

## Christmas Rudolph Cookies

Makes 16 Rudolph cookies

### *Ingredients for the chocolate biscuits*

150g butter, softened

100g dark muscovado sugar

1 large egg, whisked (\*set aside a third for the for  
vanilla cookies)

130g self-raising flour

40g unsweetened cocoa powder

pinch of salt

60g chopped walnuts or pecans (or sunflower seeds)



### *Method*

1. Preheat oven to 180°C.
2. In a large bowl, cream together butter and sugar until fluffy. Beat in 2/3 of beaten egg (if doubling recipe, add egg mixture little by little).
3. Combine flour, cocoa, and salt, and stir into the creamed mixture until just blended.
4. Mix in nuts or seeds. Use two spoons to scrape 16 equal sized dollops of cookie dough (about 30 – 35g each) onto a lined baking sheet. Use the back of a spoon dipped in water to spread each cookie out into a round about 8cm in diameter and bake for 8 to 10 minutes in the preheated oven. Cool for a couple of minutes before transferring to wire racks to cool completely.

### *Ingredients for the chocolate buttercream frosting*

150g butter, softened

60g icing sugar, sifted

40g unsweetened cocoa powder

### *Method*

1. Beat the softened butter until fluffy. Gradually add the sifted icing sugar and continue to whisk until fully incorporated.
2. Add the sifted cocoa powder. Use the whisk to stir it into the butter mixture first to avoid a major dust storm, before switching on the whisk and incorporating fully.

### *Ingredients for the mini vanilla biscuits*

60g butter, softened

35g light muscovado sugar

Pinch of salt

1/3 of a large egg (\*see above)

100g self-raising flour (regular, spelt and gluten-free all work)

1/2 teaspoon vanilla extract

10ml (2 teaspoons) milk of your choice

### *Method*

1. In a small bowl, cream butter, sugar and salt together until pale and fluffy.
2. Scrape down the sides of the bowl with a spatula, then whisk in the egg, followed by half the flour. As soon as these are incorporated, whisk in the vanilla and milk, and finally the rest of the flour. Stop whisking as soon as the mixture resembles cookie dough.
3. Preheat oven to 180°C. Spoon 16 spoonfuls of the mixture (each about 12 – 14g) onto a lined baking sheet and flatten slightly with the back of a teaspoon dipped in water.
4. Bake cookies in the centre of the oven for 6 minutes or until the edges have turned golden brown and the middles are still soft.
5. Leave to cool on the trays before decorating.

### *To finish:*

1. Spread a little chocolate frosting on each chocolate biscuit, place a vanilla cookie on the bottom half of each, then press pretzels into the icing to make ears.
2. Use some of the chocolate frosting to stick the candy eyes and red candy nose onto the pretzels and vanilla cookie respectively.