



## CHOCOLATE REINDEER COOKIES

**SERVES:** 40    **READY IN:** 3:00    **PREP TIME:** 2:56    **COOK TIME:** :09

### INGREDIENTS

#### FOR THE CHOCOLATE COOKIES:

- 2 cups GF flour
- 2 cups cane sugar
- 1.25 cups (or 20 tbsp) of butter, softened
- 3/4 cup cocoa powder
- 2 eggs
- 2 tsp vanilla extract
- 1 tsp baking soda
- 1/8 tsp salt
- 9 oz chocolate chips

#### FOR THE CHOCOLATE WHIPPED TOPPING:

- one 9 oz container of truwhip
- one 3.56 oz instant chocolate pudding
- 2 cups of milk (or amount stated on pudding directions – I used almond milk)

#### FOR THE TOPPINGS:

- GF miniature pretzels (antlers)
- white chocolate chips or white M&M's (eyes)
- white peanut butter cups (mouth)
- red & brown M&M's (nose)

### DIRECTIONS

1. Preheat oven to 350 degrees.
2. In a large bowl, mix together the butter and cane sugar.
3. Add eggs and vanilla extract to bowl, and mix well.
4. Add flour, cocoa powder, baking soda, and salt to bowl, and mix well.
5. Fold in chocolate chips.
6. Place the bowl of cookie dough in the fridge for 1-2 hours. Chilling the dough will prevent the cookies from spreading.
7. Roll cookie dough into balls and flatten slightly. Place cookie dough balls on parchment-lined baking sheet. Makes about 40 double chocolate chip cookies.
8. Bake for about 9 minutes. Let the cookies cool.
9. Prepare the instant chocolate pudding as stated on the directions on the box. In a large bowl, add the instant chocolate pudding mix to 2 cups of cold milk. Beat with a wire whisk or electric mixer at low speed for 2 minutes. Add truwhip whipped topping to bowl, and mix well. Cover bowl with plastic wrap, and refrigerate bowl for at least 1 hour.
10. Frost the double chocolate chip cookies once they are completely cool with the chocolate whipped topping.
11. To make the cookies into reindeer, add pretzels for antlers, white chocolate chips or white M&M's for eyes, and white peanut butter cups for mouth. Add a dab of frosting at top of white peanut butter cup, and place a red or brown M&M on it so it stays secure.
12. You can store them in the refrigerator until they're ready to serve.