

## 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. Beat 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.