

## Tarantula Cookies

Ingredients	Makes 2 ½ Dozen	
All-Purpose Flour	2 cups	11 ¼ ounces
Baking Powder	½ teaspoon	2.5 grams
Salt	½ teaspoon	3 grams
Baking Soda	1/8 teaspoon	.75 grams
Unsweetened Cocoa Powder	2 tablespoons	1/3 ounce
Unsalted Butter, Room Temperature	10 tablespoons (2 sticks + 2 tablespoons)	10 ounces
Brown Sugar	½ cup	3 ½ ounces
Granulated Sugar	¼ cup	2 ounces
Whole eggs	1 each	2 ounces
Vanilla Extract	1 teaspoon	To Taste
Pretzel Sticks	As needed	As needed
Chocolate Chips		24 ounces
Vegetable Oil	2 tablespoons	1 ounce
Chocolate Sprinkles	As needed	As needed
Red Candies, like M&M's	As needed	As needed

1. Preheat the oven to 350 degrees F. In a medium bowl, combine the flour, baking powder, salt, baking soda, and cocoa powder.
2. In a large bowl, beat together the butter and all the sugar until light and fluffy.
3. Beat in the egg and vanilla. Gradually beat in the flour mixture to form a smooth dough.
4. Roll out a tablespoon-size ball of dough and place it on a prepared sheet pan. Press 4 pretzel sticks firmly into each side of the dough ball. Repeat with the remaining dough.
5. Bake until cookies start to brown around the edges, about 7 to 10 minutes.
6. Place a wire cooling rack over parchment paper and place cookies on the wire cooling rack and allow to cool completely.
7. In a double boiler or microwave, melt the chocolate chips and stir in the oil. Pour the melted chocolate over each cookie to coat. Cover with chocolate sprinkles and press 2 red candies into each spider for the eyes.