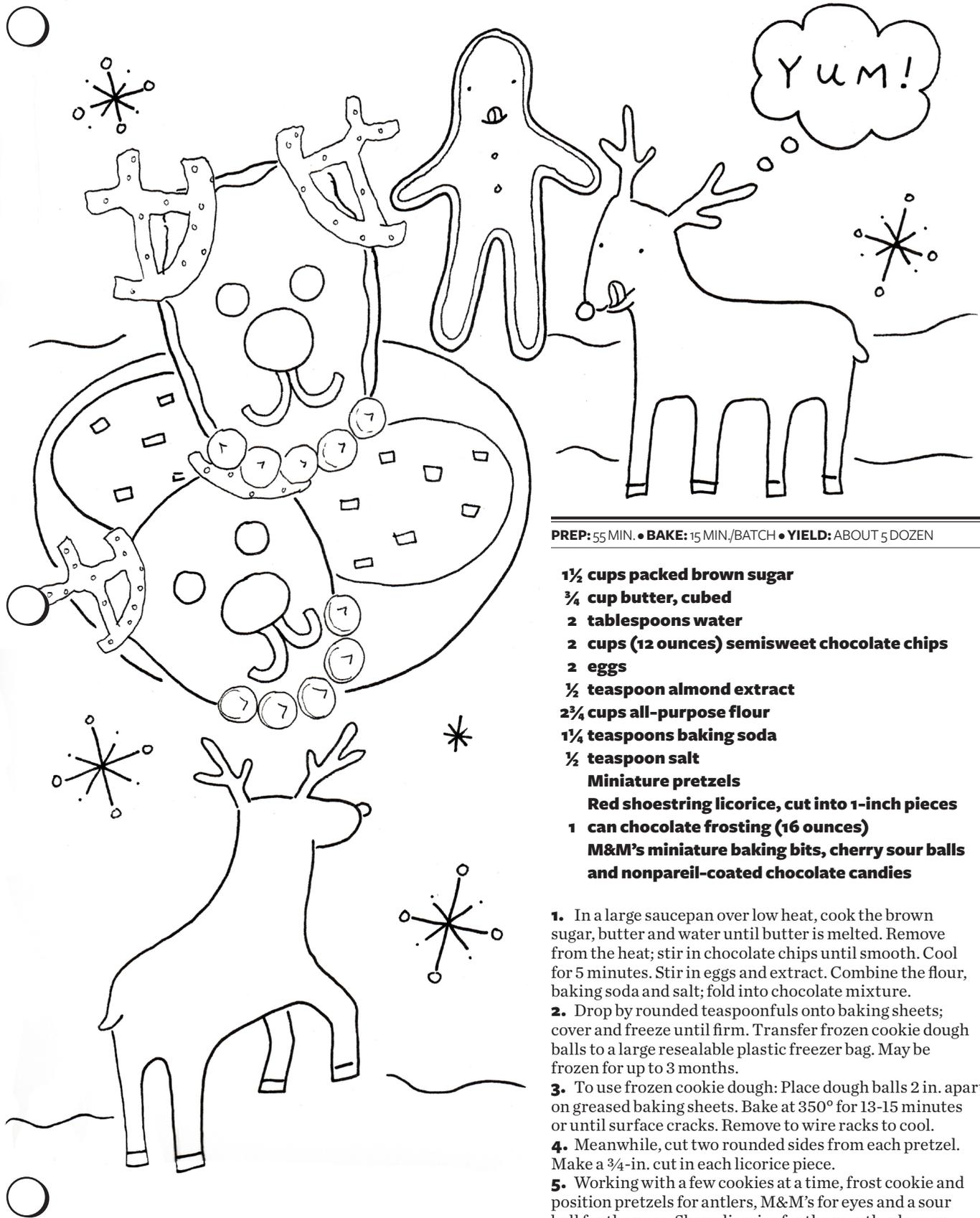


# Chocolate Reindeer Cookies



PREP: 55 MIN. • BAKE: 15 MIN./BATCH • YIELD: ABOUT 5 DOZEN

- 1½ cups packed brown sugar**
- ¾ cup butter, cubed**
- 2 tablespoons water**
- 2 cups (12 ounces) semisweet chocolate chips**
- 2 eggs**
- ½ teaspoon almond extract**
- 2¾ cups all-purpose flour**
- 1¼ teaspoons baking soda**
- ½ teaspoon salt**
- Miniature pretzels**
- Red shoestring licorice, cut into 1-inch pieces**
- 1 can chocolate frosting (16 ounces)**
- M&M's miniature baking bits, cherry sour balls and nonpareil-coated chocolate candies**

- 1.** In a large saucepan over low heat, cook the brown sugar, butter and water until butter is melted. Remove from the heat; stir in chocolate chips until smooth. Cool for 5 minutes. Stir in eggs and extract. Combine the flour, baking soda and salt; fold into chocolate mixture.
- 2.** Drop by rounded teaspoonfuls onto baking sheets; cover and freeze until firm. Transfer frozen cookie dough balls to a large resealable plastic freezer bag. May be frozen for up to 3 months.
- 3.** To use frozen cookie dough: Place dough balls 2 in. apart on greased baking sheets. Bake at 350° for 13-15 minutes or until surface cracks. Remove to wire racks to cool.
- 4.** Meanwhile, cut two rounded sides from each pretzel. Make a ¾-in. cut in each licorice piece.
- 5.** Working with a few cookies at a time, frost cookie and position pretzels for antlers, M&M's for eyes and a sour ball for the nose. Shape licorice for the mouth; place on cookie. Add nonpareil candies for a collar.

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