Ghost quesadillas with simple cutout faces

Make ghost-shaped cheese quesadillas using a published Halloween quesadilla recipe. The ghost shape is a FigureNook adaptation; the printable is a paper sketch guide, not an oven liner.

What you need

• Four fajita-size whole-wheat tortillas

• 1/2 cup shredded cheddar cheese

• 1/2 teaspoon extra-virgin olive oil

• Optional sliced ripe olives for decorating

• Baking sheet, food-safe scissors or cutter, pastry brush and spatula

• Paper and pencil for a separate shape sketch

1. Plan the shape

GoodNes uses four fajita-size tortillas to make two round quesadillas. FigureNook's ghost shapes are an untested adaptation and will use less of each tortilla. Use the printable as a visual guide; keep the paper off food and out of the oven.

2. Cut and assemble

An adult can cut two matching ghost shapes per quesadilla from tortillas with clean food-safe scissors or a cutter, and make eyes and a mouth in the top shape. GoodNes uses 1/2 teaspoon olive oil for four tortillas and 1/2 cup cheddar in total, or 1/4 cup per full-size quesadilla. Brush the tortilla pieces lightly, then place cheese on each bottom shape, leaving a border; smaller shapes may need less filling.

3. Bake and cool

GoodNes bakes its full-size quesadillas at 400°F for 5 minutes or until golden and the cheese melts. Place the assembled ghosts on a suitable baking sheet in a preheated oven; smaller shapes may cook differently, so watch closely. An adult should handle the oven. Let them cool before handling and serving.

4. Serve and store safely

If using olives, follow the recipe and add them after baking; prepare toppings appropriately for the people eating. Check ingredients and guest allergies, including wheat and milk. Keep perishable ingredients refrigerated and follow FDA food-safety guidance for leftovers.

Tips

• The source recipe yields two full-size quesadillas. Cutting ghost shapes changes the size and final yield; the adaptation has not been physically tested.

• Use clean food-contact tools. The printed paper is a visual reference only, not food-contact material or an oven liner.

• The free guide is available without signup or purchase; optional Amazon links are affiliate links.

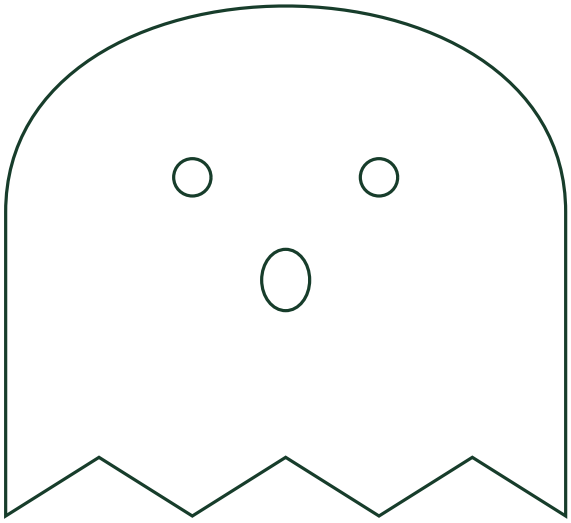
Recipe source: https://www.goodnes.com/recipes/halloween-quesadillas/

Food safety: https://www.fda.gov/food/buy-store-serve-safe-food/safe-food-handling

Before baking: place each cutout top over its filled bottom.

Ghost shape: visual sketch

Use this as a visual starting point only. Do not place printed paper in contact with food or in the oven. Use clean food-contact scissors or a cutter, or cut freehand. Adjust the design to the tortilla size.



Size chosen: _____ Number of ghosts: _____

The GoodNes recipe describes two full-size round quesadillas. Smaller ghost shapes and their final yield are an untested FigureNook adaptation.