



Kids Can Cook

Chocolate Reindeer Cookies

Ingredients:

- 2 + 3/4 cup all-purpose flour
- 1 + 1/4 teaspoons baking soda
- 1/2 teaspoon salt
- 3/4 cup butter, cubed
- 1 + 1/2 cup packed brown sugar
- 2 tablespoons water
- 2 cups semi-sweet chocolate chips
- 2 large eggs
- 1/2 teaspoon almond extract
- 1 can (16 oz.) chocolate frosting

Directions:

1. Whisk together flour, baking soda and salt. Place butter, brown sugar and water in a large saucepan; stir over low heat until butter is melted. Remove from heat; stir in chocolate chips until smooth. Stir in eggs and extract. Stir in flour mixture. Let stand until firm enough to shape, about 15 minutes.
2. To freeze dough, shape level tablespoonfuls of dough into balls; flatten each to 1/4-in. thickness. Place in a covered container, separating layers with waxed paper; freeze until firm. (May be frozen up to 3 months.)
3. To bake, preheat oven to 350°F. Place frozen dough portions 2 inches apart on greased baking sheets. Bake until set, 12-14 minutes. Remove from pans to wire racks; cool completely.
4. Spread cookies with frosting. Options for decorations include: pretzels for antlers, candy eyes, mini white peanut butter cups can be used for the snout (or white icing could be used), M&M's for nose (can be used for eyes as well), coloured icing for the mouth.



Source: <https://bit.ly/2p88hbR>

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