**Spider Sugar Cookies**

**Ingredients:**60 ml Margarine
125 ml Sugar
1 ml Vanilla
1/2 Egg
60 ml Sour cream
1 ml Salt
2 ml Baking Soda
375 ml Flour

**METHOD:**
1) Preheat oven to 375 F.

2) In a large bowl, cream margarine and sugar.

3) Then add egg, sour cream, vanilla, salt, and baking soda until smoothly mixed together.

4) Slowly mix in flour, 60 ml at a time until the dough comes together.

5) Using a tablespoon, scoop the sugar cookie dough and roll into a ball with your hands. Lay on cookie sheet lined with parchment paper.

6) Using the back of a glass pressed in sugar, gently press the rolled cookie until it is flat (roughly 2 cm thick). For each cookie, make sure you press the glass in the sugar so that the cookies do not stick to the glass.

7) **Bake for 8-10 minutes!!!!** They might not look fully baked but they are.

8) Store cookies as per teacher instructions.

**DAY 2: Decorate**

**Ingredients:**

100 mL Semi-Sweet Chocolate Chips

10 ml Shortening

60 mL White Chocolate Chips

5 mL Shortening

**DIRECTIONS:**

1. Count out one regular chocolate chip for each cookie decorated (to

reserve for spider bodies).

1. Place chocolate and 10 ml shortening over heated water in a double-

boiler. Stir until chocolate is melted and smooth

1. Dip half of each cookie into chocolate and set aside.
2. In a microwave safe bowl, melt white chocolate chips with 15 ml

shortening for 1 minute bursts, stirring after each minute, until chocolate is melted. Pour melted chocolate into a zip top baggie and cut off one tiny piece of one corner. Make semi-circles on the dipped chocolate part of the cookie.

1. Use a toothpick and draw lines through the chocolate from the center

out to the outside edge of the cookie to create a web effect.

1. Place a little drip of melted chocolate on the cookie near the web. Use

a toothpick to draw out 8 legs from the chocolate. Place regular

chocolate chip at on top for the spider body.

1. Place cookies on wax paper and let chocolate cool to harden before

serving.