

Spiced Reindeer Cookies



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

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

Method:

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.