



DESCRIPTION

Get ready to make creepy crawly Spider Cookies this Halloween!

INGREDIENTS

- 1 cup butter
- 1 cup confectioners' sugar
- 2 1/4 cups flour
- 1 egg
- 1 tsp lemon zest
- 1 bag of chocolate chips

TOOLS

- a few baking sheets
- foil
- beater
- bowl
- pastry bag

DIRECTIONS

1. Preheat the oven to 375 degrees and line a few baking sheets with foil. Beat butter and confectioners' sugar on medium speed until creamy, for about 2 minutes. Beat in flour, egg and lemon zest until a dough forms.
2. Fill a pastry bag fitted with a large round writing tip with the dough. Spoon the dough inside the cuff. Twist and start to squeeze down.
3. Squeeze a + sign about four inches long and wide onto the baking sheet. On top of that + sign, pipe an x starting from the center. Now you have something that looks like a star. Now connect the lines that you piped with web circles to create a web. Add another web part to connect the insides. Put 4 on each tray.
4. Bake cookies until set but not yet browned, about 8 minutes until lightly golden.
5. Microwave chips into glass bowl at 50 percent for 30 seconds at a time. Fill a small ziploc plastic bag with chocolate chips and seal it up. Squeeze as much as you can into one corner.
6. Take cookies out when ready. Let cookies cool 5-6 minutes before transferring to wire rack to cool completely. They are very fragile, so be careful transferring them! Snip off one corner of the bag with scissors. Use the melted chocolate as the "glue" that will help you attach a chocolate chip on top of web. Use the melted chocolate to pipe on 8 little spider legs on either side of the body.