

# SPIDER BITES



## INGREDIENTS:

1 cup shortening  
1 cup sugar  
2 Tbsp. water  
1 Tsp. vanilla  
2 eggs

2 cups all-purpose flour  
1 tsp. salt  
½ tsp. baking powder  
1 package black rope licorice cut into short 1" pieces  
1 small tube of green (or color of choice) decorating gel  
Toothpicks

## DIRECTIONS:

Preheat oven to 375 degrees.

In a large bowl, combine shortening, sugar, water, and vanilla. Beat until smooth. Add eggs into the mixture and blend.

Slowly mix in flour, cocoa, salt and baking powder using low-medium speed.

Drop tablespoon helpings of mixture onto ungreased cookie sheets and roll each helping into a ball.

Bake 9 minutes at 375 degrees. The batch should produce around three dozen cookies.

Let cookies cool for about 10 minutes. Then using a toothpick, create four small holes in either side of the cookie.

Still using the toothpick, push one end of a piece of the cut licorice into each hole, creating the "legs" of the spider. *Keep licorice pieces short so as not to harm braces.*

Once all eight pieces are in place, create eyes or decorate at will using the green decorating gel. Then serve and enjoy!

*Recipe idea adapted from "The Braces Cookbook" by Pamela Waterman*