



SPIDER-MUFFINS

INGREDIENTS:

- 200 g flour
- 300 g buttermilk
- 3 tbsp cocoa powder
- 12 soft liquorice sticks
- 3 tsp baking powder
- 24 chocolate lentils
- 2 eggs
- 1/2 package dark couverture chocolate
- 100 g sugar
- 1/2 package chocolate sprinkles
- 80 ml sunflower oil

Preheat the oven to 160 degrees and grease a 12 muffin pan or lay them out on paper cups. Whisk eggs with sugar, oil and buttermilk. Carefully stir flour, cocoa and baking powder around, until you will get a smooth dough.

Pour the dough into the cups and bake at 160 degrees for about 20 minutes. Then leave the muffins to cool off the heat.

Melt the couverture. Cut the Soft liquorice sticks in half to make pieces about 7cm long. Cut these pieces lengthwise into quarters. These are the spider legs. For every soft liquorice stick you will get 8 legs.

If you don't like liquorice, you can use gummy bear worms / snakes instead.

Now glaze the muffins with the couverture and press the legs into the wet glaze. Then press 2 chocolate lentils for each muffin into the wet glaze and sprinkle the muffins with chocolate sprinkles.

The spider muffins are ready!