

Rudolf the Reindeer Gourmet Chocolate Cookies

Gluten-free
(if using GF pretzels)

Stick on jar lid for Day One

Cut out

Ingredients
in the jar

- 14g cornflour (maizena)
- ½ tsp baking powder
- ⅛ tsp fine sea salt
- 30g brown sugar
- 50g casters sugar
- 38g chocolate chips
- 114g chocolate chips in bag
- 18g pecans/walnuts

You'll also need:

- 1 small-medium egg (50g)
- 15g unsalted butter

Stick on jar lid for Day Two

Cut out

Ingredients
for decorating

- Mini pretzels
- Red chocolate-coated peanuts
- White chocolate drops (eyes)

protect with sticky back plastic book cover film.

Cut out and stick on coloured card (a little bigger) then

DAY ONE

1. Whisk the 5 (1/4) layers of dry ingredients + egg to combine. 
2. Melt butter + chocolate from the bag on a bain marie (or in spurts in the microwave). Don't overheat. 
3. Stir chocolate into dry ingredients until just combined. Don't overmix. 
4. Spoon mixture into a flat container lined with plastic film or baking paper. Cover with film on contact. Refrigerate overnight. 

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DAY TWO

1. Preheat oven to 175°C / 350°F (fan) or 190°C / 375°F (static). 
2. Shape 15-16 balls (20g/rounded tbsp each) and place on baking tray lined with baking paper. Flatten a little and make oval. 
2 inches apart
5 cm apart
3. Bake 7-9 minutes until done but a little soft in the middle. (rotate tray 180° after 4 mins if needed). 
4. Cool on tray 5 minutes then stick or push in pretzels and nose carefully. 
5. After 10 mins cool on wire rack. 
6. When completely cool push in the eyes. 
Tada!