

Reindeer Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
18 servings	1 hour 20 minutes	10 minutes	1 hour 30 minutes

Ingredients

Cookie Base:

- 275 g (2 ¼ cups) all-purpose flour
- 125 g (½ cup) softened butter
- 1 medium egg
- ¼ tsp ground vanilla or ½ tsp vanilla extract
- 115 g (½ cup) granulated sugar
- 1 pinch of salt

Decorations:

- 75 g (2.6 oz) red currant jelly
- 36 sugar eyes (two for each cookie)
- Powdered sugar
- Melted chocolate

Directions

Make the Cookie Dough

- 1 Make the Cookie Dough
Start by combining all the dough ingredients—flour, butter, eggs, sugar, vanilla, and salt—in a mixing bowl. Use your hands or a stand mixer to knead the mixture into a smooth dough. Wrap the dough tightly in cling film and chill it in the refrigerator for at least 1 hour. This resting time helps the dough become firm and easier to roll.

Roll and Cut the Cookies

- 2 Once chilled, take the dough out and lightly flour your work surface. Roll it to about 3-4 mm thickness (not too thin to avoid breaking). Using a round cookie cutter (around 7 cm diameter), cut out circles from the dough. For half of these circles, cut out a small round hole (about 2 cm) in the center using a smaller cutter, piping tip, or any small, round object. These will form the top halves of your Linzer cookies.

Bake the Cookies

- 3 Line your baking sheets with parchment paper and place the cookies about 2 cm apart. Preheat your oven to 180°C (350°F). Bake each batch for 10-12 minutes until the edges are set, but the cookies remain pale—they shouldn't turn brown. Remove from the oven and let them cool completely on a wire rack before decorating.

Add the Jelly Filling

- 4 Once the cookies are cool, it's time to assemble. Take the bottom halves (the full circles) and pipe a dollop of red currant jelly in the center using a piping bag or a ziplock bag with a corner snipped off.
- 5 Before placing the halves on top of each other, use a fine mesh sieve to dust powdered sugar over the top cookies.
- 6 Place the top halves (the cookies with holes) over the jelly-covered bottoms. Gently press them together so the jelly peeks out of the hole like a red nose.

Decorate your Reindeer Faces

- 7 **Add Eyes:** Use melted chocolate as "glue" to stick the sugar eyes onto the cookie faces, just above the jelly nose. A small piping bag or toothpick works well for precision.
- 8 **Draw the Antlers:** With the melted chocolate, pipe small antlers extending from the top edges of the cookies. This part allows you to get creative with your designs—curvy, swirly, or straight lines all work!
- 9 Let the chocolate set completely before moving the cookies to ensure the decorations stay intact.