Fall is in the air! Everyone loves that crisp, cool, leaf-raking, jacket wearing weather. Along with football games, and homecomings, autumn brings our children's favorite holiday – Halloween.

It's easy to brew up some Halloween fun with frozen dough. Creepy, maybe, but these holiday recipes are just the ticket to put a smile on the face of all the little ghouls and boys in your life. If you are the one who has to stay home to hand out treats to all the neighborhood princesses and pirates why not have these fiendishly fun foods on hand to munch on?

Prepare the kids for a long night of ghoulish celebrations with this Ghostly Three Cheese Pizza. It will send shivers down their spines and your hungry Trick-or-Treaters will be ready for a fun filled night.

Bake up a batch of these eerie Edible Eyeballs. They're sure to bring shrieks of delight from your family and friends. All will agree they are most definitely a Halloween fun food!

Sweet Spider S'mores are the perfect thing to greet your own little goblins when they come running in the door with cold noses and full goody bags. The marshmallow and graham cracker filling combines with the chocolate frosting for a delectably delicious dessert.

This Halloween why not bewitch your family and friends with these ghoulish ghosts, spooky spiders and edible eyeballs? The trick is in the ease of frozen dough. The treat is in the homemade taste. Your enjoyment will be frightfully delightful!

**Spider S'mores**

*6 Rhodes Warm-N-Serv™ Soft Dinner Rolls*
*chocolate frosting*
*chocolate sprinkles*
*marshmallows*
*M &M's*
*licorice laces cut into 4-inch lengths*
*2 tablespoons butter or margarine*

*½ cup coarsely crushed graham crackers*

Bake rolls following instructions on package. Place on rack to cool. When cool, slice off tops and hollow out to make a small bowl. Place butter in a saucepan and melt. Add 40 marshmallows and continue cooking on low until completely melted. Add graham crackers and combine well. Quickly fill each hollowed out roll with the marshmallow filling while it is warm (over fill just a little). Replace the roll tops. Frost each one with chocolate frosting and cover with chocolate sprinkles. To make the eyes, cut slices off of a marshmallow, using a hot, wet knife. Add M&M's to each eye and one for a nose. Make holes with a wooden skewer where legs attach and poke in the licorice pieces.

**Edible Eyeballs**
*6 Rhodes™ Dinner Rolls, thawed to room temperature*
*12 pepperoni slices*
*1 cup pizza sauce*
*mozzarella cheese, cut into 1/2-inch cubes*
*green olives, with pimento*
*1 beaten egg*

Spray counter lightly with non-stick cooking spray. Flatten each roll into a 4-inch circle. Top each one with 1 pepperoni, a spoonful of pizza sauce, 3 cubes cheese and 1 more pepperoni. Pull sides of the roll up over the fillings and pinch together securely to seal. Place in a sprayed muffin tin, seam side down. Brush each one with egg. Bake at 350°F 15-20 minutes or until nicely browned. Remove from pan and cool slightly. With a knife, pierce the top of the eyeball slightly and twist the knife to make a small hole. Place the green olive with pimento into the hole to make an eyeball. Place some pizza sauce in a small squeeze bottle to draw bloodshot veins on each eye. Serve with more pizza sauce for dipping, if desired.

**Rhodes Doughnuts**
*1 Rhodes Texas™ Roll, or 2 Rhodes™ Dinner Rolls, thawed but still cold*
*vegetable oil*
*glaze and chocolate icing*
*choice of toppings (nuts, coconut, candy sprinkles etc.)*

Poke holes in roll centers and stretch to form large openings. If using dinner rolls, press 2 together well and then stretch with fingers. Place doughnuts on a large sprayed baking sheet. Cover with sprayed plastic wrap. Let double in size. Pour oil two inches deep into small sauce pan or electric fry pan and heat to medium. Remove wrap and fry doughnuts on each side (about 15 seconds) until golden. Remove with a fork and place on paper towel. Drop into glaze and coat both sides. Place on waxed paper. For chocolate doughnuts, dip into icing and coat one side. Quickly sprinkle with toppings.
Glaze: 1/2 cup water and 4 cups powdered sugar, mixed well.
Chocolate icing: Bring to boil 1/2 cup butter, 6 tablespoons milk, 4 tablespoons cocoa. Remove from heat and stir in 1 teaspoon vanilla and 3 cups powdered sugar.

**Ghostly Three Cheese Pizza**

*12 Rhodes™ Dinner Rolls, thawed to room temperature*
*½ cup pizza sauce*
*¾ cup grated provolone cheese*
*¾ cup grated mozzarella cheese*
*¾ cup grated white cheddar cheese*
*deli pepperoni slices*
*purple onion rings*
*salami slices*
*olive slices*
*green pepper*

Spray counter lightly with non-stick cooking spray. Combine rolls and shape into a large teardrop shape.
On rounded end cut down sides 3-4 inches to form arms. Pull arms out and tuck pointed ends under. Place on a large sprayed baking sheet. Pull bottom of ghost to one side. Poke with a fork several times to prevent bubbles from forming. Pre-bake at 350°F 10-15 minutes. Remove from oven and cool slightly. Spread pizza sauce evenly over crust. Sprinkle evenly with cheeses. Using remaining ingredients, decorate face as desired. Bake an additional 10-15 minutes or until cheese is nicely melted.