

# Chocolate Spider Cakes

- 1) Make a batch of chocolate fairy cakes using muffin cases. Unwrap and leave to cool on a wire tray.
- 2) Make chocolate flavoured butter-cream icing by whisking **6oz/150g of unsalted butter or margarine**, **60z/150g icing sugar** and **two heaped teaspoons of cocoa powder**. Colour black-grey by adding **black food colouring** (check the bottle to ensure you do not exceed the maximum safe level).
- 3) Knead black colouring into **fondant icing**. Shape a small piece into a triangle and attach it to one upside down cake. Take a second piece and shape it into a mouth/pinchers. Attach these to a second cake and arrange them as shown below.



4) Cover with the butter-cream icing.

5) Add **minstrels** to the head as eyes.

6) Use a skewer or cocktail stick to make four holes in each side of the body. Push cola fizzy laces into the holes.



7) Secure in a 3D position using small pieces of black fondant icing.

Alternative: to make smaller spiders, ice single cakes and cut the cola laces in half.

Presentation idea: Pipe chocolate or brown icing in a spider's web shape or add stretched pieces of white cotton candy (aka cotton wool) as cobwebs.

