

# Halloween spider cookies



## Consejo del chef

Wait a few minutes until chocolate hardens before serving.

## Raciones para 20

**125 gr** Very cold unsalted butter

**250 gr** Wheat flour

A pinch of salt

**70 gr** Sugar

**10 gr** Vanilla sugar

**Egg** 1 Egg

20 Milk chocolates spheres

40 Sugar eyes

**80 gr** Milk chocolate for desserts

- 1 Dice the butter and mix with flour, salt, sugar, and the egg, until you have a soft and uniform dough.
- 2 Wrap with cling film and place in the refrigerator for 30 minutes.
- 3 Grab small pieces of dough of about 20 gr, shape them into small balls, and put them on oven trays with parchment paper. Leave some space between them.
- 4 Flat them with your hand to shape the balls like thick disks and, with a finger, make small holes in the centre.
- 5 Bake in the oven, previously preheated to 180° C, heat above and below, for 10 minutes.
- 6 Remove the trays from the oven and remake the holes (the chocolate spheres will be inside, so the hole has to be big enough).
- 7 Place in the oven again and bake for 7 or 8 more minutes.
- 8 Let the cookies cool before decorating.
- 9 Melt the milk chocolate for deserts and pour it into a piping bag with a round, small tip.
- 10 Draw eight legs in each cookie and use the chocolate sphere in the ole to stick them. Do the same with the eyes.
- 11 Wait a few minutes until chocolate hardens before serving.

## Chef's Notes

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<https://cookinglovers.teka.com/es/receta/galletas-arana-de-chocolate-para-halloween/>

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