

SPICED REINDEER COOKIES

A super cute holiday cookie to make with the kids. This simple recipe tastes great and will make your whole house smell like Christmas.

EASY	70 MINS	15 MINS	18

Ingredients

- 300g plain flour
- 200g butter, chilled and cubed
- 100g brown sugar
- 1 orange, zested
- 2 tsp cinnamon
- 1 tsp ground nutmeg
- 1 tsp ground ginger

For decorating

- Chocolate, melted
- Jaffas

Instructions

1. In a large bowl, beat the butter and brown sugar with a hand held mixer until light and fluffy. Gradually incorporate the flour and orange zest and spices, when the mix resembles breadcrumbs, knead by hand to bring dough together.
2. On a lightly floured surface, roll the dough into a log. Wrap and chill for at least an hour until firm.
3. Preheat the oven to 170C /150C fan forced. Cut the chilled dough into slices and bake for 10-15 minutes, or until the edges turn golden brown.
4. Remove from the oven and leave to cool on the tray for 10 minutes before decorating.