**Recipes from the world of Harry Potter:**

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**Most recipes courtesy of Mugglenet.com**

**Updated August 2016**

1. **Drinks:**

**Butterbeer (original recipe)**

*It warms you up AND tastes great. Now in take-away form from The Three Broomsticks…*   
**Ingredients:**

* 1 cup (8 oz) club soda *or* cream soda
* ½ cup (4 oz) butterscotch syrup (ice cream topping)
* ½ tablespoon butter   
    
  **Directions:**  
  **Step 1:** *Measure butterscotch and butter into a 2 cup (16 oz) glass. Microwave on high for 1 to 1½ minutes, or until syrup is bubbly and butter is completely incorporated.*  
  **Step 2:** *Stir and cool for 30 seconds, then slowly mix in club soda. Mixture will fizz quite a bit.*  
  **Step 3:** *Serve in two coffee mugs or small glasses; a perfectly warm Hogwarts treat for two!*

**Butterbeer (version 2)**



*This wonderful looking butterbeer looks fantastic and is very comparable to what you can taste at the Wizarding World of Harry Potter in Orlando, Florida!*   
  
**Ingredients**

* 1/2 cup heavy cream
* 2 TBSP powdered sugar
* 24-oz. of your favorite cream soda
* 2 teaspoons vanilla butter and nut flavoring (found at baking stores, grocery stores or online) **NOTE: If buying a concentrated form just use a few drops!**

**Directions:**  
**Step 1:** *Start by pouring heavy whipping cream into mixing bowl.*  
**Step 2:** *Add powdered sugar and whisk briskly (you want consistency to be thickened slightly but still looses). It should act like a foam.*  
**Step 3:** *Pour in the cream soda into a chilled mug.*  
**Step 4:** *Add the vanilla butter and nut flavoring to the creme soda and stir in.*  
**Step 5:** *Spoon on the topping so it floats on top of the creme soda (about 1/2-inch thick). And Enjoy!*

**Pumpkin Juice**

*Pumpkin Juice, a favorite for feasts at Hogwarts that you can now take home with you!*  
  
**Ingredients:**

* 2 cups of pumpkin, chopped up into chunks
* 2 cups of apple juice
* ½ cup of pineapple juice
* 1 teaspoon of honey (more or less to your liking
* Cinnamon, Ginger, Nutmeg and/or Allspice (all ground, to taste)

**Directions:**  
**Step 1:** *Juice the pumpkin pieces by squeezing through a cheesecloth or using a juicer if you have one.*  
**Step 2:** *Pour the pumpkin juice, apple juice and pineapple juice into a blender.*  
**Step 3:** *Add the honey (we recommend you start with 1 teaspoon, as you can add some later!) to the juices and blend thoroughly.*  
**Step 4:** *Add your spices (to taste). This might take some experimentation to get right.*  
**Step 5:** *Chill your pumpkin juice or serve iced and enjoy!*

**Pumpkin Juice (version 2)**

Ingredients:-

2 cups of pumpkin, chopped up into chunks

2 cups of apple juice

½ cup of pineapple juice

1 teaspoon of honey (more or less to your liking)

Method:-

1. Juice the pumpkin pieces by squeezing through a cheesecloth or using a juicer if you have one.

2. Pour the pumpkin juice, apple juice and pineapple juice into a blender.

3. Add the honey (we recommend you start with 1 teaspoon, as you can add some later!) to the juices and blend thoroughly.

4. Chill your pumpkin juice or serve iced and enjoy!

**Pumpkin Juice (version 3)**



**Materials you will need:**

* a blender
* Measuring cup to measure up to 2 cups
* 1 tablespoon

**Ingredients**

* 3/4 cup of pumpkin pie filling
* 2 cups of Sprite soda
* 1 tablespoon of liquid honey
* 1/2 cup apple cider

**Directions:**  
  
**Step 1:** *Having your blender out, put in the pumpkin pie filling and the 2 cups of Sprite soda. Blend them together until the mixture is smooth and no longer has lumps.*  
  
**Step 2:** *Add in the tablespoon of honey and blend for 30 seconds.*  
  
**Step 3:** *Add the apple cider and blend again for 30 more seconds.*  
  
**Step 4:** *Recommend to serve cold with your favorite 'Harry Potter' treats!*  
  
**Enjoy!!!**

**Pumpkinshake**  
*Thick and rich Pumpkinshakes! One of Rosmerta's newest concoctions!*   
**Ingredients:**

* 1 banana, peeled and frozen
* 3 tablespoons orange juice concentrate
* 3 tablespoons pumpkin puree
* 1 scoop vanilla ice cream
* 1/3 cup water *or* milk (creamier)
* Whipped cream (optional)
* Cinnamon (optional)

**Directions:**  
**Step 1:** *Cut frozen banana into small pieces and put all ingredients into blender.*  
**Step 2:** *Blend on high until smooth.*  
**Step 3:** *Pour into two tall glasses, top with whipped cream and sprinkle cinnamon over the pumpkinshake. Serve while still chilled!*

**Rosmerta’s Mulled Mead**  
*The house specialty, and a must for any visitor to the Three Broomsticks! Now you can recreate this delicious (and* ***non-alcoholic****) treat in your kitchen.*

**Ingredients:**

* 1 quart of water
* 1 cup of honey
* 1/2 teaspoon of nutmeg
* 1/4 teaspoon of ginger
* 1/2 teaspoon almond extract

**Directions:**  
**Step 1:** *Add all ingredients to a pan, and bring to a boil on the stove.*  
**Step 2:** *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 film ceases to form*  
**Step 3:** *Allow to cool, and enjoy!*

**Love Potion**



|  |  |
| --- | --- |
| Ingredients:   * 12 oz [pink lemonade concentrate](http://www.mugglenet.com/ingredient/pink-lemonade-concentrate/) * 1 cup [raspberry](http://www.mugglenet.com/ingredient/raspberry/) OR wildberry sherbet * 12 oz [7-Up](http://www.mugglenet.com/ingredient/7-up/) lime/lime soda * [whipped cream](http://www.mugglenet.com/ingredient/whipped-cream/) optional |  |

Instructions:

1. In a pitcher, mix the pink lemonade concentrate with the recommended amount of water.
2. In a separate pitcher, combine the sherbet with 1 cup of the lemonade mixture.
3. Add the soda and stir until well-blended.
4. Top with whipped cream (optional)
5. Enjoy!

**Non-Alcholic Fire Whiskey**



|  |  |
| --- | --- |
| Ingredients:   * 1 liter [ginger](http://www.mugglenet.com/ingredient/ginger/) ale * 1 liter [7-Up](http://www.mugglenet.com/ingredient/7-up/) (lemon/lime soda) * handful of [Red Hots](http://www.mugglenet.com/ingredient/red-hots/) (or cinnamon candy) * [cinnamon sticks](http://www.mugglenet.com/ingredient/cinnamon-sticks/) |  |

Instructions:

1. In a pitcher, mix the ginger ale and 7-up soda.
2. Add to the ginger/soda mixture, the Red Hots and cinnamon sticks, stirring well (allowing the Red Hots to dissolve).
3. For the desired amount of 'tanginess' add more or less Red hots and cinnamon sticks.
4. Let steep for 3-4 hours, refrigerated - Serve cold (over ice, if desired).
5. ENJOY!

**2. Cakes, Cupcakes & Cookies:**

**Pumpkin Cookies**  
*Pumpkin Cookies, a delectable treat that any muggle would love!*   
  
**Ingredients:**

* 1 cup pumpkin
* 1 egg
* 2 cups flour - all purpose
* 1 cup sugar
* 1 teaspoon salt
* 1 cup shortening
* 1 teaspoon vanilla
* 1 teaspoon cinnamon
* 1 teaspoon baking soda
* 1 teaspoon baking powder

**Directions:**  
**Step 1:** *Preheat oven to 350.*  
**Step 2:** *Cream sugar and shortening.*  
**Step 3:** *Add vanilla, egg, and pumpkin.*  
**Step 4:** *Sift dry ingredients.*  
**Step 5:** *Add remaining ingredients - mix well.*  
**Step 6:** *Use teaspoon to drop cookies on cookie sheet.*  
**Step 7:** *Bake 10-12 minutes. Makes about 6 dozen.*  
  
**Pumpkin Cookie Frosting:**  
**Ingredients:**

 3 tablespoons butter

 ½ cup brown sugar

 4 tablespoons milk   
  
**Directions:**  
**Step 1:** *Bring above ingredients to a boil in sauce pan. Cool for a short while.*  
**Step 2:** *Add: 3/4 teaspoon vanilla and 1 or more cups powdered sugar.*  
**Step 3:** *Put onto cookies and ENJOY!*

**Pumpkin Pasties**

2 eggs, slightly beaten  
3/4 cup sugar  
1 lb. canned pumpkin (or 2 cups fresh, roasted in the oven)  
1/2 teaspoon salt  
1 tsp. cinnamon  
1/2 tsp. ginger  
1/4 tsp. cloves

1/2 t. allspice  
1 2/3 cups evaporated milk (1 can)  
Pam or butter for greasing casserole dish  
9 oz. pie crust pastry (enough for two single standard pie crusts)  
  
To make filling add eggs and sugar to a mixing bowl, mix until well blended. Stir in pumpkin, salt and spices. Add evaporated milk and mix well.  
  
Bake the filling in a large casserole dish that has been buttered or sprayed with pam. Bake at 425 degrees for 15 minutes. Keep oven door closed and reduce temperature to moderate (350 degrees) and continue baking for 45 minutes or until table knife inserted in center of dish comes out clean. Cool filling completely on a wire rack.   
  
Make or purchase pie crust pastry. Roll pastry thin and cut into circles approximately 4 inches in diameter. Put a spoonful of the cool pumpkin mixture towards one side of the center of the circle. Fold over the crust into a half-circle and firmly crimp the edges closed. Cut with a paring knife three small slits in the top for venting. Place on a greased cookie sheet.   
  
Bake at 400 degrees only until crust is a light golden brown, approximately 10 minutes.   
Serve at room temperature.

[](http://www.shakentogetherlife.com/2011/10/taste-this-tuesday-fall-baking-series_10.html)

**Mini Pumpkin Pie Croissants**

**"In the small vegetable patch behind Hagrid's house were a dozen of the largest pumpkins Harry had ever seen. Each was the size of a large boulder."**  
Pumpkin is one of the ingredients in some of the most memorable dishes in the *Potter* series. From pumpkin juice to pumpkin pasties, pumpkins seem to provide a key ingredient in some of the most delicious sweet and spicy dishes. This Mini Pumpkin Pie Croissant recipe was sent in to Madam Rosmerta's kitchen by Gabriella. She came across this delicious recipe on shakentogetherlife.com and immediately thought that *Potter* fans would enjoy a twist on their favorite pumpkin treat.

**Ingredients**

* 2 tubes of refrigerated cresent rolls.
* 1 cup canned Pumpkin
* 1/2 block of cream cheese, about 4 ounces
* 1-2 tablespoons pumpkin pie spice
* 3-4 tablespoons of sugar, or powdered

**Directions:**  
  
**Step 1:** *Roll each crescent roll out and cut in two, lengthwise.*  
  
**Step 2:** *Beat together cream cheese and canned pumpkin*  
  
**Step 3:** *Each croissant will get a large tablespoon of pumpkin pie filling (mixture from step #2)*  
  
**Step 4:** *Fill 'em up. Roll 'em up.*  
  
**Step 5:** *Mix 4 tablespoons of sugar and 1 tablespoon of pumpkin pie spice and roll each pumpkin pie croissant in the mixture*  
  
**Step 6:** *Bake at 375º for 15-18 minutes.*  
  
**Step 7:** *Enjoy!*

**Cauldron Cakes**

These cakes are from the Harry Potter series. You'll love them even if you don't read the books.

35 min | 10 min prep

SERVES 21, 21 small cakes

* 2 cups [flour](http://www.recipezaar.com/library/getentry.zsp?id=64)
* 1 1/2 cups [sugar](http://www.recipezaar.com/library/getentry.zsp?id=139)
* 3 1/2 teaspoons [baking powder](http://www.recipezaar.com/library/getentry.zsp?id=6)
* 1 teaspoon [salt](http://www.recipezaar.com/library/getentry.zsp?id=359)
* 1/2 cup softened [butter](http://www.recipezaar.com/library/getentry.zsp?id=141) or softened [margarine](http://www.recipezaar.com/library/getentry.zsp?id=421)
* 1 cup [milk](http://www.recipezaar.com/library/getentry.zsp?id=360)
* 1 teaspoon [vanilla extract](http://www.recipezaar.com/library/getentry.zsp?id=350)
* 3 [eggs](http://www.recipezaar.com/library/getentry.zsp?id=142)
* 3/4 teaspoon [cinnamon](http://www.recipezaar.com/library/getentry.zsp?id=324)
* 1/8 teaspoon [ginger](http://www.recipezaar.com/library/getentry.zsp?id=166)

1. Preheat oven to 350 degrees.
2. Mix eggs, sugar, butter, cinnamon, ginger, and vanilla in large mixing bowl on whip for 2 minutes.
3. Mix other solid ingredients and milk in gradually in the large mixing bowl.
4. Put batter in muffin tins (DO NOT FILL TOO HIGH; THESE CAKES SHOULD BE SEMI-FLAT). Bake 25 minutes.
5. Decorate with sprinkles and frosting if desired.

These cakes go well with honey.

**Rock Cakes (not like Hagrid’s!)**



*Makes 12 Large or 16 Medium Rock Cakes*  
  
**Ingredients:**

* 4 cups self-rising flour
* 1 cup (2 sticks) real butter chilled and cubed
* 1/2 tsp kosher salt
* 2 tsp pumpkin spice mix
* 1 cup granulated sugar
* 1 cup dried raisins
* 4 large eggs
* 1/2 cup milk
* sugar cinnamon mix for sprinkling

**Directions:**  
**Step 1:** *Preheat oven to 400F.*  
**Step 2:** *Grease a large cooking sheet.*  
**Step 3:** *Sift the flour, salt and mixed spice together in a medium bowl. Cut the butter into the flour until it has the consistency of large crumbs.*  
**Step 4:** *Stir in the sugar and dried fruit. In a separate bowl whisk the egg and milk together.*  
**Step 5:** *Pour the egg mixture over the flour mixture. Using a large spoon, blend the mixtures together to form a rough dough. To avoid "Hagrid’s Rock Cakes" do not over mix, it will make rock cakes hard. Just mix it until the flour is mixed in.*  
**Step 6:** *Using the spoon, dollop portions of dough onto cookie sheet 2 inches apart. Don't smooth them out--they should be like a drop biscuit.*  
**Step 7:** *Sprinkle each mound generously with cinnamon sugar mixture.*  
**Step 8:** *Bake for 12-15 min. Transfer to a wire rack to cool. Eat within two days.*

**Treacle Tart (Harry’s Favorite!)**

*The perfect dessert for the sweet-toothed is a Treacle Tart. A treacle tart recipe involves first making some pastry but if you are short of time ready rolled but make sure it is sweet pastry.   
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*   
  
**We used "Lyles" Golden Syrup and "Blackstrap" Dark Molasses.  
Prep Time: 20 minutes - Cook Time: 25 minutes - Total Time: 45 minutes**  
**Ingredients**

PASTRY:

* 225g /8oz plain flour
* Pinch salt
* 25g /1 oz fine sugar
* 115g /4oz very cold unsalted butter
* Cold water to mix
* FILLING:
* 300g /10oz golden syrup
* 1 heaped tbsp black treacle
* Zest and juice of 1 unwaxed lemon
* 4 medium free range eggs
* 25g /1oz fresh bread crumbs

**Directions:**  
**Step 1:** *Heat the oven to 350 degrees.*  
**Step 2:** *Place the flour, salt, sugar and butter in a food processor. Pulse until the mixture resembles fine breadcrumbs. With the processor running add the water a few drops at a time until the dough comes together. Remove the dough from the bowl and wrap in cling film and leave to rest in the fridge for an hour.*  
**Step 3:** *Roll out the pastry and line a loose bottomed tart tin the place in the fridge for 30 min.*  
**Step 4:** *Meanwhile, mix together the golden syrup and treacle with the lemon juice. Beat the eggs in a bowl and add to the treacle mixture. Finally stir in the bread crumbs.*  
**Step 5:** *Carefully pour the mixture into the prepared tart case.****Step 6:*** *Bake for 20 - 25 minutes until the crust and filling are golden brown and firm to the touch.****Step 7:*** *Serve warm with crème fraiche which balances really well with the sweetness of the tart or a good vanilla ice cream.*

**Padfoot Cupcakes**



*Makes 26 Cupcakes*  
  
**Ingredients:**

* 5 ounces unsweetened chocolate, 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
* 1 1/2 cups of sugar
* 2 teaspoons vanilla extract
* 3 large eggs, at room temperature
* 1 1/8 cups of milk
* 24 small chocolate covered mint patties
* 1 bag of mints or chocolate chips
* homemade or store bought vanilla icing (add coconut for a snowy effect)

**Directions:**  
**Step 1:** *Preheat oven to 350F.*  
**Step 2:** *Line the bottom of two 12 cup muffin tins with paper liners.*  
**Step 3:** *In 4 microwave-safe bowls, melt the chocolate on high for 1-3 minutes. Remember to stir halfway through cooking.*  
**Step 4:** *Set the chocolate aside to cool to room temperature for 10 minutes.*  
**Step 5:** *In a large bowl, stir the flour, baking powder, and salt.*  
**Step 6:** *Beat in the melted chocolate and vanilla extract.*  
**Step 7:** *Add the eggs, one at a time, beating well after each addition.*  
**Step 8:** *Add the flour mixture and milk in thirds, beating until just combined.*  
**Step 9:** *Scrape the batter into the two 12-cup muffin tins and bake for 20 minutes.*  
**Step 10:** *Frost the cupcakes with homemade or store bought vanilla icing (for a snowy look, mix the frosting with grated coconut first)*  
**Step 11:** *Top each cupcake with a small chocolate covered mint patty. Then place three mints or chocolate chips around the patty for claw marks.*  
**Step 12:** *Store in the refrigerator.*

**Dark Mark Cupcakes:**



*Makes 12 Cupcakes*  
  
**Ingredients For the Cupcakes:**

* 1/4 cup unsalted butter, softened at room temperature
* 2/3 cup superfine sugar
* 1 extra-large egg
* 1/2 teaspoon vanilla extract
* 3/4 cup all-purpose flour, sifted twice
* 1/4 cup unsweetened cocoa
* 1/4 teaspoon baking soda
* 1/4 teaspoon salt
* 1/3 cup sour cream
* 4 TBSP of milk  
    
  **Ingredients For the Decoration:**
* Green fondant or white fondant with green food coloring to be added **Note: fondant is available at some grocery stores or at a bakery store**
* Tubes of ready-coloured frosting or icing pens
* Jelly Snakes (red gummy worms could be used as well)
* Silver balls or small balls of silver fondant   
    
  **Directions:**  
  **Step 1:** *Preheat oven to 350F.*  
  **Step 2:** *Line the bottom of two 12 cup muffin tins with paper liners.*  
  **Step 3:** *Using an electric mixer, cream the butter and the sugar together until light and fluffy.*  
  **Step 4:** *Add the egg and vanilla extract and beat until fully incorporated and set aside.*  
  **Step 5:** *In another mixing bowl, combine the flour, cocoa, baking soda and salt.*  
  **Step 6:** *Add the dry ingredients in three parts with the wet ingredients and alternate in the sour cream in thirds.*  
  **Step 7:** *Add the milk and mix until all ingredients are fully blended together.*  
  **Step 8:** *Scoop or pour the batter into the muffin tins until 3/4 full.*  
  **Step 9:** *Bake for 15 minutes or until a toothpick inserted in middle comes out clean.*  
  **Step 10:** *Cool in the muffin tins for a short time and then transfer to a cooling wire rack.*  
    
  **To Decorate:**  
  **Step 11:** *Remove the cupcake from the paper casing and cut small hollows for the eye sockets and the mouth.*  
  **Step 12:** *Knead the fondant and roll out using rolling pin to a maximum thickness of 1/4 thick.*  
  **Step 13:** *Cut out a large enough piece of fondant to wrap the entire cupcake so it is completely sealed. The fondant will hold in place but be careful not to press too hard and tear the fondant.*  
  **Step 14:** *Use your hands to sculpt the skull shape.*  
  **Step 15:** *Cut a Jelly Snake in half and place it so it is coming out of the skull's mouth.*  
  **Step 16:** *Add the features using the tubes of ready-coloured frosting. And Enjoy!!!*

**Butterbeer Cupcakes**



*Makes 36 Cupcakes*  
  
**Ingredients For Cupcakes:**

* 1 box Yellow Cake mix
* 1 box Instant Butterscotch Pudding
* 1 teaspoon baking soda
* 1 cup Buttermilk
* 1/2 cup oil
* 4 eggs  
    
  **Ingredients For Frosting/Butterbeer Topping:**
* 1 pint heavy whipping cream
* 1 1/2 cup powdered sugar
* 1 TBSP butter flavor
* 1 TBSP vanilla extract
* 1 TBSP caramel (Ice Cream Topping)

**Directions:**  
**Step 1:** *Preheat oven to 350F.*  
**Step 2:** *Line the bottom of cupcake tins with paper liners.*  
**Step 3:** *In a mixing bowl, mix together the yellow cake mix, instant butterscotch pudding mix and baking soda.*  
**Step 4:** *Add in buttermilk, oil and eggs and stir with mixer until smooth.*  
**Step 5:** *Fill each cupcake tin only 1/3 full and bake for 12 minutes or until a toothpick inserted in middle comes out clean.*  
**Step 6:** *Cool at room temperature until completely cooled.*  
  
**Step 7:** *In a separate mixing bowl, whip up heavy whipping cream until it begins to make peaks.*  
**Step 8:** *Add the powdered sugar, butter flavor, vanilla extract, and caramel and continue whipping until well blended.*  
**Step 9:** *Frost your cupcakes and ENJOY!*

**Golden Snitchcakes**



**Ingredients:**

* 1 box vanilla cake mix (and required ingredients required according to package)
* 2 tubs of buttercream frosting
* 1 package white melting chocolate
* yellow food coloring

**Directions for Snitches:**  
**Step 1:** *Line the bottom of two 12 cup muffin tins with paper liners.*  
**Step 2:** *Prepare the cake mix according to package directions.*  
**Step 3:** *Fill the cupcake liners to 2/3 full of batter.*  
**Step 4:** *Bake according to package directions.*  
  
**Directions for Wings:**  
**Step 1:** *Melt the package of white chocolate according to package instructions.*  
**Step 2:** *Spoon melted chocolate into a small ziplock bag. Using a pair of kitchen scissors, cut an extremely small piece of a bottom corner of the bag.*  
**Step 3:** *Cover a cookie sheet with parchment paper. Gently squeeze the ziploc bag to pipe the shape of a wing. Use butter knife to smooth the chocolate. Repeat process to create 2 wings per cupcake.*  
**Step 4:** *Place cookie sheet and parchment paper with wings into the freezer to harden.*



**Directions to Assemble Golden Snitchcakes:**  
  
**Step 1:** *Place 2/3 of frosting in bowl and add some yellow food coloring. Mix together and adjust color as necessary until it becomes the desired shade of gold.*  
**Step 2:** *When cupcakes are completely cooled, use butter knife to spread the frosting over each cupcake.*  
**Step 3:** *In a separate mixing bowl, mix remaining uncolored frosting with yellow food coloring until it is a lighter gold color than the cupcake frosting.*  
**Step 4:** *Spoon this frosting into another small ziploc baggie and cut the corner extremely small.*  
**Step 5:** *Gently squeeze this bag to pipe swirl pattern onto each cupcake.*  
**Step 6:** *Take the hardened wings out of the freezer (they should easily peel away from parchment paper). Use a dab of remaining frosting to stick two wings on the side of each cupcake. ENJOY!!!*

**Deathly Hallows Cookies**



**Ingredients:**

* 1 cup (2 sticks) of butter, softened
* 1/2 cup brown sugar, packed
* 2 1/4 cups all purpose flour
* a clean bottle cap or other small circular cut-out device
* cookie cutter

**Directions:**  
**Step 1:** *Preheat oven to 300 degrees F.*  
**Step 2:** *In the bowl of a stand mixer (or just use a hand mixer and a large bowl of your choice), whip together your butter and brown sugar.*  
**Step 3:** *Very slowly add the flour until all ingredients are fully incorporated.*  
**Step 4:** *Place the dough out onto a floured surface and knead until the dough is smooth (should not take more than a minute). Roll the dough to about 1/3" thick.*  
**Step 5:** *Cut out triangle shapes using the cookie cutter or a knife.*  
**Step 6:** *Press the bottle cap or other circular object into the dough in the style of the 'Deathly Hallows' symbol. Carve a line down the middle with a knife to create the wand part of the symbol.*  
**Step 7:** *Place onto a baking sheet lined with parchment paper (or wax paper). These cookies don't spread out in the oven so feel free to put them quite close together. Bake these in your 300 degree oven for about 20 minutes, until slightly golden.*  
**Step 8:** *Allow to cool slightly and then transfer to a wire rack and cool completely.*  
**Step 9:** *As with all shortbread, you can eat them plain, give them a sweet frosting glaze, or sandwich them together with some chocolate or caramel. These are really quick and tasty.*

**Golden Snitch Cake Pops**

*All of the supplies we used can be found at your local craft store in the cake decorating section. You will need to plan for 2 sessions to complete these cake pops and 24 hours of dry time for the wings.*  
  
***Makes 84 to 96 - 2 tablespoon sized cake ball pops (each about 1 inch diameter)***



**Ingredients for Snitch Wings:**

* Wilton Ready-to-Use White Rolled Fondant
* Wilton Buttercup yellow food coloring
* Wilton Gold Pearl Dust
* Lemon Juice



**Tools for Snitch Wings:**

* Rolling pin
* Wilton wavy cutter/embosser
* Wilton Flower Former (for shaping) - can use a cylinder shape
* Artist paint brush
* Cardstock pattern (can be handmade)



**Directions:**  
  
**Step 1:** *Separate a small tennis sized ball of fondant and mix in 1/4 teaspoon of the yellow food coloring. You can add more coloring for a richer color. For the version we did, we didn't fully mix the color, so it gave the fondant a marbleized look. You will repeat this step as needed until you get 84 sets of wings. Working with small batches of fondant helps you get the best look for the wings before they dry.*  
  
**Step 2:** *Roll the colored fondant flat to about 1/8 inch thick. Be sure to use cornstarch so the fondant doesn't stick to your counter. Use a cardstock pattern to cut "left" and "right" wings.* ***\*Print out pattern below if desired\****



**Step 3:** *Use the embosser tool to add detail. Use the straight edge to create a ridge along the top and the wavy tool to add feather-like texture to the wing.*  
  
**Step 4:** *In batches, mix 1/4 teaspoon of lemon juice with 1/4 teaspoon of Wilton Gold Pearl Dust. Use a paint brush to "paint" the shimmer onto the wings.*  
  
**Step 5:** *Place each wing on a Wilton Flower former to dry. It can be any cylinder. I also used glass Mason jars when I ran out of space on the flower formers.*



**Step 6:** *Let the fondant fully dry before you work with them. Fondant can take up to 24 hours to fully dry. You will want to make extra wings and plan on a few breaking while you are working with them. They are quite delicate.*



**Ingredients for Cake Pop:**



* 1 box of your favorite cake mix (about 18 ounces)
* 1 box of your favorite instant pudding mix
* 4 eggs
* 1 cup of water
* 1/3 cup of vegetable oil
* 1 - 1 lb can of decorator icing in your favorite flavor
* 2 bags Wilton yellow Candy melts
* 1 bag Wilton light cocoa candy melts
* Wilton Gold Pearl Dust
* Lemon juice



**Directions:**  
  
**Tools for Cake Pops:**

* 9 X 13 cake pan (or two 8 in. or 9 in. cake rounds)
* Vegetable pan spray
* 1 bag of 100 count 4-inch lollipop sticks
* Styrofoam craft blocks
* Parchment triangles or fine tipped paint brush

**Step 1:** *Preheat oven to 350F. Spray one 13 X 9 X2 inch sheet pan or two 8 inch or 9 inch round pans with vegetable pan spray.*



**Step 2:** *In a large bowl, combine cake mix, pudding mix, eggs, water and oil; beat at medium speed with electric mixer for 2 minutes. Pour into prepared pan.*  
  
**Step 3:** *Bake 35-40 minutes until toothpick inserted in center comes out clean. Cool in pan 10 minutes; remove from pan and then cool the cake fully.*  
  
**Step 4:** *In large bowl, use hands to crumble cake. Make sure there are no chunks remaining. Add the icing and mix with fingers until well combined and the consistency of play dough.*  
  
**Step 5:** *Form mixture into cake balls about 1 inch in diameter (approximately 1 tablespoon).*



**Step 6:** *Melt the Yellow Candy Melts according to package directions. Dip the lollipop sticks 1/4 inch into melted Candy Melts and screw into the rolled cake balls. Chill in refrigerator for 45 minutes. Wait until candy is completely firm before dipping the pops completely in melted Candy Melts. Gently shake off the excess chocolate. Once the pop is turned upright, immediately insert 2 wings on each side of the pop. Insert cake pop into Styrofoam craft block and let Candy Melts covering dry.*  
  
**Step 7:** *Melt the light cocoa candy melt according to package directions. Use a fine tipped paint brush or piping parchment triangle to add scrollwork designs to the cake pop itself. Let dry.*  
  
**Step 8:** *In batches, mix a 1/4 teaspoon of lemon juice and 1/4 teaspoon of Wilton Gold Pearl Dust until you get a shimmery mixture that you can lightly brush all over the dried pops.*  
  
**Step 9:** ***ENJOY!!!***

**Gluten-Free Golden Snitch Cake**



|  |  |
| --- | --- |
| Ingredients  Cookware/Utensils Needed   * [juicer](http://www.mugglenet.com/ingredient/juicer/) * 2 [oven-safe bowls or ball pans](http://www.mugglenet.com/ingredient/oven-safe-bowls-or-ball-pans/) * [mixer](http://www.mugglenet.com/ingredient/mixer/) * [spatula](http://www.mugglenet.com/ingredient/spatula/) * [saucepan](http://www.mugglenet.com/ingredient/saucepan/)   Wings   * 1 [large piece of scrapbook paper](http://www.mugglenet.com/ingredient/large-piece-of-scrapbook-paper/) (silver or gold) * [template](http://www.mugglenet.com/ingredient/template/) (for tracing) * 2 [Lollipop Sticks](http://www.mugglenet.com/ingredient/lollipop-sticks/) * [hot glue](http://www.mugglenet.com/ingredient/hot-glue/)   Cake   * 2/3 cup [coconut flour](http://www.mugglenet.com/ingredient/coconut-flour/) * 1/2 cup [cocoa powder](http://www.mugglenet.com/ingredient/cocoa-powder/) * 1/2 tsp [baking soda](http://www.mugglenet.com/ingredient/baking-soda/) * 1/2 tsp [salt](http://www.mugglenet.com/ingredient/salt/) * 1/2 cup [plain Greek yogurt](http://www.mugglenet.com/ingredient/plain-greek-yogurt/) * 3/4 cup [honey](http://www.mugglenet.com/ingredient/honey/) * 6 [eggs](http://www.mugglenet.com/ingredient/eggs/) * 1/2 cup [Water](http://www.mugglenet.com/ingredient/water/) (or coffee) * 1 Tbsp [Vanilla Extract](http://www.mugglenet.com/ingredient/vanilla-extract/)   Butterscotch Frosting   * 3 [egg whites](http://www.mugglenet.com/ingredient/egg-whites/) (90 g) * 1/2 cup [coconut sugar](http://www.mugglenet.com/ingredient/coconut-sugar/) (or brown sugar) * 2 Tbsp [coconut sugar](http://www.mugglenet.com/ingredient/coconut-sugar/) (or brown sugar) * 1 cup [butter](http://www.mugglenet.com/ingredient/butter/) (cut into tablespoons) * 2 Tbsp [butterscotch schnapps](http://www.mugglenet.com/ingredient/butterscotch-schnapps/) (or flavoring) * 1 pinch [salt](http://www.mugglenet.com/ingredient/salt/) * 14 drops [yellow food coloring](http://www.mugglenet.com/ingredient/yellow-food-coloring/) * [gold pearl dust](http://www.mugglenet.com/ingredient/gold-pearl-dust/) (or gold color mist) |  |

Instructions

Cake

1. Generously grease two 1-quart Pyrex (over-safe glass) bowls (or ball pans).
2. Preheat oven to 350F.
3. In a small bowl, stir together the coconut flour, cocoa powder, baking soda, and salt. Set aside.
4. In the bowl of a stand mixer, beat the yogurt and honey together, until smooth. Add the eggs, one at a time, until well mixed. Add the water (or coffee) and vanilla extract, mixing until smooth. Slowly add the flour mixture, beating until well incorporated.
5. Allow to cool in the bowls for at least 10 minutes before sliding an offset spatula (or knife) around edges to release, turning out onto a plate. Allow to cool completely before wrapping tightly in plastic wrap/foil and placing in the freezer for 2 hours (or overnight) to set.

Butterscotch Frosting

1. Bring a saucepan filled with two inches of water to a simmer. Place the egg whites and sugar into a heat proof mixer bowl, and place above the water. Whisk the sugar and egg whites until warm to the touch and the sugar is dissolved.
2. Place the bowl back on the mixer stand, and whisk on medium-high speed until you have stiff, glossy peaks, and the mixture is cool, about 10 minutes.
3. Reduce speed to medium-low, and add the butter, one piece at a time, mixing until fully incorporated between each piece. If it appears curdled at this point, keep mixing until it becomes smooth again. Add the vanilla, butterscotch schnapps, and salt, and mix until well combined. Add the yellow food coloring, mixing until you reach your desired golden color.
4. Switch to the paddle attachment and beat for about 2 minutes to remove air bubbles.

Wings

1. Print out the template, and cut out each wing.



1. On the back of the scrapbook paper (where there is no print/design), trace the wings, writing side up. Flip each of the wings over, writing side down, and trace again. Cut out the four wing pieces. They will be double sided.
2. Line up the wings so they are double sided, making sure they line up evenly. Set one wing with the inside facing you, and place a lollipop stick at the inner corner (the lollipop stick should have about half sticking out of the paper). Hot glue the lollipop stick in place.
3. Line the edges of the same wing with hot glue, and then match it up with the other piece, gluing them together. Cut off any overlap/visible glue chunks. Repeat with the other wing.

Assembly

1. Remove the cake layers from the freezer and unwrap.
2. On a 6-inch cake board (you can cut it even smaller, about 3 inches in diameter, so it fits the bottom of the cake) on a turntable (for ease of frosting), place the bottom cake layer flat side down. Put a dollop of frosting on the top (round side), and coat the entire top evenly using an offset spatula. Once frosted, gently flip the layer over, round side down, making the bottom of the cake.
3. Place a dollop of frosting on the top of the bottom layer (the flat side), for the filling, smoothing to the edges with an offset spatula. Place the top layer, flat side down, on top of the bottom layer.
4. Place another dollop of frosting on the top layer (round side), spreading a thin layer of frosting all over, filling in any gaps between the two layers, for the crumb coat. It doesn't need to be perfectly round at this point; you can shape later. Just make sure all of the crumbs are sealed in.
5. Place in the refrigerator to set for about 20 minutes.
6. Once set, poke the wings gently into the sides (not going all the way in) to mark their place. Outline all of the snitch designs gently with a toothpick, wiping away any excess frosting that scrapes off.
7. Place the extra frosting into a piping bag with a Wilton #3 round tip attached (or any tip good for writing), and trace the outlines you created. You can easily smooth any mistakes over and redo.
8. Insert the wings into the sides, pushing them in until the lollipop sticks are no longer seen.
9. Sprinkle the cake with gold pearl dust or spray with gold color mist (optional).
10. Store in the fridge until about 1 hour before serving. Store leftovers in the refrigerator (preferably in an airtight container) for up to 5 days.

**Hagrid's Dirty Cakes**



**Hagrid's meals are not usually chosen over Mrs. Weasley's. But Jessica Kathryn submitted Hagrid's recipe for Dirty Cakes, which are an absolute favorite made with love.**

**Ingredients**

* French Vanilla Cake Mix
* 1 can of Cream Cheese Frosting
* Approximately 1 sleeve of Oreos

**Directions:**  
  
**Step 1:** *Bake the french vanilla cake mix according to the directions on the box into about 20 cupcakes.*  
  
**Step 2:** *While cupcakes are baking, remove cream from Oreos and crush until fine texture. Place crushed Oreos in bow and set aside.*   
  
**Step 3:** *Once cupcakes are finished cooling, apply frosting to desired thickness.*  
  
**Step 4:** *Then it's time to get "dirty". Sprinkle crushed oreos on the cupcakes, covering completely. If desired, place in refrigerator to chill.*  
  
**Step 5:** *ENJOY!!*

**Christmas Pudding:**



*What a great way to bring in the holiday cheer on Christmas Eve with this delicious Christmas Pudding.*  
  
**Ingredients:**

* 1-1/2 cups self-rising flour
* 1 cup white sugar
* 1 teaspoon ground cinnamon
* 2 eggs, beaten
* 1/4 cup melted butter
* 1/2 cup prepared mincemeat pie filling
* 1/2 cup whole cranberry sauce
* 1/2 cup pumpkin puree
* 1 (8-ounce) container sour cream
* 1 (8-ounce) package cream cheese
* 1/3 cup confectioners' sugar  
    
  **Directions:**  
    
  **Step 1:** *Grease one 2-quart lidded pudding mold. Sift together the flour, sugar and cinnamon; set aside.*  
    
  **Step 2:** *In a large bowl, mix together the eggs, butter, mincemeat, cranberry sauce and pumpkin. Add to flour mixture and mix until smooth; pour into pudding mold.*  
    
  **Step 3:** *Place a rack in the bottom of a large pot, over medium heat, and fill 1/2 way up with boiling water. Place the pudding on the rack. Steam for 2-1/2 hours.*  
    
  **Step 4:** *Check the pan occasionally and add more water if needed. Check for doneness by inserting a toothpick in the center. When firm, place the pudding mold on a rack outside of the boiling water for 10 minutes and unmold.*  
    
  **Step 5:** *Prepare a sauce by blending together the sour cream, cream cheese and confectioners' sugar. Spoon dollops over the warm pudding and serve.****ENJOY!!!***

**Dirigible Plum Bread Pudding with Professor Trelawney’s Secret Sherry Sauce**



|  |  |
| --- | --- |
| Ingredients:  Bread Pudding:   * 1/4 cup [Unsalted Butter](http://www.mugglenet.com/ingredient/unsalted-butter/) * 1/2 cup [light brown sugar](http://www.mugglenet.com/ingredient/light-brown-sugar/) * 1 tablespoon [light corn syrup](http://www.mugglenet.com/ingredient/light-corn-syrup/) * 4 [ripe red dirigible plum pears](http://www.mugglenet.com/ingredient/ripe-red-dirigible-plum-pears/) halved, pitted, and sliced in circles * [pecans](http://www.mugglenet.com/ingredient/pecans/) halved * 3 [large croissants](http://www.mugglenet.com/ingredient/large-croissants/) cut crosswise into 1-inch slices * 2 [large eggs](http://www.mugglenet.com/ingredient/large-eggs/) * 1/3 cup [sugar](http://www.mugglenet.com/ingredient/sugar/) * 1 cup [milk](http://www.mugglenet.com/ingredient/milk/) * 1/4 cup [sherry](http://www.mugglenet.com/ingredient/sherry/) * 1 teaspoon [Vanilla Extract](http://www.mugglenet.com/ingredient/vanilla-extract/) * 1/2 teaspoon [Cinnamon](http://www.mugglenet.com/ingredient/cinnamon/) * 1 [dash nutmeg](http://www.mugglenet.com/ingredient/dash-nutmeg/)   Sherry Sauce:   * 1/4 cup [butter](http://www.mugglenet.com/ingredient/butter/) * 3/4 cups [Brown Sugar](http://www.mugglenet.com/ingredient/brown-sugar/) * 1/2 cup [Heavy Cream](http://www.mugglenet.com/ingredient/heavy-cream/) * 1 [egg](http://www.mugglenet.com/ingredient/egg/) lightly beaten * 2 tablespoons [sherry](http://www.mugglenet.com/ingredient/sherry/) nicked from Professor Trelawney's stash |  |

Instructions:

Bread Pudding:

1. Preheat oven to 350F.
2. Place croissant slices on a cookie sheet and toast in oven until lightly toasted (around 5-10 minutes). Remove from oven to cool.
3. Melt butter in a 10.5-inch cast iron pan over medium to low heat. Add brown sugar and corn syrup. Stir until blended and bubbling. Remove from heat.
4. Arrange sliced plums in a circular pattern. Dot with pecan halves and set aside.
5. Whisk together eggs, sugar, milk, sherry, vanilla extract, cinnamon, and nutmeg.
6. Place toasted croissant pieces evenly in prepared pan. Pour egg/milk mixture over the croissants, gently pressing on them to absorb the liquid.
7. Bake in over for 35-45 minutes or until custard is set.
8. Remove from oven and cool in pan on rack for 5 minutes. Place a platter on top of the pan and invert bread pudding onto the platter. Serve warm, topped with Professor Trelawney's Secret Sherry Sauce.

Sherry Sauce:

1. Melt the butter and brown sugar over medium heat.
2. Remove from heat and stir in the cream.
3. Slowly add this mixture to the egg. If you add it too quickly (or in reverse, add the egg to the mixture), it will cook the egg and ruin the sauce. I like to drizzle a tablespoon of the cream mixture into the egg, stir, drizzle another teaspoon, stir, and repeat until the egg looks mixed in. Then you can safely add the rest of the cream mixture and it won't cook the egg.
4. Return to pan and heat until just boiling, beating vigorously all the while. DO NOT LET IT BOIL.
5. Remove from heat and stir in the sherry.
6. Top Bread Pudding with Sherry Sauce and enjoy!

**3. Other Sweets:**

**Ton-Tongue Toffee**  
*Ton-Tongue toffee just for you, though we promise it's been anti-jinxed to keep your tongues small!*   
  
**Ingredients:**

* 2 cups sugar
* 8 tablespoons of butter
* ½ teaspoon vanilla extract (or imitation)
* 1½ cups water
* Additionally, a candy thermometer is required

**Directions:**  
**Step 1:** *In a medium saucepan, mix all ingredients and melt over medium heat until sugar is completely dissolved.*  
**Step 2:** *Without further stirring, boil until mixture reaches 290°F on your candy thermometer.*  
**Step 3:** *Pour mixture into a greased or buttered 9"x12" pan and let cool until almost firm to the touch.*  
**Step 4:** *Score surface into 2" squares with a* ***sharp*** *knife, but do not cut completely.*  
**Step 5:** *When cool, break into pieces (this should be easier if toffee was properly scored).*  
**Step 6:** *Enjoy! Makes 1¼ pounds of toffee.*

**Treacle Fudge**  
*Treacle Fudge is a sweet treat from Mrs. Weasley or a tooth-breaker from Hagrid. Be sure yours doesn't get too hard!*   
  
**Ingredients:**

* ½ cup light cream or evaporated milk
* ¾ cup firmly packed brown sugar
* ¼ teaspoon salt
* 4 ounces of unsweetened chocolate
* 2 tablespoons unsalted butter
* 1/3 cup molasses   
    
  **Directions:**  
  **Step 1:** *In a large bowl, mix cream, brown sugar and salt together.*  
  **Step 2:** *In a saucepan, melt the chocolate and butter together. Remove from heat and add molasses.*  
  **Step 3:** *Add the chocolate mixtures and cream mixtures together. Pour mixture into a pan and let cool.*  
  **Step 4:** *Cut into squares after cooled and serve. Enjoy!*

**Treacle Fudge (new, version 2)**



**Makes 64 pieces**  
  
**Ingredients**

* 1 cup granulated sugar
* 1 cup packed dark brown sugar
* 1 stick (8 tablespoons) butter
* 1/2 cup heavy cream
* 2 tablespoons black treacle or dark molasses or blackstrap molasses
* 1/4 teaspoon cream of tartar
* 1 teaspoon pure vanilla extract

**Directions:**  
**Step 1:** *Grease an 8-inch square pan and set aside. Combine the granulated sugar, brown sugar, butter, heavy cream, treacle, and cream of tartar in a medium saucepan. Cook over medium-high heat, stirring constantly, until the butter is melted and the ingredients are combined. Wash down the sides of the pot with a pastry brush dipped in hot water if sugar crystals form on the sides, to prevent recrystallization. Clip a candy thermometer to the side of the pot and continue to cook without stirring until the mixture reaches 240 degrees Fahrenheit (115 Celsius) on the candy thermometer.*  
  
**Step 2:** *Remove the pan from the heat and stir in the vanilla extract. Allow the bubbles to subside and the mixture to cool slightly, about 5 minutes. Remove the thermometer and beat or stir vigorously with a wooden spoon until the mixture loses its gloss and it’s very thick, 15 to 20 minutes. Scrape the mixture into the prepared pan and smooth on top. You can use a piece of plastic wrap and the palm of your hand to do this.*  
  
**Step 3:** *Cool completely before cutting into 1-inch squares.*  
  
**NOTE:** *If the mixture gets too hot, the fudge will seize up into a hard, grainy clump when you try to stir it. If it doesn't get hot enough, the fudge will not thicken and will remain a goopy mess. You can then try to save it by putting it back in the pot with some water (don't worry; the water will evaporate) and reheating it to the correct temperature.*

**Melon Brain**  
*Straight from the Department of Mysteries, these brains have left the tank and have landed on your table!*   
**Ingredients:**

* 1 Whole Watermelon  
    
  **Directions:**  
  **Step 1:** *Using a vegetable peeler, peel away the green rind of watermelon, leaving the inner, white rind.*  
  **Step 2:** *Cut bottom off the melon, to keep it from rolling. Outline squiggling crevices with a toothpick to mimic the furrows of a brain.*  
  **Step 3:***Using a sharp paring knife carve along the original tracings, so that some of the inner pink is visible beneath the rind.*

**Pretzel Wands**  
*Cast your own spells with these pretzel wands! They're so pretty, tasty, and easy to make...*

**Ingredients:**

* 1 bag of chocolate candy melts (can be substituted for chocolate chips)
* 1 package of long pretzel rods
* Assorted decorative sprinkles (the more variation, the better)   
    
  **Directions:**  
  **Step 1:** *Place chocolate candy melts in a microwave-safe bowl. Place bowl in microwave, and heat it on high for 25 seconds.*  
  **Step 2:** *Remove bowl from microwave, and using a spoon, stir the chocolate.*  
  **Step 3:** *Repeat steps 1 and 2 until the chocolate is completely melted. This will take several tries.*  
  **Step 4:** *with the chocolate melted, take a pretzel rod, and cover about two inches of the tip with the chocolate. There are several ways to approach this, the easiest being to either dip the rod directly into the bowl, or else have a spoon handy with which you can scoop and spread the chocolate.*  
  **Step 5:** *Add the sprinkles of your choosing to the chocolate's surface.*

**Chocolate-Covered Frogs**  
*These chocolate-covered frogs may not hop on the table, but they most certainly will in your stomach!*   
  
**Ingredients:**

* Gummy Frogs
* semi-sweet milk chocolate pieces (can be substituted with white or dark chocolate depending on your taste)   
    
  **Directions:**  
  **Step 1:** *Cover a plate with wax paper. This will be used later, after the frogs are dipped.*  
  **Step 2:** *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!*  
  **Step 3:** *Carefully dip the back end of a gummy frog into the chocolate. Place dipped frog onto the wax paper-covered plate.*  
  **Step 4:** *Repeat step 3 with the remaining gummy frogs.*  
  **Step 5:** *Place the plate of dipped frogs into refrigerator, until the chocolate hardens.*

# Jelly Slugs

These slugs won't have time to crawl off the plate! Your friends will love this delectable mollusk.

## Ingredients:

6 Tbsp sugar   
2/3 cup cranberry juice cocktail   
4 Tbsp light corn syrup   
4 envelopes (4 Tbsp) unflavored gelatin   
Red food coloring   
Powdered sugar

## Instructions:

Place sugar, juice and corn syrup in a saucepan.   
Stir over medium-low heat until the sugar dissolves.   
Sprinkle in gelatin and cook and stir until the gelatin is completely dissolved.   
Stir in 2 or 3 drops of food coloring.   
Pour mixture into a bread pan coated with vegetable oil spray.   
Let stand at room temperature until very firm, about 2 hours.   
Turn the pan over and remove the jelly. (If jelly sticks, set the bottom of the pan in hot water for a few minutes).   
Place on a work surface sprinkled with powdered sugar.   
With a sharp knife or a small cookie cutter, cut the jelly into worm shapes.   
Place on a platter lined with waxed paper.   
Store in a cool, dry place.   
Do not refrigerate.   
Makes about 1 pound.

**Acid Pops**  
Ingredients:-

Way-Sour Charms Blow Pop lollipops  
Pop Rocks (whatever flavor you choose)  
Method:-  
Our lollipops were sticky enough that I just unwrapped them, rolled them in the Pop Rocks, then wrapped them in plain wax paper squares. My only warning is that the Pop Rocks immediately start losing their "pop" when in contact with the moisture in the lollipops, so assemble these as close to serving as possible for the best effect.

**Licorice Wands**



It’s magic the way these colorful candy wands delight little and big kids alike!

**Prep Time:**25 min

**Total Time:**1 hour 26 min

**Makes:**24 wands

|  |  |  |
| --- | --- | --- |
| **6** | | **ounces vanilla-flavored candy coating (almond bark), chopped** |
| **24** | | **licorice twists (any flavor)** |
|  | | **Betty Crocker® Decor Selects candy sprinkles, nonpareils or colored sugars** |
| **1.** | Place candy coating in 2-cup microwavable measuring cup. Microwave uncovered on High 1 minute to 1 minute 30 seconds, stirring every 15 seconds, until melted. | |
| **2.** | Dip half of each licorice twist into melted candy coating. Sprinkle with candy sprinkles. Place on waxed paper about 1 hour or until coating is firm. | |

|  |
| --- |
| **Variation** |
| For smaller appetites, cut licorice twists in half before dipping half of each piece into candy coating. |
| **Special Touch** |
| Tie colorful narrow ribbon around each licorice twist for an extra-festive party look. Or tie several licorice twists together for a party favor.  **Peanut Butter Chocolate Frogs**  http://www.mugglenet.com/images/peanutbutterchocofrogs.jpg  Here is a great recipe that can be used to create a great gift or as a party favor.  **Ingredients:**   * 1 package of melting chocolate (chocolate chips will work but they will not harden as nicely) * 1 cup peanut butter * 1/4 teaspoon of salt * 1/2 cup confectioners’ sugar * Chocolate Frog molds. (Can be found [online](http://www.amazon.com/FROG-Animal-Candy-Mold-Chocolate/dp/B000EBMUNU) or at some cake decorating/candy making stores   **Directions:**  **Step 1:** *Place 1/2 of the chocolate in a microwave-safe container. Microwave in thirty second intervals (stirring between each) until the chocolate is melted smoothly.* **Step 2:** *Spoon melted chocolate into frog mold, filling each half full.* **Step 3:** *With a spoon, draw the chocolate up the sides of the mold until evenly coated. Then place in the freezer until firm (about 5 minutes).* **Step 4:** *In a small bowl, mix together the peanut butter, confectioners’ sugar and salt.* **Step 5:** *Spoon small quarter-sized amounts of peanut butter mixture into each frog mold.* **Step 6:** *Melt the remaining chocolate in the same manner as before and spoon it over the peanut butter filling the mold to the brim.* **Step 7:** *Cool in the freezer until firm (about 5 minutes)* **Step 8:** *Remove the chocolate frog from the mold and ENJOY!* |

**4. Savory or Dinner items:**

**Nimbus Treats:**



**Ingredients**

* 12 slices of mozzarella cheese
* 12 pretzel sticks
* 12 fresh chive

**Directions:**  
  
**Step 1:** *Fold all cheese slices. Then cut the fringes of the broom using a knife.*  
  
**Step 2:** *Roll the slice of cheese around the pretzel with the fringes down.*  
  
**Step 3:** *Then to keep the cheese on the prezel, use some thin chive and knot around it.*  
  
**Step 4:** *ENJOY!*

**Mini Dragon Eggs**  
*"Five of Charlie's fellow keepers staggered up to the horntail at that moment, carrying a clutch of huge granite-gray eggs between them in a blanket. They placed them carefully at the Horntail's side. Hagrid let out a moan of longing." -Harry Potter and the Goblet of Fire, pg. 328 American Edition, Hardcover.*  
**Ingredients:**

* 1 pound ground sausage
* Fine dry bread crumbs
* Shredded cheddar cheese
* 8 hard boiled eggs (remember to peel off the shells)
* 1 egg, beaten

**Directions:**  
**Step 1:** *Preheat oven to 375 degrees.*  
**Step 2:** *Divide sausage into 8, 2-ounce portions.*  
**Step 3:** *on a surface that has been sprinkled with bread crumbs, pat out each 2 ounce sausage portion to a 1/8-inch thickness.*  
**Step 4:** *Sprinkle each sausage patty with two tablespoons of shredded cheese.*

**Step 5:** *Carefully wrap one patty completely around one of the hard boiled eggs. Press the edges together to tightly seal the egg in its sausage cocoon. Repeat with remaining sausage patties and hard boiled eggs.*  
**Step 6:** *Dip each of the sausage wrapped eggs into the beaten egg and then roll it in a bowl of the bread crumbs*  
**Step 7:** *Place the finished dragon egg on a baking sheet. Bake in the preheated oven for 20 minutes, or until the sausage is lightly browned*  
**Step 8:** *Remove from the oven, and enjoy!*

**Quidditch players pie (Shepherd’s Pie)**  
Serving Size: 6   
  
1 1/2 pounds ground beef  
1 packet onion soup mix  
1 3/4 cups water  
1 tablespoon flour  
2 ounces half and half  
1 package frozen peas and carrots  
1 1/2 pounds Russet Potatoes  
4 Tablespoons butter  
1/2 cup milk  
1 teaspoon salt  
1/2 teaspoon White pepper  
1/4 pound shredded cheddar cheese

* Filling: Brown the beef in a large skillet over medium heat. When cooked, remove beef from heat, drain fat and set aside.
* Take the same skillet and add water and onion soup mix. Cover and cook for 8 minutes.
* Melt the butter and mix thoroughly with the flour. Add the cream to the skillet and then add the flour mixture.
* Cook this mixture, stirring constantly until a thick gravy has formed. Then return the cooked beef to the skillet and add the vegetables.
* Butter a 9x9 baking dish and place the beef mixture in the bottom of the dish. Cover with Saran Wrap, let cool and refrigerate until the beef has set.
* Crust: Peel and cut the potatoes into chunks. Cook in salted water until the potatoes are fork tender.
* Drain water. Mash potatoes until smooth with a potato masher.
* Beat in butter, milk and add salt and pepper to taste.
* Spread the potatoes over the beef mixture and bake for 15 minutes in a 350 degree oven.
* Cover with shredded cheddar and return to the oven for 5 minutes or until the cheese is melted.

**Toad in the Hole**



*Toad in the Hole is a traditional English dish consisting of sausages in a Yorkshire pudding batter. But where did the name "Toad in the Hole" come from? Some say it's because the sausages stick up out of the batter and resemble a toad poking its head out of its hole. It doesn't, but oh well.*  
  
**Serves 4**  
  
**Ingredients:**

* 1 cup all-purpose flour (plain)
* 1/2 teaspoon salt
* 2 large eggs
* 3 tablespoons butter, melted
* 1 cup whole milk
* 2 tablespoons vegetable oil
* 1 pound of your favorite sausages

**Directions:**  
  
**1)** *To make the batter, whisk together the flour and salt. In a separate bowl, whisk the eggs until smooth, then whisk in the butter, then the milk. Pour egg mixture into the flour mixture and whisk until smooth. Refrigerate for 30 minutes.*  
  
**2)** *Preheat the oven to 450 degrees F (220 C). Pour the oil into a medium-size rectangular baking dish and put into the oven to heat. In the meantime, brown sausages in skillet on both sides. When the oil in the baking dish is hot, carefully remove the pan from the oven. Lay the sausages in the pan. Remove the batter from the refrigerator, give it one final whisk, and pour it over the sausages. Return the pan to the oven and bake for 10 minutes. Reduce the temperature to 350 degrees F (180 C) and bake for another 10 minutes, until the pudding is puffed up around the edges and the edges are brown.*

**Bangers and Mash**





|  |  |
| --- | --- |
| Cook Time: | 1 Hour |

|  |  |
| --- | --- |
|  |  |

Ingredients

Bangers

* 1/2 pound [ground veal](http://www.mugglenet.com/ingredient/ground-veal/)
* 1/2 pound [ground pork or beef](http://www.mugglenet.com/ingredient/ground-pork-or-beef/)
* 1 cup [bread crumbs](http://www.mugglenet.com/ingredient/bread-crumbs/)
* 1 tsp [grated lemon zest](http://www.mugglenet.com/ingredient/grated-lemon-zest/)
* 1 tsp [salt](http://www.mugglenet.com/ingredient/salt/)
* 1/4 tsp [ground nutmeg](http://www.mugglenet.com/ingredient/ground-nutmeg/)
* 1 tsp [ground sage](http://www.mugglenet.com/ingredient/ground-sage/)
* 1/8 tsp [ground marjoram](http://www.mugglenet.com/ingredient/ground-marjoram/)
* 1/8 tsp [ground thyme](http://www.mugglenet.com/ingredient/ground-thyme/)
* 1/4 tsp [freshly ground black pepper](http://www.mugglenet.com/ingredient/freshly-ground-black-pepper/)
* 2 [eggs](http://www.mugglenet.com/ingredient/eggs/) yolks
* 2 Tbsp [butter](http://www.mugglenet.com/ingredient/butter/) (or margarine)

Mashed Potatoes

* 6 [Potatoes](http://www.mugglenet.com/ingredient/potatoes/) peeled and quartered
* 2 tsp [salt](http://www.mugglenet.com/ingredient/salt/)
* 4 Tbsp [butter](http://www.mugglenet.com/ingredient/butter/)
* 1 cup [whole milk](http://www.mugglenet.com/ingredient/whole-milk/) (or half-and-half)
* [freshly ground pepper](http://www.mugglenet.com/ingredient/freshly-ground-pepper/) seasoned to taste

Onion Gravy

* 3 Tbsp [vegetable oil](http://www.mugglenet.com/ingredient/vegetable-oil/)
* 1 [onion](http://www.mugglenet.com/ingredient/onion/) finely chopped
* 2 cups [chicken broth](http://www.mugglenet.com/ingredient/chicken-broth/)
* [salt to taste](http://www.mugglenet.com/ingredient/salt-to-taste/) (this will need to be adjusted to the saltiness of the broth)

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| |  |  | | --- | --- | |  |  |   Ingredients :  Bangers :   * 1/2 pound [ground veal](http://www.mugglenet.com/ingredient/ground-veal/) * 1/2 pound [ground pork or beef](http://www.mugglenet.com/ingredient/ground-pork-or-beef/) * 1 cup [bread crumbs](http://www.mugglenet.com/ingredient/bread-crumbs/) * 1 tsp [grated lemon zest](http://www.mugglenet.com/ingredient/grated-lemon-zest/) * 1 tsp [salt](http://www.mugglenet.com/ingredient/salt/) * 1/4 tsp [ground nutmeg](http://www.mugglenet.com/ingredient/ground-nutmeg/) * 1 tsp [ground sage](http://www.mugglenet.com/ingredient/ground-sage/) * 1/8 tsp [ground marjoram](http://www.mugglenet.com/ingredient/ground-marjoram/) * 1/8 tsp [ground thyme](http://www.mugglenet.com/ingredient/ground-thyme/) * 1/4 tsp [freshly ground black pepper](http://www.mugglenet.com/ingredient/freshly-ground-black-pepper/) * 2 [eggs](http://www.mugglenet.com/ingredient/eggs/) yolks * 2 Tbsp [butter](http://www.mugglenet.com/ingredient/butter/) (or margarine)   Mashed Potatoes:   * 6 [Potatoes](http://www.mugglenet.com/ingredient/potatoes/) peeled and quartered * 2 tsp [salt](http://www.mugglenet.com/ingredient/salt/) * 4 Tbsp [butter](http://www.mugglenet.com/ingredient/butter/) * 1 cup [whole milk](http://www.mugglenet.com/ingredient/whole-milk/) (or half-and-half) * [freshly ground pepper](http://www.mugglenet.com/ingredient/freshly-ground-pepper/) seasoned to taste   Onion Gravy   * 3 Tbsp [vegetable oil](http://www.mugglenet.com/ingredient/vegetable-oil/) * 1 [onion](http://www.mugglenet.com/ingredient/onion/) finely chopped * 2 cups [chicken broth](http://www.mugglenet.com/ingredient/chicken-broth/) * [salt to taste](http://www.mugglenet.com/ingredient/salt-to-taste/) (this will need to be adjusted to the saltiness of the broth) |  |

Instructions:

1. Combine all the ingredients EXCEPT for the 2 tablespoons of butter/marjorine in a large mixing bowl.
2. Heat the butter or marjorine in a skillet.
3. Form the meat into sausage shapes and fry on each side over medium-high heat, turning often, until the sausages are well brown.
4. Transfer the sausages to a paper-towel lined plate.
5. Repeat until all mixture is used up.

Mashed Potatoes

1. Place the potatoes in a pot and cover with water.
2. Bring water to a boil, then reduce the heat and simmer for about 25 minutes or until potatoes break apart when pierced with a fork.
3. Drain the potatoes. Add the salt, butter, milk or half-and-half, and black pepper.
4. Mash with potato masher until the potatoes are light and fluffy.

Onion Gravy

1. Heat the oil in a medium saucepan.
2. Add the onions and cook over low heat, stirring occasionally, until the onions are golden (about 30 minutes).
3. Add the flour and stir until smooth.
4. Add the chicken broth.
5. Cook over medium heat, stirring constantly, until thick and bubbling.
6. Taste the gravy and add salt, if necessary.

To Serve

1. Place 3 or 4 sausages on a plate. Mound the mashed potatoes on the side, and spoon generous amounts of onion gravy over the whole lot. Enjoy!

**Chinese Fireballs:**



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| Ingredients:   * 24 [prepackaged meatballs](http://www.mugglenet.com/ingredient/prepackaged-meatballs/) * 1/2 cup [BBQ sauce](http://www.mugglenet.com/ingredient/bbq-sauce/) * 1/2 cup [raspberry jam](http://www.mugglenet.com/ingredient/raspberry-jam/) * 1 Tbsp [yellow mustard](http://www.mugglenet.com/ingredient/yellow-mustard/) * 1/4 tsp [liquid smoke](http://www.mugglenet.com/ingredient/liquid-smoke/) * 1 tsp [Worcestershire sauce](http://www.mugglenet.com/ingredient/worcestershire-sauce/) * [pepper](http://www.mugglenet.com/ingredient/pepper/) (to taste)   Optional   * 1 Tbsp [Sriracha](http://www.mugglenet.com/ingredient/sriracha/) |  |

Instructions:

1. Combine all ingredients (except meatballs) in a medium sized sauce pan, and bring to simmer.
2. Prepare meatballs according to the package’s instructions.
3. Add meatballs to the simmering sauce.
4. Serve warm.

**Leek-y Cauldron Soup**



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| Ingredients:   * 3 [large leeks](http://www.mugglenet.com/ingredient/large-leeks/), white portion only * 1 [large potato](http://www.mugglenet.com/ingredient/large-potato/) * 1 lb. [bacon](http://www.mugglenet.com/ingredient/bacon/) or bacon bits * 1 cup [butter](http://www.mugglenet.com/ingredient/butter/) * 1 cup [flour](http://www.mugglenet.com/ingredient/flour/) * 1 quart [chicken stock](http://www.mugglenet.com/ingredient/chicken-stock/) * 1 quart [half and half](http://www.mugglenet.com/ingredient/half-and-half/) * [salt and pepper](http://www.mugglenet.com/ingredient/salt-and-pepper/) to taste * 10 large [round pretzel rolls](http://www.mugglenet.com/ingredient/round-pretzel-rolls/) * [shredded sharp cheddar](http://www.mugglenet.com/ingredient/shredded-sharp-cheddar/) for garnish * [snipped fresh chives](http://www.mugglenet.com/ingredient/snipped-fresh-chives/) for garnish |  |

Instructions:

1. Peel and dice your potato into 1/2 inch cubes, then boil it in a pot of water until tender. While this cooks, you can fry your bacon and chop it up.
2. Thoroughly rinse and dry the leeks to remove any dirt. Chop the white portion off the bottom and dice it up. Scoop the diced bits into a bowl with 1/2 cup of water and cook them on high in the microwave for about 2 minutes (or until tender).
3. Now that all the components are ready, it’s time to start the base! In a large soup pot, melt the butter. Set the burner on low, then add the flour, stirring it constantly for about 3 minutes. Add the chicken stock 1 cup at a time, constantly stirring it with a wire whisk. Bring it to a boil (still stirring), until the liquid thickens and you begin to feel some resistance against the whisk.
4. Turn the heat back to low and add the cream (stay strong and continue stirring–it will all be over soon, I promise!). Add the leeks, potatoes, bacon, salt, and pepper.
5. Allow the components to heat through, occasionally stirring the soup to prevent it from bubbling or developing a skin. Don’t let it boil, or the cream will start to separate from the rest of the liquid.
6. While the soup warms, cut the middles out of your pretzel buns with a small knife. Cut about 3/4 of the way through the bun (if you cut all the way to the bottom, the soup is more likely to soak through). Spoon the finished soup into the bun bowls and top with sharp cheddar and fresh chives.
7. Enjoy warm while comparing Diagon Alley purchases with your wizarding buddies.

**Vol-au-Vents with Tomato-Feta Filling**



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| Ingredients:  Butter Block:   * 3 sticks [butter](http://www.mugglenet.com/ingredient/butter/) cold, cut into chunks * 1/2 tsp [Lemon juice](http://www.mugglenet.com/ingredient/lemon-juice/) * 1/2 cup [all-purpose flour](http://www.mugglenet.com/ingredient/all-purpose-flour/)   Dough:   * 1 tsp [salt](http://www.mugglenet.com/ingredient/salt/) * 1/2 stick [butter](http://www.mugglenet.com/ingredient/butter/) cold, diced into 1/4 inch pieces * 1 cup [cold water](http://www.mugglenet.com/ingredient/cold-water/) plus an additional 2 tbsp. * 1 1/2 tsp [Lemon juice](http://www.mugglenet.com/ingredient/lemon-juice/) * 3 cups [all-purpose flour](http://www.mugglenet.com/ingredient/all-purpose-flour/)   Tomato-Feta Filling:   * 5 oz. [feta cheese](http://www.mugglenet.com/ingredient/feta-cheese/) diced into 1/4 inch pieces * 1 cup [grape tomatoes](http://www.mugglenet.com/ingredient/grape-tomatoes/) sliced in half, length-wise * 2 tsp [olive oil](http://www.mugglenet.com/ingredient/olive-oil/) * 2 tsp [balsamic vinegar](http://www.mugglenet.com/ingredient/balsamic-vinegar/) * 1/2 tsp [dried basil](http://www.mugglenet.com/ingredient/dried-basil/) * 1 pinch [salt](http://www.mugglenet.com/ingredient/salt/) * [pepper](http://www.mugglenet.com/ingredient/pepper/) to taste |  |

Instructions

Butter Block

1. Combine the butter, lemon juice, and flour, and mix with your fingers.
2. Knead briefly until combined. Form into a square and place between two sheets of parchment paper.
3. Roll out the butter to a 7-inch square. Refrigerate until ready to use.

Dough

1. Whisk together the flour and salt. Add the 1/2 stick butter and rub it in with your fingers until the mixture becomes mealy.
2. Add the water and lemon juice and stir to combine. Knead briefly until a rough dough forms.
3. Shape the dough into a ball, flatten slightly, and cut a cross halfway through the dough almost to the edges with a sharp knife. Wrap in plastic wrap and refrigerate for 1 hour.

Puff Pastry

1. Remove the dough from the refrigerator and place on a flour-dusted surface. Pull the edges of the cross open from the center of the dough to create a rough square. Sprinkle flour on top and roll out the dough to an 11-inch square. Remove the butter block from the refrigerator and peel off the parchment paper. Place the block onto the square of dough so that the corners point to the center of the lines of the square (it should look like a diamond shape). Bring the dough up over the butter and pinch the edges together. Roll it out into a rectangle 1/2-inch thick. Fold the rectangle into thirds like a business letter. Wrap in plastic wrap and refrigerate for 1 hour. This is called a "turn".
2. To make the second turn, remove the dough from the refrigerator and lay it horizontally on a flour-dusted work surface. Roll it into a rectangle 1/2-inch thick. Fold the rectangle into thirds like a business letter. Wrap in plastic wrap and refrigerate for 1 hour. Repeat the turns 3 more times, resting the dough in the refrigerator for 1 hour between each turn. This makes about 2 pounds 10 ounces of puff pastry; you will not need all of it to make the vol-au-vents.
3. To make the pastry cases, line two baking sheets with parchment paper. Cut off 2/3 of the dough and roll it out 1/2-inch thick on a floured surface. Use a 3 1/2-inch cutter to cut out twelve circles of dough. Use a 3-inch cutter to cut out centers, making thin rings. Set the rings aside on a sheet of parchment paper. Roll out the remaining centers one by one very thin (you will need to flour the work surface and the tops of the pastry circles again). Use the 3 1/2-inch cutters to cut out new circles from the rolled-out centers. Prick holes in these circles with a fork and lay them on the prepared baking sheets, six circles to a sheet. Brush the edges with water and carefully attach the rings to the edges to form cases. Refrigerate the cases for 1 hour.
4. Preheat the oven to 400F. Remove one baking sheet from the refrigerator and line each case with small pieces of aluminum foil. Fill the foil with beans or pie weights. Bake for 10 minutes. Reduce the heat to 375F and bake another 20 minutes until the dough is set. Remove the foil and weights and bake another 3 to 5 minutes until light golden brown. Raise the heat to 400F and repeat with the second sheet. Cool completely on a wire rack before filling.

Tomato-Feta Filling

1. To make the Tomato-Feta Filling, combine all the filling ingredients and fill the cases.