



WHATSheATE



## Spooky spider cakes

 Popular

READY IN



60 min.

SERVINGS



12

CALORIES



394 kcal

### Ingredients

- ☐ 0.5 tsp double-acting baking powder
- ☐ 1 length bootlace red
- ☐ 200 g butter at room temperature
- ☐ 6 tbsp chocolate chips chopped
- ☐ 4 eggs
- ☐ 200 g golden caster sugar
- ☐ 1 tube betty writing gel black
- ☐ 12 tbsp nutella
- ☐ 200 g self-raising flour

☐ 1 tsp vanilla extract

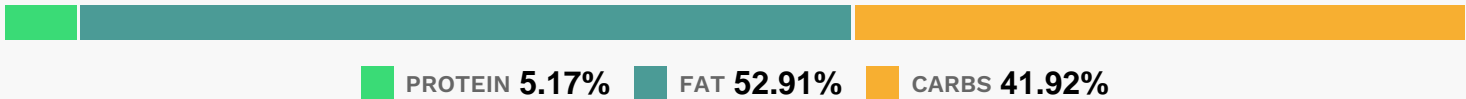
Equipment

- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ mixing bowl
- ☐ wire rack
- ☐ muffin tray

Directions

- ☐ Heat oven to 180C/fan 160C/gas 4 and line a muffin tin with 12 cases, preferably brown ones.
- ☐ Put the butter, sugar and flour in a mixing bowl. Break the eggs into a smaller bowl, taking care not to get any shell into it, then tip on top of the butter mixture.
- ☐ Add the baking powder and vanilla to the larger bowl, then beat with an electric hand whisk until smooth and creamy. Stir in the chocolate drops or chocolate. Spoon the cake mixture evenly into the cases and bake for 20–25 mins until golden – a cocktail stick pushed into the middle of one of the cakes should come out clean. Cool on a wire rack. To decorate the cakes, unravel the liquorice wheels and cut into lengths with scissors to make dangly legs. Stick 8 into the top of each cake, making small cuts with the tip of a sharp knife so they push in really securely. Spoon the chocolate spread on top and spread lightly within the liquorice legs to make a round spider’s body. Now cut the
- ☐ All sorts to make eyes and the red bootlace to make mouths, then stick them onto the cakes and dot on the icing to make eyeballs. Will keep for up to 2 days in a cool place.

Nutrition Facts



Properties

Glycemic Index:20.97, Glycemic Load:11.34, Inflammation Score:-3, Nutrition Score:5.1917391963627%

Nutrients (% of daily need)

Calories: 394.07kcal (19.7%), Fat: 23.85g (36.69%), Saturated Fat: 13.88g (86.75%), Carbohydrates: 42.51g (14.17%), Net Carbohydrates: 41.3g (15.02%), Sugar: 28.22g (31.36%), Cholesterol: 94.3mg (31.43%), Sodium: 202.35mg (8.8%), Alcohol: 0.12g (100%), Alcohol %: 0.16% (100%), Caffeine: 9.75mg (3.25%), Protein: 5.25g (10.49%), Selenium: 12.62µg (18.03%), Manganese: 0.22mg (11.13%), Vitamin A: 496.03IU (9.92%), Phosphorus: 81.71mg (8.17%), Vitamin B2: 0.13mg (7.52%), Copper: 0.14mg (6.86%), Magnesium: 25.22mg (6.3%), Iron: 1.01mg (5.63%), Calcium: 49.14mg (4.91%), Fiber: 1.21g (4.85%), Zinc: 0.69mg (4.59%), Vitamin E: 0.65mg (4.31%), Vitamin B12: 0.24µg (4.03%), Potassium: 138.31mg (3.95%), Vitamin B5: 0.37mg (3.73%), Folate: 13.72µg (3.43%), Vitamin B6: 0.05mg (2.71%), Vitamin B1: 0.04mg (2.49%), Vitamin B3: 0.48mg (2.4%), Vitamin D: 0.35µg (2.36%), Vitamin K: 2.19µg (2.09%)