



[Spider Cookies](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 20 Minutes

Cook Time: 12 Minutes

Total Time: 1 Hour

Ingredients:

- 1 cup Peanut Butter
- ½ cup Butter, softened
- 1 Egg
- 1 TBSP Vanilla Extract
- ¾ cup Brown Sugar, packed
- ¼ cup Sugar
- 1½ cups All Purpose Flour
- 1 tsp Baking Soda
- pinch Salt
- 16 Mini Reese's Peanut Butter Cups
- 16 Whoppers Candy
- 32 Candy Eyeballs
- Black Writing Gel
- Red Writing Gel

Directions:

- Preheat oven to 350°.
- Line two baking sheets with parchment paper; set aside.
- Using a stand mixer, in a large mixing bowl mix together peanut butter, butter, egg, and vanilla.

- Add brown sugar and sugar; mix well.
 - Add flour, baking soda, and salt; mix until well incorporated.
 - Use an ice cream scoop to scoop your dough into large dough balls and place the dough balls on a lined baking sheet set well apart.
 - Bake for 12-14 minutes, remove from oven and then immediately press a mini Reese's peanut butter cup and whopper in the center of your warm cookies to form the spider body.
 - Place your cookies in the freezer for about 20-30 minutes so the chocolate does not melt.
 - Remove from freezer, and draw three (or four) "L" shaped legs coming off each side of the mini Reese's peanut butter cup with black writing gel to form legs.
 - Using your black writing gel place a dot on the back of two candy eyes to "glue" those two candy eyes on the front of each whopper.
 - Add a small line of red writing gel on the top back of the Reese's peanut butter cup.
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- Makes 16 Spider Cookies