

Recipe: **Chocolate Spiders**

I made these "spiders" every year when my kids were still trick or treating. They are simple, delicious and I often sent them to school as a Halloween treat for their teachers.

Ingredients:

1½ cups semi-sweet chocolate chips

1 five oz. can chow mein noodles

1 cup salted cocktail peanuts (dry roasted peanuts work well too)

Melt the chocolate chips in a double boiler or in the microwave. Be careful not to burn. Add the noodles and the peanuts. Mix until completely coated with chocolate. Drop by teaspoonsfuls onto greased cookie sheets or use parchment paper.

Refrigerate 8 hours or overnight

Yield: 3 dozen chocolate spiders

