

Oreo Bat Cookie

Prep Time:

30 minutes

Setting Time:

10 minutes

Total Time:

40 minutes

Equipment:

- Baking Sheet
- Mixing Bowls
- Parchment paper
- Microwave
- Measuring Cups and Spoons
- Toothpicks

Ingredients:

- 20 Oreo cookies
- $\frac{3}{4}$ cup mini chocolate chips

Instructions:

1. Separate 10 Oreo cookies in half then scrape off the cream with a knife. The pieces without cream will be used for the bat's wings.
2. Break the 20 Oreo halves without cream in half using your hands or a thin knife and pair them up with another piece similar in size. These are the wings.
3. Melt the $\frac{1}{2}$ cup of chocolate chips in a small microwave-safe bowl.
4. Separate the Oreo with the cream into a top and a bottom. Attach the wings to one of the Oreo halves with the cream filling still on it. Add a bit of melted chocolate in the center to help it stick together then top it with another Oreo cookie half. Set on a lined baking tray.
5. Use a toothpick to paint chocolate near the top of the bat's head then add 2 of the chocolate chips on top to resemble eyes.



Chocolate Spider Donuts

Prep Time:

30 minutes

Total Time:

40 minutes

Equipment:

- Baking Sheet
- Mixing Bowls
- Parchment paper
- Microwave
- Measuring Cups and Spoons
- Knife

Ingredients:

- 12 mini chocolate donuts
- 1 package chocolate candy coating
- 48 round pretzel rings
- 24 candy eyes

Instructions:

1. With a sharp knife cut the pretzel rings in half, each half will be one leg of the spider. Cut enough for each spider to have eight pretzel legs.
2. Melt the candy coating according to package directions, dip each pretzel half in the melted candy, and set on parchment paper on the baking sheet to dry.
3. When the legs are completely dry, stick them in the chocolate donuts to make the legs of the spider.
4. Dip each candy eye in a little candy coating and stick it on the front of the donut.

