

Deliciously Spooky Sweets Recipes Suit Food Allergic Halloween Party Guests

Here are some fabulous recipes from our the net for fun Halloween party recipes, all dairy-free, and many free-from other top food allergens ...

Spooky Spider Halloween Cake (pictured above) ~ This fun food allergy-friendly dessert is from Allergy Cooks. As written, the recipe is dairy-free, gluten-free, egg-free, and vegan, but if you can tolerate gluten, feel free to substitute the flours of your choosing.

Homemade Vegan Candy Corn ~ No need to settle for sub-par packaged candy when you can make Melisser's homemade candy corn recipe!

Creepy Spider Cookies ~ Again with the spider theme? This recipe is from Enjoy Life Foods and uses everyone's favorite little gluten-free cookies. Okay, they are my favorite gluten-free cookies, but I know of many others who love them too!

Vegan Caramel Apples ~ Regular, nutty, or tuxedo-style, this from-scratch recipe is surprising simple. If caramel isn't your flavor of choice, then try Candied Apples.

Great Pumpkin Cookies ~ These are definitely going on my to-bake list for this Halloween. Be sure to use a dairy-free margarine (such as Earth Balance) in the preparation. If you want to go egg-free too, these should work well with a flax egg substitute - per egg, grind 1 Tablespoon of flax seeds and whisk it with 3 Tablespoons of water.

Pumpkin Cake with Orange Glaze ~ For a dairy-free and soy-free cake, use Spectrum brand shortening.