

Spider Eye Sugar Cookies

Introduction

There are thousands of different spider species all over the world. Identification can be difficult. Just in Utah there are about 620 spider species. One way to ID a spider by family is to look at their eye pattern. Let's get started on some spider eye cookies to practice!

Ingredients

Yield 36 – Total Time 25 minutes

- ▶ 2 ½ cups all-purpose flour
- ▶ ½ teaspoon baking soda
- ▶ ½ teaspoon baking powder
- ▶ 1 cup butter, softened
- ▶ 1 ¼ cup white sugar
- ▶ 1 egg
- ▶ 2 teaspoons vanilla extract
- ▶ ¼ teaspoon salt
- ▶ **Spider eye decoration:** nuts, chocolate chips, sprinkles, candy

Directions

Preheat oven to 350°F and line a cookie sheet with parchment paper or cooking spray. With a standing or hand mixer, cream the butter and sugar together until light and fluffy (about 1 minute).

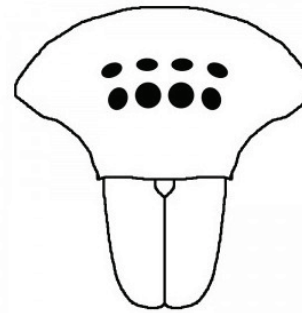
Add in the egg and vanilla and beat until combined. Then add in the flour, baking soda, baking powder, and salt. Mix until combined and make sure to scrape the sides.

Roll dough into 1" balls and place on baking sheet about 2" apart.

Bake for 10-12 minutes or until cookies have turned slightly brown.

Allow to cool before frosting and decorating your spider!

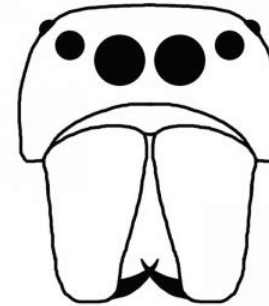
Black Widow



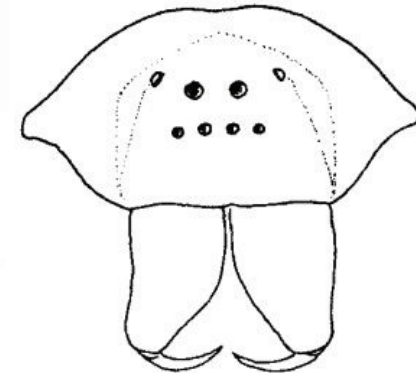
Hobo Spider



Bold Jumper



SL. Co. Tarantula



Carolina Wolf Spider

