

HALLOWEEN

SPIDER COOKIES

INGREDIENTS

34079	Everyday Favourites Plain Flour	320g
25595	Bicarbonate of Soda Bag	6g
04439	Everyday Favourites Cooking Salt	4g
25611	Dr Oetker Baking Powder	6g
01586	Everyday Favourites Unsalted Butter	225g
80262	Tate & Lyle Caster Sugar Drum	180g
18928	Everyday Favourites Large Fresh Eggs	2
17695	Vanilla Flavouring	0.5ml
29564	Cadbury Buttons	30 buttons
15792	Tate & Lyle Icing Sugar	50g
	Black food colouring	1.5ml



Step 1

Soften the butter

Allow the butter to stand at room temperature for at least 30 minutes before mixing to allow it to soften so it is the right consistency for mixing. To speed up the process, cut the butter into pieces.



Step 2

Start mixing

Put the butter pieces into a mixing bowl and beat in the sugar, baking soda, baking powder and salt into it until they all combine together. Continue to beat the mixture until the mixture lightens in colour and consistency (this process is known as 'creaming').



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Step 3

Add in eggs, vanilla and flour

Mix the eggs in until the streaks of egg disappear, then add the vanilla and flour. Once the flour is in, your mixer may begin to struggle, so use a wooden spoon to do the mixing instead. Stop mixing every now and then to scrape down the sides of the bowl.



Step 4

Roll up your mix

Roll up the mix using parchment paper so that it is a tube shape so you can cut the cookie shapes from it. Wrap in greaseproof paper and place in the fridge for half an hour or so. The cookies will spread and thin when they are baking so don't cut too chunky sections.

Then put the sections you have cut off on a baking tray and lightly rolling pin sections into a round shape. You can now add the chocolate buttons to the cookie dough.



Step 5

Get baking

Place the baking tray in the pre-heated oven at 180°C for around 8-10 minutes.

Regularly check on them to make sure that they are not overdone and that they have turned a crisp golden colour. When they are done, leave the cookies to cool on a wire tray.



Step 6

Decorate your cookies

Once they have cooled, get your icing sugar and pipe the spider legs on.

Leave the icing sugar to dry, then they are ready to go!