



**Pillsbury Halloween Cookies** are pre-made, ready-to-bake sugar cookies featuring spooky Halloween-themed designs such as pumpkins, ghosts, and bats. They are a limited-edition product that appears in stores every fall, making them a highly anticipated treat for many. These cookies are soft, chewy, and require minimal effort to bake, making them ideal for Halloween parties, trick-or-treat gatherings, or just a fun [seasonal snack](#).

## Where to Buy Pillsbury Halloween Cookies: Walmart and Other Stores

Finding **Pillsbury Halloween Cookies** is easy as they are available in major grocery stores and online retailers. Walmart is one of the most popular places to purchase them, and they are often stocked in the refrigerated section alongside other Pillsbury dough products. You can also find them at Target, Kroger, Safeway, and Amazon during the Halloween season. To ensure you get your hands on a pack before they sell out, check the stores early in October.

## Pillsbury Halloween Cookies Price: How Much Do They Cost?

The **Pillsbury Halloween Cookies price** varies depending on the retailer and location. Generally, a pack of these festive cookies costs between \$3 to \$5. Prices may also fluctuate based on discounts, bulk purchases, and online delivery fees. If you're shopping at Walmart or Target, look out for seasonal promotions that might help you grab these treats at a lower price.

## Pillsbury Halloween Cookies Near Me: Finding the Closest Store

If you're wondering, "Where can I find **Pillsbury Halloween Cookies near me**?" the best option is to check online store locators. Walmart, Target, and Kroger offer tools on their websites where you can enter your zip code to see the nearest store carrying **Pillsbury Halloween Cookies**. Additionally, apps like Instacart or Amazon Fresh might have them available for delivery.



## **Pillsbury Halloween Cookies Recipe: Can You Make Them at Home?**

### **Ingredients:**

- 1 ½ cups all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup unsalted butter (softened)
- ¾ cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract (optional)
- 2 tablespoons milk
- Halloween-themed sprinkles or edible decorations

### **Instructions:**

#### **Step 1: Prepare the Dough**

1. In a mixing bowl, whisk together the flour, baking soda, and salt. Set aside.
2. In another bowl, cream the softened butter and sugar until light and fluffy.
3. Beat in the egg, vanilla extract, and almond extract (if using).
4. Gradually add the dry ingredients to the wet mixture, alternating with milk, until a soft dough forms.

#### **Step 2: Chill the Dough**

5. Wrap the dough in plastic wrap and refrigerate for at least 30 minutes to make it easier to handle.

#### **Step 3: Shape the Cookies**

6. Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
7. Roll out the dough to about ¼-inch thickness on a floured surface.
8. Use Halloween-themed cookie cutters (pumpkins, ghosts, bats) to cut out shapes.



## Step 4: Bake the Cookies

9. Arrange the cookies on the baking sheet, leaving space between each.
10. Decorate with Halloween sprinkles or press in edible decorations.
11. Bake for 8-10 minutes or until the edges are lightly golden.

## Step 5: Cool and Serve

12. Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack.
13. Enjoy your homemade Halloween cookies with a glass of milk!

**Optional:** For an authentic Pillsbury-style look, use food coloring to create fun Halloween designs or add icing after baking.

Would you like a variation for a pumpkin-flavored version? ☐

## Pillsbury Halloween Cookies Instructions: How to Bake Them Perfectly

Baking **Pillsbury Halloween Cookies** is incredibly simple. Follow these steps for the best results:

1. Preheat your oven to 350°F (175°C).
2. Place the cookies on a non-stick baking sheet, spacing them about 2 inches apart.
3. Bake for 10-12 minutes, or until the edges are lightly golden.
4. Allow the cookies to cool for a few minutes before serving.
5. Enjoy your freshly baked **Pillsbury Halloween Cookies** with a glass of milk!

For a crispier texture, bake for an extra 2 minutes, but be careful not to overbake, as the cookies can harden quickly once they cool.

## Pillsbury Halloween Cookies in an Air Fryer: A Quick and Easy Guide

If you're looking for a faster way to bake **Pillsbury Halloween Cookies**, using an air fryer



is a great option. Here's how you can do it:

1. Preheat your air fryer to 320°F.
2. Place parchment paper in the air fryer basket to prevent sticking.
3. Arrange the cookies in a single layer, ensuring they don't touch.
4. Cook for 5-6 minutes, checking halfway through.
5. Let them cool for a minute before removing them.

Using an air fryer helps you achieve a crispy exterior while keeping the inside soft and chewy. Plus, it's a great alternative if you don't want to heat up the oven.

## Are Pillsbury Halloween Cookies Safe to Eat Raw? What You Need to Know

Many people love the taste of raw cookie dough, but is it safe to eat **Pillsbury Halloween Cookies** before baking? Pillsbury reformulated their cookie dough to be safe to eat raw by using heat-treated flour and pasteurized eggs. However, it's always best to follow the package instructions and bake the cookies for optimal flavor and texture.

## Creative Ways to Decorate Pillsbury Halloween Cookies for Parties

While **Pillsbury Halloween Cookies** already come with festive designs, you can add extra creativity by decorating them. Here are some fun ideas:

- Use icing to outline the Halloween-themed designs.
- Add edible glitter for a spooky shimmer.
- Sandwich two cookies with marshmallow fluff for a ghostly treat.
- Drizzle melted chocolate for a delicious finish.

These simple enhancements can make your **Pillsbury Halloween Cookies** the highlight of any Halloween party.



## Pillsbury Halloween Cookies Review: Taste, Texture, and Popularity

The popularity of **Pillsbury Halloween Cookies** speaks for itself. Customers love them for their soft texture, sweet flavor, and festive look. They are a go-to treat for busy families who want a quick and delicious Halloween snack. Reviews often highlight the cookies' nostalgic appeal and how they make celebrating Halloween even more fun.

## Conclusion

**Pillsbury Halloween Cookies** are a must-have treat for the spooky season. They are convenient, delicious, and bring Halloween spirit to any gathering. Whether you bake them in the oven or air fryer, they are an easy way to enjoy festive cookies without much effort. Don't forget to grab a pack early, as they tend to sell out quickly!

## FAQs

### 1. Can I freeze Pillsbury Halloween Cookies?

Yes! You can freeze both the dough and the baked cookies. Store them in an airtight container for up to three months.

### 2. How long do Pillsbury Halloween Cookies last?

When stored properly in an airtight container, baked cookies stay fresh for about a week.

### 3. Are Pillsbury Halloween Cookies gluten-free?

No, Pillsbury Halloween Cookies contain wheat and are not gluten-free.

### 4. Can I microwave Pillsbury Halloween Cookies instead of baking them?

Microwaving is not recommended, as the cookies won't bake properly. Stick to an oven or air fryer for best results.

### 5. Do Pillsbury Halloween Cookies contain dairy?

Yes, they contain milk ingredients. Always check the packaging for the latest ingredient details if you have dietary restrictions.

Whether you're a fan of traditional baking or love experimenting with an air fryer, **Pillsbury Halloween Cookies** are a delightful way to celebrate Halloween with friends and family.

