

CHOCOLATE HALLOWEEN SPIDER

Spider or crunchy chocolate sweeties? What will hide behind those paws? Chocolate Halloween Spiders: A special and fun idea to prepare with your kids for Halloween



INGREDIENTS:

For biscuits:

125 g. of flour
75 g. of butter
35 g. icing sugar
1 egg
1 teaspoon of grated lemon rind

For decoration:

200 g. Milk chocolate Emilia
Mikado-coated chocolate cookie sticks
Brown and white sugar paste
1 tablespoon of dark chocolate Emilia



Difficulty
MEDIUM



Preparation
112 min



Portions
8

1 In a large bowl, mix the flour with very cold butter cut into pieces. Work it fast with the fingers until you get a granular mixture, then combine eggs, sugar and lemon zest. Work the dough quickly, first in the bowl, then on a floured work surface: you will have to get a smooth and homogeneous dough. Form a ball, cover with the film and rest in the fridge for half an hour.

TIP

To make these sweets in no time, you can also use ready-made cookies or your children's favorites.

2 Resume the dough, spread a piece of about 1 centimeter thick on a floured work surface. With the help of a cutter, make as many circles as possible, then place them on a baking sheet of baking paper and bake at 180 ° for 10-12 minutes. Take out of the oven and let cool.

3 In the meantime, melt the chocolate in the bain-marie. Then cut six pieces of Mikado type cookie with a length of about 4 centimeters. With the brown sugar paste, make a ball for each and fasten it to the top of it. Emilia Submerge the chilled biscuits for three quarters into the chocolate, then put them on a sheet of baking paper and



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past the paws. Repeat for the number of cookies you want. With white sugar paste to make two balls for spider,
place a drop of chocolate in the center of each ball and finally fasten them to the top of the biscuit to the eye.
Cool in the fridge for half an hour before serving.