



Kitchen Cheat Sheet: Nutter Butter Ghosts Halloween Cookies

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Tips and Time Savers

- Don't overheat your candy melts! Chocolate tends to seize up if it gets too hot (sometimes beyond repair) so follow the package directions and watch it carefully.
- Getting drops of water in it can also cause it to seize so make sure everything is dry and water-free.
- Stirring your chocolate with a rubber spatula helps to prevent it from overheating. Make sure to really get to the bottom of the bowl.
- When microwaving the candy melts, follow the package instructions, or stir about every 15-30 seconds to be safe.
- It's a great idea to line cookie sheets or a baking sheet with waxed paper so that the edges of the pan prevent the nutter butter ghosts from sliding off if the pan is bumped. With kids helping out, it's better to err on the safe side than to be sorry!
- Don't place the cookies on a cooling rack to catch the excess drips, otherwise, the back of the cookie will dry with a grid imprinted on it! A sheet of parchment paper smooths out the backside of the cookie.
- It's okay to let the white chocolate drip a little—it gives the fun cookies a more ghost-like appearance!
- If your candy melts are too thick for dipping, you can melt them again carefully and add a tiny bit of coconut oil.
- Make sure to add the eyes quickly, before the chocolate sets! Otherwise, they won't stick.
- You can
- Refrigerating the finished cookies will make the black color in the eyes smear. Don't do it!
- Sprinkle white, sparkly sugar crystals on the white chocolate while it's still wet for shimmery ghosts.

Storage

Place the nutter butter ghost cookies in an airtight container, with waxed paper between the layers, until you're ready to serve them. I like to put them in a huge mason jar for easy snacking—and it serves as a festive decoration! Or, seal them in little sandwich baggies and give 'em out as party favors or to trick-or-treaters!

Properly stored, these easy Halloween treats will actually last you a few weeks! However, don't refrigerate or freeze the dipped cookies. Otherwise, they can get soft and the candy eyes will bleed—and not in a good, Halloween-y way, either

FAQs

I don't have Nutter Butters. Can I use another cookie?

Sure! Any similarly shaped cookie will work. Milano Cookies by Pepperidge Farms work well. Milanos are especially good if someone has a peanut allergy. Be sure to double check ingredients though!

Why did my melted candy melts get chunky and thick?

Water and chocolate don't mix well. Sometimes, a bit of moisture in your bowl or on your spatula can cause the chocolate to seize up. Other times, it happens because the chocolate melts were overheated. Either way, there isn't a great fix. It's best to start over.

What do white chocolate melts taste like?

You can buy different flavored candy melts, but usually, the white melts are flavored like white chocolate. They're sweet and simple. Splurge a little on a better brand, like Ghirardelli, for optimal taste.

How easy are these Halloween cookies to make?

These fun treats are so simple a skeleton could make them—and skeletons don't even have brains! The trickiest part is melting the candy melts, but even that is as simple as pressing a few buttons on the microwave and stirring a couple of times!

Variations

- Peanut allergy? Swap out the Nutter Butters for another oblong cookie, like E.L.Fudge, Vienna Fingers, or Milano cookies.
- You can use homemade cookies in place of store-bought Nutter Butters. Heartier, crunchy varieties work best, like shortbread.
- Instead of white chocolate candy melts, you can use white chocolate chips thinned with a little bit of coconut oil.
- Alternatively, dip the nutter butter cookies in melted almond bark.
- You can use a small tube of black gel frosting or black sprinkles to make the ghost's eyes or spooky little ghost mouths.
- Alternate between using mini chips and regular chocolate chips to give each adorable ghost cookie some unique character. We liked the look of the candy eyes the best, however.
- Excess chocolate? Use it up this way. First, coat the entire cookie with the candy melts and let it set. Then, drizzle the white candy coating over the coated cookie and add eyes. Boo! Just like that, you have some mummy cookies to pair with your cute Nutter Butter ghosts. So much fun!

Nice to have

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Give your cookies, cupcakes, and cakes the spooky stare they deserve. This bulk pack of edible candy eyes is basically Halloween in a bag—perfect for ghost cookies, monster cupcakes, or making your ice cream look like it's judging you. With 300 eyes, you'll have plenty for treats, pranks, and maybe even a few late-night kitchen experiments. [Get them here](https://www.restlesschipotle.com/nutter-butter-ghosts/)