

THE  
UNOFFICIAL  
**Hocus  
Pocus**  
COOKBOOK

**Bewitchingly Delicious Recipes  
for Fans of the Halloween Classic**

**BRIDGET THORESON**





*To '90s Kids, and '90s Kids at Heart*



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# Introduction



*Hocus Pocus* first premiered 28 years ago in the golden age of '90s cinema (can you believe it was that long?). You may remember the time—high school was a horror, kids from California were all laid-back surfer dudes, and parents were always impossibly out of touch and uncool, despite firm clues that, perhaps, they actually weren't.

Despite these extremely time-bound tropes, *Hocus Pocus*, unlike the Sanderson sisters and likely most of us, hasn't aged. Okay, it has, but overall it has aged fairly well. Outside a few insensitive teenager remarks, the story and script are every bit as enjoyable today as they were nearly 30 years ago.

Perhaps it is for that reason that the movie seems to have so many more fans today than in the 1990s. When the movie first premiered, it was not a resounding success. However, over time, more and more people came to know the film, appreciating its wholehearted '90s-ness, its camp, or its ability to be both grisly and pure.

Like its substory, *Hocus Pocus* is getting better with age, and each year draws new devoted fans. Which is why it seems to make perfect sense to write a fan book now, three decades "late." This book is a celebration of *Hocus Pocus*, its characters, and of course, its big musical number for no apparent reason (seriously, how could Bette Midler singing "I Put a Spell on You" not have clinched a Grammy and an immediately thriving fan base from the get-go?). The cookbook format draws inspiration from Winifred's unholy spellbook, and the recipes pay tribute to fan-favorite moments, characters, and lines from the movie. One recipe even comes from the dialogue itself, though it moves so fast in parts, you might miss it!

I hope you enjoy this homage to *Hocus Pocus* as much as you enjoy the film itself. While blondies are no substitute for Bette and no cocktail is quite as funny as hearing a young girl humiliate her older brother by saying "Yabos," I hope you'll find the recipes and references fun, delicious, and delightfully spooky, and you'll rewatch the film again and again accompanied by the goodies in this booo-ooooo-oooo.

Now, preheat your cauldron, pick a treat, and get ready for some culinary *magic*.

Brooms, ho!





## TOOLS FOR YOUR “TORTURE CHAMBER”

Baking rack

Double boiler

Parchment paper

Blender

Immersion blender

Paring knife

Cast-iron skillet

Mason jars

Pastry brush

Chef's knife

Matches

Potato masher

Cocktail shaker

Meat tenderizer

Strainer

Colander

Measuring cups

Wax paper bags

Cutting board

Muffin tin

Wire whisk

Dutch oven







# Life-Giving Fall Favorites







# A SPELL FOR CINNAMON BREAD

One dark fall eve when the moon is round,  
Enjoy this cinnamon bread so nicely browned.  
With butter and sugar and a dash of spice,  
Even Master himself can't resist a slice.

**SERVES: 8 | PREP TIME: 15 MINUTES | COOK TIME: 50 MINUTES**

*2 cups all-purpose flour*  
*1 cup plus 2 tablespoons white sugar, divided*  
*2 teaspoons baking powder*  
*½ teaspoon baking soda*  
*2½ teaspoons ground cinnamon, divided*  
*1 teaspoon salt*

*1 cup buttermilk*  
*¼ cup vegetable oil*  
*2 eggs*  
*2 teaspoons vanilla extract*  
*2 teaspoons unsalted butter*

- 1.** Preheat the oven to 350°F and grease a 9 x 5-inch loaf pan.
- 2.** Mix the flour, 1 cup of the sugar, baking powder, baking soda, 1½ teaspoons cinnamon, salt, buttermilk, oil, eggs, and vanilla in a large bowl, and beat for about 3 minutes until well combined. Pour into the loaf pan and smooth the top.
- 3.** Combine the remaining sugar, cinnamon, and butter until crumbly. Sprinkle over the top of the batter in the loaf pan.
- 4.** Bake for about 50 minutes, or until a toothpick inserted into the middle comes out clean.







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# HEARTY BREAKFAST FRITTATA

You never know what any day might bring. For instance, you might wake up one morning thinking it will be just another day in the new town you just moved to—only to, in the course of 24 hours, get publicly burned by a girl who later becomes your girlfriend, have your kicks stolen, ignite ancient witchcraft, raise the dead, accidentally cause every adult in town to be ensnared in a magic dancing spell, and stay up the whole night trying to figure out how to outsmart a coven of witches.

I think it goes without saying, then, that it's important to fuel up at breakfast and start every day with your best foot forward—just in case. This frittata is the perfect addition to a hearty breakfast. Add a side of fresh fruit and you'll be ready to tackle just about anything life—or death—might throw at you.

**SERVES: 8 | PREP TIME: 15 MINUTES | COOK TIME: 25 MINUTES**

*6 eggs*  
*3 tablespoons heavy cream or half-and-half*  
*2 tablespoons olive oil*  
*6 ounces grated cheddar cheese*  
*¾ cup chopped white onion*

*¾ cup chopped zucchini*  
*¾ cup chopped tomato*  
*2 tablespoons unsalted butter*  
*salt and freshly ground pepper, to taste*

1. Preheat the oven to 425°F.
2. Whip together the eggs, cream or half-and-half, salt, and pepper with a wire whisk. Stir in the cheddar cheese.
3. Heat the skillet on the stove over medium-high heat. Add the olive oil.
4. Sauté the onion until soft, about 5 minutes. Then add the zucchini and sauté for 2 to 3 minutes. Add the tomato and butter, and finish sautéing the vegetables so that they are all cooked through.
5. Pour the egg and cheese mixture over the sautéed vegetables and let them cook on the stove for about 1 minute.
6. Transfer the skillet to the oven and let the frittata bake for 8 to 15 minutes, or until the edges are golden brown. Remove the frittata from the oven and let it sit for 2 to 3 minutes before cutting into it.