**Pumpkin Pasties**

**Ingredients**

* Pastry Crust
* Filling
* 1 cup canned pumpkin, not pumpkin pie filling
* 1/4 cup granulated sugar
* 1/8 teaspoon ground nutmeg
* 1/8 teaspoon ground cinnamon

**Instructions**

1. Combine the pumpkin, sugar, nutmeg, and cinnamon in a mixing bowl. Mix well. Preheat the oven to 400F. Roll out the dough 1/8 inch think. Use a saucer to cut out 6-inch circles.
2. Put 2 to 3 tablespoons of filling in the center of each circle of dough. Moisten the edges with water, fold the dough over the filling, and crimp with a fork to seal the edges. Cut slits to make vents. Bake on an ungreased cookie sheet for 30 minutes or until browned.

*—Recipe from*The Unofficial Harry Potter Cookbook *by Dinah Bucholz (Adams Media, 2010).*

**Treacle Tarts**

18 oz. golden syrup (or 12 oz. light corn syrup combined with 6 oz. molasses)  
2 eggs  
finely grated zest and juice of 1 small lemon  
3/4 teaspoon ground ginger  
2 tablespoons heavy cream  
1 cup fresh bread crumbs

Back crusts at 350 for 15 minutes.

Combine all of the ingredients in a medium bowl and pour into the cooled tart crust.

Bake for 20 minutes (for tartlets), or about 30 minutes (for a standard tart), or until the filling has set.

Allow to cool completely before serving. Serve with clotted cream, vanilla ice cream, or fresh whipped cream.

**Cauldron Cakes**

Make boxed cake mix. While those are cooling, make the filling.

**You’ll need:**

**1 Cup Whole (Vitamin D) Milk**  
**(not 2%, 1%, or fat free)**

**5 Tablespoons Flour**

**1 teaspoon vanilla**

**1 Cup Butter (not margarine) barely room temp**

**1 Cup Granulated Sugar (NOT powdered sugar)**

In a small saucepan, whisk flour into the milk until smooth. Heat, stirring constantly, until very thick. Remove and allow to cool fully. You can sit the pan in an ice bath if you don’t want to wait.

In your mixer, beat butter and sugar together until fluffy. Once cool, add the vanilla to the flour/milk milk and stir until fully combined. Then add the flour/milk/vanilla mix to the butter and sugar and beat until fluffy!

**Cockroach Clusters**

**Ingredients**  
1/2 cup (1 stick or 113 grams) unsalted butter or margarine  
1 3/4 cups (350 grams) sugar  
1/2 cup (125 ml) milk (soy or almond for vegan/dairy free)  
1/4 cup (28 grams) cocoa powder  
1/2 cup peanut butter  
1 teaspoon vanilla extract  
2 cups quick oats  
3/4 cup mini marshmallows  
1/2 cup mini Reese's Pieces or other candy  
1/2 cup pretzel pieces

In a medium saucepan set over medium heat, melt the butter. Add the sugar, milk, and cocoa powder and stir to combine. Bring to a boil and cook for a minute to a minute and a half. Remove the pan from the heat and stir in the peanut butter and vanilla. Once the peanut butter is melted and combined, add the oats and mix well. Stir in the candy, pretzels, and marshmallows until evenly distributed. Once combined, drop tablespoonfuls onto waxed or parchment paper and allow to cool for at least an hour.

**Homemade Butterbeer**  
Makes 6 servings

**Ingredients**

FOR THE BUTTERBEER  
6 12-ounce bottles chilled cream soda   
3 teaspoons (1 tablespoon) [imitation butter flavor](http://www.mccormick.com/Products/Extracts-and-Food-Colors/Extracts/Imitation-Butter-Flavor.aspx)

FOR THE FOAM  
2 cups heavy cream  
6 tablespoons sugar  
2 teaspoons vanilla extract  
1 1/2 teaspoons imitation

To make the butterbeer: Set out 6 16-ounce glasses. Place 1/2 teaspoon of imitation butter (or 1 teaspoon clarified butter) in **each** glass. Pour 12 ounces of cream soda into **each** glass, *over the butter*. Lightly stir, if necessary.  
To make the foam: In a large bowl, or the bowl of a standing mixer, whip the heavy cream on medium high speed for 3-4 minutes until it starts to thicken. Add the sugar and continue whipping until very soft peaks begin to form, another 3-4 minutes (if you need to whip more or less, then be sure to do so, the times can vary quite a bit based on environment). Stir in the vanilla and imitation butter (or clarified butter), then whip for another 30 seconds or so, until soft peaks form.

Spoon a generous portion of foam on top of each glass of butterbeer, mixing gently, if desired (or spoon the foam into the bottom of the glass and pour the butterbeer over the top). Serve immediately.

**Canary Creams:**

Makes 2 dozen cookies

**Cookie Dough:**

2  ¼ cups of all-purpose flour

½ cup vanilla pudding mix (1 packet, not instant)

1  ½  = teaspoons baking powder

¼ teaspoon salt

1 stick (8 tablespoons) butter, at room temperature

1  cup confectioners’ sugar

1 large egg at room temperature

1 teaspoon pure vanilla extract

¼ cup whole milk, at room temperature

**Filling:**

1  ¼ cups of confectioners’ sugar

¼ stick (2 tablespoons) butter, at room temperature

½ teaspoon pure vanilla extract

Bowl of sugar, for flattening cookies

1. Set the oven racks to the upper and lower positions, preheat the oven to 350° F, and line two cookie sheets with parchment paper. Whisk together the flour, vanilla pudding mix, baking powder, and salt in a mixing bowl and set aside.

2. In a separate bowl, cream the butter and confectioners’ sugar with an electric mixer until light and fluffy, scrapping down the sides of the bowl as needed, about 5 minutes.  Add the egg and vanilla and beat until combined. Add the flour mixture and stir until the mixture is crumbly. Add the milk until the mixture is crumbly. Add the milk and stir until the mixture forms a dough. Break off small pieces, toll into balls (about 1 inch), and place them on the cookie sheets 1 1/2 inches apart.

3. Oil the bottom of a glass and dip it into the bowl of sugar to coat. Press the glass down on the balls of dough, dipping it in the sugar between each cookie. Bake for 16 minutes, until the cookies are just beginning to brown a bit at the edges, halfway through baking. cool on the cookie sheets for 5 minutes, then transfer to a wire rack to cool completely.

4. Beat the filling ingredients together until creamy. If the mixture is too dry, add milk 1 tablespoon at a time until it becomes spreadable. Sandwich the cooled cookies with about 1 teaspoon of the filling.

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