

Spooky Spider Cookies



Servings

INGREDIENTS

- Pack [Rolos](#)
- 225 g [Caster Sugar](#)
- 300 g [plain flour \(sifted\)](#)
- 200 g [Butter \(melted\)](#)
- 1 tsp [vanilla extract](#)
- 1 tsp [Baking Powder](#)
- [A pinch of salt](#)
- 180 g [chocolate chips](#)
- 1 [egg](#)
- [Ready made White and black and brown writing icing](#) (this is easier to use than making icing but you can also now buy edible eyes!)

INSTRUCTIONS

1. Add the sugar and melted butter in a bowl and mix together - a wooden spoon is fine, no need for a whisk.
2. Sift the flour, baking powder, vanilla and salt together and add to the sugar and butter mixture. Add the chocolate chips.
3. Mix together and then add the egg slowly.
4. Knead together slowly – my children love this bit!
5. Spread some butter onto a baking tray. Take some of the dough, roll into ball then flatten a little. Keep them on the small side as they spread out during baking. Give them lots of space!
6. Place in the oven and bake at 160C, gas 3 for 10-20 mins. The bigger the cookies, the longer they'll take to cook. They're ready when the edges are a bit golden.
7. Take them out of the oven and when still hot and soft, place a rolo in the middle of each cookie and press down gently. Leave to cool.
8. Once cool, use the chocolate icing and add legs from your rolo middle.
9. Add white icing dots for eyes and leave to cool.
10. Once cool, add a black mini dot to the eyes.