Chocolate Chip Reindeer Cookies

You will need

Makes: 22 cookies
55g (2oz) butter or margarine
110g (4oz) soft light brown sugar or caster sugar
1 teaspoon vanilla extract
1 egg
110g (4oz) plain flour
1 pinch salt
110g (4oz) chocolate chips (milk or dark)
A can of ready-made icing e.g. Betty Crocker
Smarties
Chocolate covered sticks e.g. Matchmakers

What to do

Prep: 15min  Cook: 10min  Ready in: 25min
Preheat the oven to 180 C / Gas 4. Grease two baking trays or line with baking parchment.
In a mixing bowl, whisk together the butter or margarine with the sugar until pale and creamy.
Beet in the vanilla and egg, and then stir in the flour and salt. Finally, stir in the chocolate chips.
Spoon heaped teaspoons of the mixture onto the baking trays. Space well apart to leave room
for the cookies to spread whilst baking.
Bake the cookies for about 8 to 10 minutes, or until they are just set and golden in colour.
Allow cookies to cool on the baking tray for at least 10 minutes, then transfer to wire racks to
cool completely.
Cover with icing when cool and decorate with smarties and matchmakers to make your
reindeer.
Tip
Can be frozen for up to two months after step 4.