**Celery Mummies**

**Ingredients**
- Celery Sticks
- Cream Cheese
- Deli Meat

**Directions**
Garden vegetable cream cheese and deli meat make up these cute celery mummies! It's easiest to pipe the cream cheese on for a cleaner look, and then cut your deli meat into small strips and place them in a crisscross pattern. Use raisins or dried cranberries for the eyes.

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**Ritz Cracker Spiders**

**Ingredients**
- Ritz crackers
- Pretzel sticks
- Cream cheese, or unsalted peanut or almond butter
- Small dried fruit such as raisins, blueberries or cranberries

**Directions**
1. Spread cream cheese, peanut or almond butter on one side of the cracker so that it's thick enough to secure the pretzels.
2. Break pretzel sticks in half and use 8 halves for legs.
3. On another cracker, spread a light layer of cream cheese, peanut or almond butter so that it can sandwich the other cracker and pretzel sticks together, without moving.
4. Dip two raisins in cream cheese, peanut or almond butter and stick them to the top of one side for eyes.
5. Tip: Use more pretzels to create a sun instead of a spider.
6. Tip: I personally think that cream cheese makes these too salty, however, with nut allergies running wild I thought it was a safer option to send to school.
7. Tip: If you’re going to use cream cheese, the blocks are too difficult for kids to spread well. Use the kind in a tub.

Ritz crackers hold up pretty well for a long period of time. I saw some round flax crackers at VONS that might be a healthier alternative. I'd love more healthy Halloween snack ideas. We have one more snack day before Halloween!