

Prep: 10 minutes
Cook: 30 minutes
Makes: 32

Ingredients:

1 cup soft butter	1/4 tsp of salt
1 cup brown sugar	3 eggs
3/4 cup caster sugar	3 tsp vanilla essence
1 tsp baking powder	1 1/2 cup of rolled oats
1 tsp baking soda	2 cups of plain flour
8 bars Kinder CHOCOLATE	roughly chopped

Spider legs icing:

35ml cooking cream
6 bars **Kinder CHOCOLATE**

Decoration:

Edible eyes
32 **Kinder CHOCOLATE** Minis

Method:

1. Pre line two baking trays with baking paper.
2. Preheat oven to 180 degrees fan forced.
3. Add butter, sugars, baking powder & baking soda to a stand mixer and beat on medium for 3 minutes.
4. Add eggs, salt and vanilla mix for a further 2 minutes.
5. Using a blender, add oats and blend till a smooth texture forms.
6. Combine oat powder, flour and wet mixture. Fold through **Kinder CHOCOLATE** shreds.
7. Rest the batter in fridge for 20 minutes.
8. Using a tablespoon, measure out each cookie and roll into a ball. Space out evenly across two trays and refrigerate for 20 minutes. This allows the cookies to form a semi dome when cooking.
9. Add cookies to oven and bake for 14 minutes.
10. Let cookies rest on baking tray for 5 minutes then transfer to wire rack and cool completely.

11. Meanwhile, heat cooking cream in a microwave bowl for 10 second intervals until hot but not boiling, remove from microwave and add **Kinder CHOCOLATE** bars and leave to melt for 5 minutes. Return to microwave for 10 second intervals to fully melt and gently stir. Once you have a thick consistency scoop into piping bag with small nozzle and pipe for spider legs.
 12. Add **Kinder CHOCOLATE** Mini onto the top to form the spider body.
 13. Then using the remaining ganache, stick the edible eyes onto the spider body.
- Enjoy.



SCARY SPIDER COOKIES

with **Kinder**® **CHOCOLATE**

