

SPIDER COOKIES



+ 2 years | Difficulty: ★★ | Preparation: 30 minutes - Cooking: 15 minutes

Ingredients

You need:

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| <ul style="list-style-type: none">• 210 g wheat flour• 1 teaspoon baking powder• 1 good pinch of salt• 55 g coconut blossom sugar• 1 egg• 45 g hazelnut oil | <ul style="list-style-type: none">• 45 g milk• 60 g dark chocolate chips• whole hazelnuts• a little dark chocolate• a little white marzipan• a teaspoon of chocolate powder |
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Steps

- Mix the flour, baking powder, salt and coconut blossom sugar in a bowl.
- Add the egg, hazelnut oil and milk. Mix until smooth, then add the chocolate chips. Mix again.
- Preheat oven to 180°. Divide the dough into 7 pieces and shape the cookies. Press lightly in the centre with your thumb so that you can place the chocolate chip after baking.
- Bake for 15 minutes. Allow to cool when done.
- Melt the chocolate and dip the nuts in it. Place a hazelnut in the centre of each cookie and leave to set.
- In the meantime, form 14 small balls with the marzipan to form the eyes of the spiders.
- Mix the rest of the marzipan with the chocolate powder by hand, shape into very thin balls and cut in half to form the spiders' legs.
- Make very small balls from the chocolate dough and place them in the centre of each eye.

These delicious spiders can be stored for 4 days in the open air!