



Spider Chocolate Crispy Cake

Ingredients

100g chocolate – dark or milk.

60g butter

3 tbsp golden syrup

90g crispy rice cereal

Small marshmallows for eyes

Lace sweets for legs and mouth

Black icing (from a tube if possible)

Equipment

Mixing bowl

Wooden spoon

Cake cases

Microwave

Spoon

Method

1. Melt the chocolate slowly in the microwave, 10 seconds at a time, stirring each time.
2. Add the butter, making sure it melts.
3. Add the syrup and then the crispy rice cereal, mix well.
4. Make into balls and put into cake cases.
5. Using a little black icing, attach 8 legs and marshmallow eyes.

