

# SPOOKY SPIDER COOKIES

## Ingredients

- Pack of chocolate cookies (we used Oreos)
- Fizzy Cola Strands (or Licorice Catherine Wheels)
- 200g Dark or Milk Chocolate
- Black Ready Made Icing in a tube
- White Ready Made Icing in a tube

## Method

- Break the chocolate into a heatproof bowl and melt in the microwave, on medium, for about 1 minute then stir.
- Repeat heating at intervals of 15 - 20 seconds, stirring in between, until the chocolate is completely smooth.
- Leave the chocolate to cool slightly while you make the spider's legs...
- Cut the Fizzy Cola Strands (or Licorice strands) into 3cm lengths.
- Using a plastic spatula or spoon, spread some of the cooled melted chocolate onto the tops of your cookies.
- Stick the legs on top of each cookie. Make sure you've got 4 strands on each side - spiders have 8 legs you know!
- While the chocolate is still soft, place another cookie on top.
- Spread the remaining melted chocolate over the tops of the cookies so they are completely covered.
- When the chocolate has set, use the ready made icing to give your spiders some eyes!

