Posted on 12 May 2014

by ewfood

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.