

Look what we made!

Here is the recipe for our delicious 'Halloween Spider Buns'
(Ask an adult for help before you bake)

Preheat the oven to 190 C / Gas 5.

Ingredients:

Serves: 8

- 110g (4oz) self-raising flour
- 1 tablespoon cocoa powder
- 1 teaspoon baking powder
- 110g (4oz) margarine
- 110g (4oz) caster sugar
- 2 eggs

Method:

- Sieve the flour, cocoa powder and baking powder into a bowl, and then mix in the margarine and caster sugar.
- Add the eggs into the mixture one at a time, beating well after each addition.
- Whisk until light and fluffy.
- Divide mixture into 8 cupcake cases.
- Bake for 15 to 17 minutes until a skewer inserted into the centre comes out clean. Allow to cool before decorating.

Decoration:

To make these buns into spiders you will need: melted chocolate to cover the buns, liquorice or chocolate sticks for the legs, candy eyes or use smarties, Maltesers for the body or use your own ideas.