



Peanut Butter Spider Cookies

INGREDIENTS: (makes about 24 cookies)

2 cups peanut butter (creamy)
2 cups granulated sugar
2 eggs
24 Lindt chocolates
1 cup of Wilton candy melts in milk or dark chocolate
48 candy eyes

DIRECTIONS:

Preheat oven to 350F degrees

Place peanut butter, sugar and eggs into a mixing bowl and stir until well combined.

Use a cookie scoop to place 2 inch balls onto a cookie sheet covered in parchment paper.

Bake at 350F degrees for about 12 minutes (cookies will still be soft in the middle).

Remove from oven and use a tart shaper or the rounded back of a measuring spoon to press a small round indentation into the center of the cookie (so the chocolate spider has a place to sit!).

Bake another 2-4 minutes and remove from oven. Slide parchment paper off cookie sheet with the cookies still on top and cool completely.

Melt candy melts in the microwave in 30 second increments, stirring in between.

Use a toothpick to put a little melted chocolate on the back of your candy eyes and attach them to the Lindt chocolate. Allow these to harden.

Place the rest of the melted chocolate into a zip-top bag. Seal it up and cut a small corner off. Squeeze the bag and pipe legs on the top of each cookie.

Add a bit of chocolate in the center of each cookie and set a Lindt “spider body” on top.

Allow all chocolate to harden and ENJOY!