone will just love.

Ingredients

- 2 1/2 cups sweetened coconut
- 1/2 cup plus 1 tablespoon sweetened condensed milk
- 2 tablespoons light corn syrup
- 1/2 to 1 teaspoon vanilla extract
- 1-2 cups Wilton Dark Cocoa Candy Melts or Chocolate Chips
- 1-2 teaspoons Crisco Shortening

Directions

1. Coarsely chop the coconut flakes.
2. In a bowl mix the sweetened coconut flakes, condensed milk, corn syrup and vanilla extract. Set aside.
3. In a disposable decorator bag melt a 1/2 cup of candy melts or chocolate chips with 1 teaspoon Crisco.
4. Fill the bottom of the candy molds with a layer of melted chocolate. Then tap the candy mold on the counter to level out the chocolate.
5. Fill the center of the mold with about 1/2 teaspoon of coconut filling.
6. Re-melt the chocolate if it has begun to harden.
7. Fill the top of each candy mold cavity with chocolate making sure not to overfill the mold.
8. Chill in the refrigerator until chocolate has hardened, about 15 minutes.
9. Turn mold over on a piece of parchment paper or foil. Repeat with remaining ingredients.
10. Store candy in an air tight container.

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HOMEMADE ANDES MINTS

BY: CARA FROM FORK AND BEANS



Do you prefer fresh and minty or rich and chocolaty? These Homemade Andes Mints are a rare copycat dessert recipe that offers both. For that classic grocery store flavor, mix together chocolate chips, white chocolate chips, peppermint extract, and a little green food coloring.

Ingredients

- 1/2 cup chocolate chips
- 1/2 cup white chocolate chips
- 1/2 teaspoon peppermint extract
- few drops of green food coloring

Directions

1. Line a baking pan with parchment paper. Cut it so it perfectly fits on the bottom and dab the corners with melted chocolate so it stays in place. Allow to set {just a few minutes}
2. Melt chocolate chips in a microwave safe bowl. Melt in 30 increments, stirring at each stop, repeat until smooth. Drop 1/4 teaspoon peppermint extract in and stir. Adjust to taste—add the remainder 1/4 teaspoon if it is not strong enough.
3. Slowly pour half or less as the bottom layer into the pan. You want a thin layer so go slowly. Using the back of a spoon or the shake method, make sure it is evenly spread. Freeze for 2 minutes. Make sure it does not freeze completely! You don't want 3 separate layers that fall apart but you also don't want the chocolate layers to blend into it each other. Watch for the color of the top—when it is no longer shiny is a good indicator you're ready for the next layer.
4. While you are flash freezing the first layer, melt the white chocolate chips in the same way in the microwave. Drop food coloring in, stir until smooth.
5. Pour green chocolate for the thin 2nd layer. Shake until evenly spread. Freeze for 2 minutes or until no longer shiny.
6. Repeat with 3rd chocolate layer. If you need to reheat your chocolate because it is hardening a little, place back in the microwave for 10-20 seconds. Freeze 2-5 minutes.
7. Before it sets completely, using a knife, slice the shapes of your mints. I went for the classic rectangular shape. Allow to set until dry, either on the counter or in the freezer {if you are less patient like myself}.

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HOMEMADE MILKY WAY CANDY BARS

BY: [ERIN FROM MAKING MEMORIES](#)



Homemade Milky Way Candy Bars is one of those homemade candy recipes that's easy enough to make all year round, and perfect to whip up if you want to make homemade Halloween candy.

Ingredients

- 1 bag milk chocolate chips
- 3 tablespoons evaporated milk
- 1 (7 oz.) container marshmallow cream
- 1 (14 oz.) bag of caramels, unwrapped
- 3 tablespoons evaporated milk
- milk chocolate for dipping (about a pound)

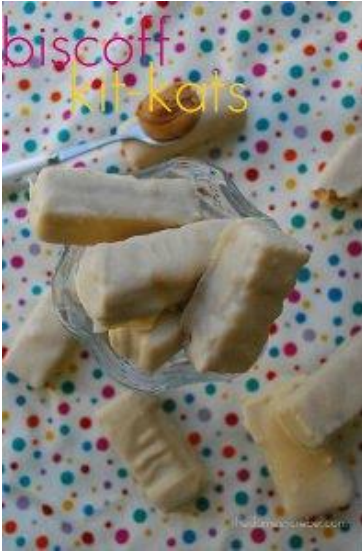
Directions

1. Place the chocolate chips in a microwave safe bowl. Microwave for about 45 seconds. Stir. Continue to microwave in short bursts (about 30 seconds) until chocolate is melted and smooth. Stir in the marshmallow cream and 3 tablespoons milk.
2. Pour into a lined and greased 8 x 8 pan. Place in the fridge to harden while you make the caramel layer.
3. Put the caramels and the rest of the milk into a microwave safe bowl. Microwave for about 45 seconds. Stir. Continue to microwave in short bursts (about 30 seconds) until melted and smooth. Pour over chocolate mixture. Refrigerate for at least 4 hours.
4. Once firm, remove from pan and cut into squares. Melt the milk chocolate over a double boiler (or in the microwave) and start dipping.

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COPYCAT BISCOFF KIT-KATS

BY: HAYLEY FROM THE DOMESTIC REBEL



This Copycat Biscoff Kit-Kats recipe will satisfy all your cravings for a chocolate candy bar recipe. This no-bake dessert is insanely easy to make. This candy recipe only requires three ingredients to come together. These knockoff Kit-Kats are perfectly crunchy, just like the original candy, with a light layer of chocolate to coat the surface. Each bite has a bit of Biscoff spread, wafer, and chocolate. It is the ultimate mouthful. With easy candy recipes like this one, you will be opening your own in-home candy shop soon!

Ingredients

- 1 package Wasa Crisp 'n Light crackerbread (original flavor)
- 1 jar Biscoff creamy spread or cookie butter spread
- 1 package white Candiquik

Directions

1. Line a baking sheet with wax paper and secure it to the sheet with tape.
2. Take a crackerbread and smear it generously with some Biscoff spread (about a Tablespoon-worth). Gently top with another crackerbread, and smear that piece with another Tablespoon or so of Biscoff. Top with a third piece of crackerbread to form a three-high stack. Repeat with the remaining crackers.
3. Very carefully cut the crackerbread stacks vertically in thirds, moving quickly as the crackerbread is fragile and splits easily. Think Kit-Kat sized strips when cutting. Set aside.
4. Melt the Candiquik according to package directions; stir in a tablespoon of Biscoff spread to combine. Dip each Kit Kat bar in the melted chocolate mixture, coating completely. Allow excess to drip off and return to the cookie sheet. Repeat with remaining bars until set.

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HOMEMADE MARS BARS

BY: [ILAN FROM IRON WHISK](#)



Drizzled in chocolate and made with love, serve these Homemade Mars Bars to someone you adore on Valentine's Day. Making easy chocolate recipes like this are a great way to show someone you care. These bite-size treats are an idea chocolate dessert to make and take somewhere, like to a school bake sale. Celebrate your love of all things sweet with these darling little treats.

Ingredients

For the chocolate nougat:

- 2 egg whites
- ¼ teaspoon cream of tartar
- 1½ cups (300g) sugar
- 1 cup (340g) light corn syrup
- ½ cup (125ml) water
- 4oz (113g) melted milk chocolate
- 2 tablespoons cocoa powder

For the caramel:

- 1 cup (200g) sugar
- ¾ cup (190ml) whipping cream
- ½ cup (170g) light corn syrup
- 4 tablespoons unsalted butter
- ½ teaspoon salt
- ½ teaspoon vanilla extract

For the chocolate:

- 400g of your favorite chocolate, tempered

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Directions

Prepare the nougat:

1. Grease an 8 by 8 pan and then line it with parchment paper, with excess on the sides so that you can pull it out later.
2. Beat the egg whites with the cream of tartar to soft peaks while the sugar, corn syrup, and water cook on medium-high heat in a medium saucepan. Cook the sugar until it reaches the soft crack stage, 270°F. Pour about a teaspoon of the sugar syrup into the egg whites and beat until incorporated. Add in another teaspoon and beat some more. Continue doing this until all the sugar syrup is incorporated. Add in the chocolate and the cocoa powder, and beat until the bowl is slightly warmer than room temperature, about three minutes.
3. Pour into the pan. Spread the nougat into an even layer. It might be helpful to place a piece of parchment paper on top and press down on it with your hands to do this. Let the nougat sit for ten minutes at room temperature while you prepare the caramel.

Prepare the caramel:

1. Cook all the ingredients together in a medium saucepan over medium-high heat until the temperature reaches 245°F, about eight minutes. Do not stir. Pour onto the nougat, and let sit for two hours.

Cut the bars:

1. Take out the layers by pulling on the parchment paper and then place them on a chopping board, caramel side down. Cut the bars into any size you like. Place the layers in the freezer before cutting if you're having trouble. This will be sticky.

Dip the bars:

1. Dip the bars using a fork in the tempered chocolate, and then let the chocolate harden at room temperature. Store the chocolate bars in the fridge, and let them sit at room temperature for twenty minutes before serving.

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COPYCAT TAKE 5 BARS

BY: [DANIELLE FROM HUGS & COOKIES XOXO](#)



Holy cow, these chocolate treats are delightful. If you're looking for a grocery store recipe that is an incredibly satisfying dessert, you can't go wrong with Copycat Take 5 Bars. These bite sized wonders are the perfect candy copycat to enjoy all year round. Bake up a batch, freeze them and they make a great on-the-go treat for driving carpool and more.

Ingredients

- 1 stick of butter
- ½ cup cocoa powder
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- ¼ cup flour
- 1 cup peanut butter
- 2 cups salted pretzels
- 11 ounce caramel bits
- 2 tablespoons heavy cream
- 1 cup chopped & salted peanuts
- 1 bag Ghiradelli Bittersweet Chips

Directions

1. Preheat oven to 350 degree F.
2. Melt the butter and stir in the cocoa powder. Add the sugar, eggs, vanilla extract, and stir. Then add the salt and flour. Pour into a 8x8 pan sprayed with non-stick cooking spray.
3. Bake for 30-35 minutes in a preheated 350 degree oven.
4. Spread the peanut butter across the cooled brownies.
5. Coarsely chop the pretzels and sprinkle on top of the bars. Lightly press down.
6. Melt the caramel bits with the heavy cream. Stir in the peanuts. Pour on top of the bars.
7. Melt the chocolate chips and pour over the bars. Chill until firm and cut into large chunks or bars.

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2 INGREDIENT PAYDAY BARS

BY: MICHELINE FROM THE MINIATURE MOOSE



One of America's oldest and most beloved candy bars can now be made at home. With this easy 2-Ingredient Payday Bar recipe, you will be able to skip the candy aisle during your next trip to the grocery store, and make this delicious candy in the comforts of your own home. Not only is the recipe a breeze to make, but it is also a healthy alternative to the traditional Payday bar. Make a satisfying Payday bar knockoff using only peanuts and dates, for a healthier way to satisfy that sweet tooth.

Ingredients

- 4 cups Lightly Salted Peanuts, divided*
- 1 1/2 cups Dried, Whole, Pitted Dates**
- 2 Tablespoons Water

Directions

1. In a food processor, blend 1 cup of peanuts until they are very fine and start to clump together.
2. Add the dates and water and blend until you get a fairly smooth paste. You will have to stop several times and scrape down the sides.
3. Lay out 1 1/2 cups of peanuts on a baking sheet lined with a piece of parchment paper. Don't try this without parchment.
4. Spoon the date mixture onto the peanuts as evenly as possible without disturbing the peanuts underneath.
5. Press the remaining peanuts into the top of the mixture flattening it as you go. Use an additional piece of parchment to completely flatten. You can utilize a cutting board to help flatten the mixture.
6. Refrigerate for at least an hour before cutting into candy bar sized pieces.

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WHITE CHOCOLATE PEANUT BUTTER CUPS

BY: STEPHANIE FROM MACARONI AND CHEESECAKE



White Chocolate Peanut Butter Butter Cups are a fantastic twist on the traditional Halloween candy recipe. It's a trick-or-treater's delight. Made with simple ingredients found around the house, it's a cinch to whip up a batch of these tasty treats.

Ingredients

- 1/4 cup light brown sugar
- 3/4 cup confectioner's sugar
- 1/4 cup butter, softened
- 3/4 cup smooth peanut butter
- 12 ounces white chocolate (not white chocolate chocolate chips)

Directions

1. Place all the ingredients for the base in the bowl of a food processor. Blend the mixture until the mixture takes on a sandy texture.
2. Place 12 cupcake liners into a muffin tin. Using a medium ice cream or cookie scoop place 1 scoop of the base mixture into each cupcake liner. Press the mixture down into the cases to form an even layer at the bottom of each cupcake liner.
3. Melt the chocolate over a double-boiler or in the microwave. Using your scoop, top each peanut butter filled cupcake liner with 1 scoop of chocolate. Smooth the tops of the Peanut Butter Cups with the back of a spoon.
4. Refrigerate for 1 hour or overnight.

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SNICKERS RICE KRISPIES

BY: TARA FROM NOSHING WITH THE NOLANDS



This Snickers Rice Krispies recipe is a unique spin on a classic dessert. The Snickers bars are mixed right in and they give the rice krispie bar recipe a different crunchy texture. The caramel, chocolate, and nuts complement the chewy marshmallow treats. This heavenly rice krispie recipe is covered with a layer of chocolate because you can never have enough chocolate! A final sprinkle of nuts gives the squares a stunning appearance and added crunch.

Ingredients

- 1/4 cup unsalted butter
- 1/4 teaspoon salt
- 36 marshmallows
- 1/2 teaspoon vanilla
- 5 cups Rice Krispies cereal
- 20 mini Snickers, quartered
- 1/2 cup caramel sauce
- 1 1/2 cup semi-sweet chocolate chips
- 1/2 cup peanuts, chopped

Directions

1. Spray a 9 x 13 inch pan with cooking spray.
2. In a large bowl melt the butter and salt in the microwave. Add the marshmallows and on medium heat microwave at 30 second intervals until melted and you are able to stir. Add the vanilla and stir.
3. Add the Rice Krispies and fold to combine. When almost completely incorporated add the quartered Snicker bars and fold to combine, but don't over mix.
4. Place the mixture in the 9 x 13" pan and spread with a spatula that is sprayed with cooking spray. Drizzle the caramel sauce over.
5. Melt the chocolate chips in a microwave on medium heat again at 30 second intervals until melted and smooth. Pour over the rice krispies and spread evenly. While the chocolate is still wet sprinkle on the peanuts. Refrigerate to set. Cut in squares. Serve.

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