





SPIDER CUPCAKES

Preparation time: 15 minutes

Cooking time: nil

Makes: 6

150g white chocolate, melted
125ml cream
200g dark chocolate, finely chopped
6 vanilla cupcakes

¼ cup chocolate sprinkles
48 chocolate mint sticks
¼ cup round liquorice allsorts, sliced
mixed chocolate buttons, to decorate

- 1. Pipe** the white chocolate in a web pattern on dark serving plates. Boil the cream, then whisk in 150g dark chocolate to make an icing. Dip the cupcakes, chill briefly, then dip again. Top with chocolate sprinkles. Melt the remaining dark chocolate.
- 2. Cut** the chocolate mint sticks to create two pieces out of each, one twice the length of the other. Place the cupcakes on the plate and insert the smaller pieces into the cupcakes to create the start of the legs, then dip one end of the longer piece into the melted chocolate and join the smaller piece. Cool until set.
- 3. Place** two liquorice slices on each for eyes, then decorate with chocolate buttons.