

Chocolate Orange Spider Sponges

Information

- Serves: 5
- Preparation Time: 5 Minutes
- Cooking Time: 25 Minutes

Ingredients

- 120g Unsalted Butter, Plus Extra For Greasing
- 120g Golden Caster Sugar
- 2 Tsp Orange Extract
- 100g Self-Raising Flour
- 1 Tsp Baking Powder
- 50g Cocoa Powder
- 2 Eggs
- 60g Nutella
- 1 Tbsp Milk

To Decorate

- 300g Chocolate Spread
- 5 Reese's Cups
- 10 Chocolate Buttons
- 10 Orange Matchmakers

Method

Preheat the oven to 180°C / 160°C Fan / Gas Mark 4.

1. In a mixing bowl, cream together the butter, sugar and orange extract, and then in a separate bowl, sieve together the flour, baking powder and cocoa powder.
2. When the butter and sugar mixture is light and fluffy, crack in one of the eggs and add a tablespoon of the flour mixture. Whisk until the egg is well mixed and then repeat again with the second egg.
3. Once both eggs are added, pour in the remaining flour along with the Nutella and milk. Whisk until a smooth, thick batter forms.
4. Take 5 petite casseroles and grease with a little butter. Divide the cake batter between the casseroles, place on a baking tray and bake in the oven for 20-25 minutes until cooked through. Remove from the oven and allow to fully cool.
5. To decorate, divide the chocolate spread between the cakes and smooth over the top of each using a palette knife. Stick one Reese's cup in the middle of each iced cake and stick on two chocolate buttons using a little chocolate spread.
6. Using the matchmakers, add 8 legs (4 on either side) to the spider body.

Serve and Enjoy!