

Halloween 2013

## Description

**Have an extra creepy halloween display this year!**

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## ADD A LITTLE HALLOWEEN TO YOUR CHOCOLATE FOUNTAIN



## CHOCOLATE COLOURING



Halloween is just around the corner, and what better way to celebrate than by hosting a spooky haunted house? And what better way to make your haunted house stand out as the tastiest frightfest than by including a spooktacular chocolate fountain? Setting up a haunted house takes careful planning and preparation to make sure that guests are properly scared during their experience.

An excellent way to separate your haunted house experience from others is to reward terrified guests with a haunted chocolate fountain table that continues the haunted Halloween theme, but tastes delicious. The best place to get started is to choose a spooky colour to dye your chocolate.

Begin with Sephra's™ white chocolate for chocolate fountains, and transform the innocent white into blood red, pumpkin orange or dark purple using Sephra's™ chocolate colouring created to dye chocolate for chocolate fountains without changing the rich, buttery taste of the white chocolate. Under low lighting, blood red or dark purple will do the trick of transforming an ordinary chocolate fountain into a haunted chocolate fountain.

[How do i colour chocolate? " Click Here!](#)

Choosing a spooky array of dipping treats is an ideal way of continuing the haunted house theme. Instead of laying out a tray of cookies etc, use your imagination and create bat-shaped cookies covered in black chocolate, cake pop eye balls and finger shaped waffles. These treats will taste amazing on there own and even better when dipping in your beautifully coloured chocolate fountain. A tasty treat that your guests will delay in eating.

[Want to grab some halloween goodies? " Click Here!](#)

## Category

1. National Days

## Tags

1. Chocolate
2. Halloween

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