

THE CULINARY

Playground



Reindeer Cookies

6 Tablespoons butter, softened

1/2 cup and 2 Tablespoons sugar

2 Tablespoons Egg substitute

3/4 cup flour

6 Tablespoons unsweetened cocoa powder

1/2 teaspoon baking powder

18 mini pretzel twists

M&Ms for eyes

Red gumdrops, red M&M or cinnamon drops for nose

Frosting for “glue”

Preheat oven to 375 degrees.

Cream together butter and sugar until light and fluffy.

Add egg and beat again.

Add flour, cocoa and baking powder and beat just until combined.

Turn the dough onto a work surface that has been dusted lightly with cocoa powder.

Place a piece of parchment paper on top of the dough and roll out with a rolling pin to 1/4 inch thickness. Using a bell shaped cookie cutter, cut the dough into bells.

Transfer cookies to a parchment covered cookie sheet. Press a pretzel twist into each of the bottom corners of the bell to resemble antlers.

Bake about 8 minutes until the surface of the edges begin to crack.

Allow to cool. Use frosting like glue to attach M&Ms for eyes and attach “nose” at the bottom of the bell.

THE CULINARY PLAYGROUND

16 MANNING ST. DERRY, NH

www.culinary-playground.com