



## Spider Web Cookies

INGREDIENTS: (makes about 24 cookies)

- 2 sticks (1 cup) unsalted butter (softened)
- 1 1/2 cups of granulated sugar
- 2 eggs
- 1 teaspoon of vanilla
- 1 teaspoon of butter flavoring
- 3 cups of flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of salt
- 1 teaspoon cinnamon
- 2 bags of Wilton's Candy Melts in whatever colors you choose (I used orange and purple)
- 1 bag of Wilton's Candy Melts in dark chocolate
- Vanilla Wafers
- Candy eyes

DIRECTIONS:

- Make spider "faces" first so they have time to harden up. Melt chocolate candy melts in the microwave in 30 second increments, stirring in between until melted and smooth.
- Dip vanilla wafers entirely in the melted chocolate until coated. Remove using a fork, tap against side of bowl and slide bottom along edge.
- Place on parchment paper and place 2 eyes on each. Allow these to harden completely. Save excess chocolate to use for web on cookies.
- Preheat oven to 350F degrees.
- In a large mixing bowl, cream together butter and sugar until smooth.
- Add eggs, vanilla and butter flavoring and mix well.
- Add all dry ingredients and mix until able to knead into a firm ball of dough (add additional flour if necessary).
- Roll out on a floured counter with a flour coated rolling pin to desired thickness.
- Cut into spider webs with a cookie cutter.
- Place cookies on cookie sheets covered in parchment paper and bake at 350F degrees for 10-12 minutes.
- Slide baked cookies and parchment paper together onto a counter to cool completely.
- Re-melt the chocolate candy melts and spoon them into a small zip-top bag.
- Melt colored candy melts in the microwave in 30 second increments, stirring in between until melted and smooth.
- Place cookie on a baking rack that has been set over a plate and spoon melted candy over the top of the cookie, spreading it to the edges and over. Use a fork to lift cookie, tap excess off and slide onto parchment paper.
- Take bag of melted dark chocolate and clip a corner off. Pipe a swirl of chocolate onto the still- melted candy on the cookie and immediately pull line through this from the center out using a toothpick or skewer.
- Set a spider "face" in the center of the cookie and allow everything to harden up.