

Stitched Halloween Cake Mix Cookies



PREP TIME
20 minutes



BAKE TIME
9–11 minutes



TOTAL TIME
30 minutes
(plus chill time)

Ingredients



- 1 box white cake mix
(about 15.25 oz)
- 2 large eggs
- 1/3 cup vegetable oil
- 1 teaspoon vanilla
- Electric pink gel food coloring
- Orange gel food coloring
- Black gel food coloring
- 1 tablespoon black cocoa powder
(optional but great for getting the black really dark)
- Black candy melts for stitches



Instructions



- 1 Mix the white cake mix, eggs and oil until a thick cookie dough forms.
- 2 Divide the dough evenly into 3 bowls.
- 3 Color one portion pink and one orange.
- 4 For the black portion, add 1 tablespoon black cocoa plus black gel coloring. If it gets noticeably drier than the other colors, add just a tiny splash of oil.
- 5 Chill all three doughs for about 30 minutes. This makes them much easier to shape and helps prevent spreading.
- 6 Take a small piece of each color and gently press the three together. Roll very lightly into a ball—you don't want the colors blending.
- 7 Place on a parchment-lined baking sheet with the three colors still clearly visible.
- 8 Bake at 350°F for about 9–11 minutes. Pull them when the edges are set but the centers still look soft.
- 9 Let sit on the baking sheet for about 5 minutes before moving to a cooling rack.
- 10 Once completely cool, melt black candy melts and pipe the stitch lines along the color seams on a few of them.

Tips



- Chilling the dough helps prevent spreading and makes the cookies easier to shape.
- Use gel food coloring for the best vibrant colors.
- Black cocoa powder gives the black dough a deep, rich color.
- If the black dough is too dry, add a tiny bit of oil.
- Don't overbake — the cookies should look soft in the center.
- Let the cookies cool completely before adding the candy melt stitches.
- Store in an airtight container for up to 4–5 days.



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