

Giant Spider Muffins



Average



Makes 10

Ingredients

25g (1oz) cocoa powder
50g (2oz) unsalted butter, softened
150g (5oz) caster sugar
1 medium size egg
75g (3oz) plain flour
1.25ml (¼ tsp) Dr. Oetker Baking Powder
2.5ml (½ tsp) Dr. Oetker Bicarbonate of Soda
10 large chocolate covered biscuits, e.g. Wagon Wheels
Dr. Oetker Muffin Cases

For the Icing

75g (3oz) unsalted butter
175g (6oz) icing sugar
3 tbsp cocoa powder
milk or warm water

To decorate

1 tube Dr. Oetker Black Designer Icing
Dr. Oetker Chocolate Beans

Method

1. Preheat oven to 180°C/350°F/Gas Mark 4. Place 10 Muffin Cases in a muffin tin.
2. Whisk cocoa powder with 125ml (4fl.oz) cold water.
3. Whisk together butter, sugar and egg until pale and creamy. Sift flour, Baking Powder and Bicarbonate of Soda into the bowl and add cocoa mixture. Stir well.
4. Divide mixture between muffin cases, smooth over and bake for about 20 – 25 minutes until slightly risen and firm to touch. Cool completely

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then remove from muffin cases.

5. To make the butter icing, place the butter in a bowl and beat until soft. Gradually sift and beat in the icing sugar and then add enough milk / water to make the icing fluffy and spreadable. Sift and beat the cocoa powder in to the icing

6. . Cover tops and sides of each muffin with the butter icing and place icing side down on a biscuit. Now ice the top. The muffin is the spider's body.

7. Using Black Designer Icing with writing nozzle, pipe 8 'legs' round top of 'body' to biscuit. Decorate with Chocolate Beans for eyes and mouth. Store in a sealed container if you don't devour immediately!

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