## Halloween spider cookies



## Consejo del chef

Wait a few minutes until chocolate hardens before serving.

## Raciones para 20

- $\mathbf{1 2 5}$ gr Very cold unsalted butter
- 250 gr Wheat flour
- A pinch of salt
- 70 gr Sugar
- $\mathbf{1 0}$ gr Vanilla sugar
- Egg 1 Egg
- 20 Milk chocolates spheres
- 40 Sugar eyes
- $\mathbf{8 0}$ 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 $180^{\circ} \mathrm{C}$, 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

