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by Liz Robb

Spiders web biscuits



Ingredients

For the biscuits:
110g butter
100g golden caster sugar
1 large egg
1 teaspoon of vanilla extract
275g plain flour
A splash of milk
For the topping:
100g dark chocolate
A tube of ready-made white icing with a fine nozzl

Preparation

1. 1. Preheat the oven to 190 degrees or 170 degrees fan oven. Line a baking tray with baking parchment.
2. 2. In a large bowl, place the softened butter, cut into small pieces, add the caster sugar and cream them together well.
3. 3. Crack the egg into a small bowl and whisk it. Beat it into the butter and sugar, adding it just a little at a time until everything is well combined. Then drop in the vanilla extract and mix that in too.
4. 4. Sieve the flour into the mixture and fold it in, stirring until it forms a smooth dough. I found that I needed to add just a few drops of milk to bring the dough together.
5. 5. Scoop the dough out of the bowl with floured hands, and roll it out on a floured surface
6. it should be just over half a centimetre thick. Cut into rounds
7. I used a cutter that was 5.5 centimetres in diameter. Carefully place the biscuits on the lined tray and bake for 12-15 minutes until a pale golden brown. Allow to cool for a few minutes then lift carefully onto a cooling rack.
8. 6. Break the chocolate into pieces and place in a Pyrex bowl over a pan of gently simmering water, without touching the water. Stir constantly until the chocolate is just melted, then turn off the heat. Put about half a teaspoon of melted chocolate o
9. 7. When the chocolate has hardened, use the white icing to draw a small circle around the middle of a biscuit, with another larger concentric circle around it. Use a small knife or a skewer to draw 6 lines out from the middle, pulling the icing sligh
10. * I used a tube of ready-made icing for convenience
11. it is easily available in most supermarkets now, comes with its own nozzles and is fairly

easy for children to use. However, you can make your own lemony icing by mixing together a few teaspoons of icing sugar and lemon juice until you reach the desi

Cooks Note

These simple little spiders' web biscuits are great fun to bake with children, so long as you don't mind getting a little messy! A lovely sweet chocolaty treat to munch on Halloween evening.
This recipe will make about 25 biscuits.