



PEANUT BUTTER SPIDER COOKIES



Make some adorable peanut butter spider cookies for Halloween!

Make sure you check for any peanut allergies before you make them!!

Instructions

1. Preheat oven to 375 degrees F.
2. In a large bowl, beat 1/2 cup of granulated sugar, the brown sugar, peanut butter, butter and egg with an electric mixer on medium speed, or with a spoon, until well blended.
3. Stir in the flour, baking soda and baking powder until dough forms.
4. Roll the dough into 1 inch balls then into the additional sugar. Put them 2 inches apart on an ungreased cookie sheet.
5. Bake for 8-10 minutes until the edges are brown. use a small spoon and indent the middle.
6. Let them cool on a cooling rack.
7. Once fully cooled, pipe some chocolate dots in the middle of the cookie then stick the chocolate balls in. Use some for the candy eyes then draw legs coming out of the body.
8. Let harden and cool.
9. Enjoy!



What you will need:

- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup creamy peanut butter
- 1/2 cup butter or margarine softened
- 1 egg
- 1 1/2 cups flour
- 3/4 tsp baking soda
- 1/2 teaspoon baking powder
- Extra granulaed sugar
- 72 chocolate whopper balls
- 72 candy eyes
- Melting Chocolate

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