

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

300 g plain flour

200 g butter, chilled and cubed

100 g 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.