Spider Cake

Ingredients

125g butter at room temperature
125g golden caster sugar
110g self raising flour
2 1/2 tbsp cocoa powder
2 eggs, lightly beaten
1 tsp grated orange zest
50g plain chocolate chips or plain chocolate chopp
3 to 4 tbsp Betty Crocker Buttercream style Chocol
Cholocate flavoured strands
4 boxes Mikado Dar chocolate sticks
50g plain chocolate
Licorice

Preparation

1   Preheat the oven to 180 C/ 350 F. Beat together the butter and sugar until fluffy and smooth. Sift together the flour and cocoa powder in a separate bowl. Add the eggs to the creamed butter mixture a little at a time, adding a tablespoon of the flour

2   Line a large muffin tray with 10 paper cases and fill each one until two thirds full. Bake the muffins for 20 to 22 minutes. Allow to cool for a few minutes, then remove the muffins and place on a wire cooking rack.

3   When cool, spread a little chocolate buttercream over each of the cupcakes and then sprinkle with chocolate flavoured strands.

4   To make the legs, take the Mikado chocolate sticks and cut off the piece not covered with chocolate. Cut a quarter of the sticks in half. Stick four short lengths of Mikado sticks on each side of the spider's body, then melt the chocolate, dip one en

5   Arange them on trays or baking sheets lined with greaseproof or baking paper and allow the chocolate to set- the melted chocolate will harden as it cools keeping the legs stuck together. Push one end of the legs into the body of the spider and then r

Cooks Note
Makes 10 spider cakes.