

# Cobweb Cookies – Halloween

written by The Recipe Exchange | November 22, 2014

## **Ingredients**

3/4 cup Gold Medal all-purpose flour or unbleached flour  
1/2 cup granulated sugar  
1/4 cup vegetable oil  
1/4 cup milk  
1/2 teaspoon vanilla  
2 eggs  
Powdered sugar

## **Directions**

Beat all ingredients except powdered sugar in medium bowl with electric mixer on medium speed until smooth. Pour batter into plastic squeeze bottle with narrow opening. Heat 8-inch skillet over medium heat until hot; grease lightly.

Working quickly, squeeze batter to form 4 straight, thin lines that intersect at a common center point to form a star shape. To form cobweb, squeeze thin streams of batter to connect lines.

Cook 30 to 60 seconds or until bottom is golden brown; carefully turn. Cook until golden brown; remove from skillet. Cool on wire rack.

Heat oven to 325 F. Bake cookies on ungreased cookie sheet 5 to 7 minutes or until almost crisp (cookies will become crisp as they cool). Remove from cookie sheet; cool. Sprinkle with powdered sugar. Store cookies in container with loose-fitting cover.