



# ginger spider cookies with jell-o legs

Eek! It's that time of year again! This Halloween, we've got a treat that's both creepy and crawly. Serve up your very own spooky (and scrumptious) ginger spider cookies, complete with jiggy JELL-O legs.

MAKES: 10 SPIDER COOKIES



julie albert & lisa gnat

## ingredients

### JELL-O Legs

- 1 package (3oz/85g) Grape JELL-O Jelly Powder
- 4 tbsp unflavored gelatin
- 3 cups boiling water
- 80 bendable plastic straws, straws extended

### Ginger Cookies

- ¾ cup butter, room temperature
- ½ cup sugar
- ¼ cup brown sugar
- 1 egg
- 1 tsp vanilla extract
- 6 tbsp blackstrap molasses
- 2½ cups flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- ¼ tsp kosher salt

### Chocolate Ganache

- 4½ oz semi-sweet chocolate, chopped
- ½ cup heavy cream

Eyeball candies, for decorating spider

print



## directions

- For the JELL-O legs, combine Grape JELL-O and gelatin in a bowl. Add boiling water and whisk to completely dissolve. Place an elastic band around the straws and place in a tall container. Pour JELL-O mixture into the straws. Place container in the refrigerator until firm, about 4 hours. When the JELL-O is firm, your legs are ready to come out. Remove the straws from the container, peeling away any JELL-O on the outside of the straws. Using your fingers, slowly press from the empty end of the straw until the legs squeeze out. Refrigerate JELL-O legs until ready to garnish cookies.
- For the ginger cookies, preheat oven to 350°F. Using an electric mixer, on medium speed cream butter, sugar and brown sugar until light and fluffy. Add egg and vanilla, mixing until well incorporated. Add molasses, mixing on low speed until combined. Add flour, baking soda, cinnamon, ginger and salt. Mix on low speed just until combined. Using ¼ cup of dough, roll into a ball and place on a parchment-lined baking sheet. Flatten each dough ball slightly. Bake cookies 9-10 minutes, until golden around the edges. Let cookies cool before garnishing.
- For the chocolate ganache, place the chopped chocolate into a medium bowl. Heat the cream in a small saucepan, over medium heat until it just comes to a boil. Remove from heat and pour over chocolate. Whisk until smooth. Refrigerate ganache for 20-25 minutes to firm up slightly before decorating.
- To assemble your spider cookies, place a ginger cookie on a serving dish, arrange 4 spider legs on each side of the cookie and top with a spoon of ganache that will help hold the legs in place. Place the eyes of the spider on the ganache and serve.

