

Spooktacular Spider Cookies

RECIPE

nannypax

created by nannies, for nannies



These cookies are based off a Nigella recipe but with the added spookiness which makes them frightfully fun but deliciously easy to make!

Assemble with:



150g soft butter



125g soft light brown sugar



100g caster sugar



2 teaspoons vanilla



1 whole egg and 1 egg yolk



300g plain flour



1/2 teaspoon of bicarbonate of soda



300g milk chocolate chips

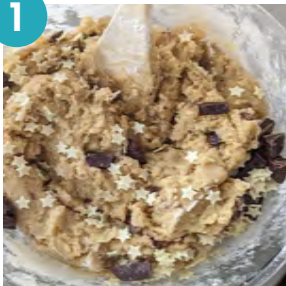


Maltese



Melted chocolate or liquorice

1



Preheat oven to 170°C.

Mix melted butter, and sugars together. Beat well. Add eggs and vanilla

Slowly mix in the flour and bicarb, then fold in the chocolate.

2



Place on lined tray, in balls. Bake in the oven for 15-17 mins.

3



Once out the oven, place two maltese on the warm cookies, to create the spiders head and body.

Once completely cooled, pipe on melted chocolate to create the spiders legs (alternatively use liquorice).

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