



Chocolate Chip Reindeer Cookies

READY IN



270 min.

SERVINGS



16

CALORIES



1335 kcal

Ingredients

- 17.5 oz chocolate chip cookie mix
- 1 tablespoon flour all-purpose
- 0.5 cup butter softened
- 1 eggs
- 14 oz chocolate chip cookie mix
- 32 beef rib steak
- 16 small round chocolate-covered creamy mints
- 7 oz chocolate icing white

Equipment

- bowl
- baking sheet
- oven
- plastic wrap
- hand mixer
- toothpicks
- cookie cutter

Directions

- In large bowl, beat cookie mix, flour, butter and egg with electric mixer on low speed just until blended. Shape into ball. Flatten dough to 1/2-inch thickness; wrap in plastic wrap. Refrigerate 3 hours or until very firm.
- Heat oven to 350°F. Unwrap dough; on well-floured surface, roll dough to 1/4-inch thickness.
- Cut with floured 3 1/2-inch gingerbread boy cookie cutter. On ungreased cookie sheets, place cutouts 2 inches apart. Refrigerate on cookie sheets 10 minutes.
- Bake 9 to 10 minutes or until edges are lightly golden brown.
- Remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
- Turn each cookie upside down to look like reindeer face. Outline cookie with chocolate icing; fill in and spread icing with toothpick. Attach candy eyes and mint for nose. Decorate with white icing to look like antlers.
- Let stand until set.

Nutrition Facts



PROTEIN 28.13% **FAT 57.73%** **CARBS 14.14%**

Properties

Glycemic Index:13.46, Glycemic Load:21.51, Inflammation Score:-6, Nutrition Score:36.88608721174%

Nutrients (% of daily need)

Calories: 1334.59kcal (66.73%), Fat: 85.69g (131.83%), Saturated Fat: 35.71g (223.22%), Carbohydrates: 47.22g (15.74%), Net Carbohydrates: 45.62g (16.59%), Sugar: 26.44g (29.38%), Cholesterol: 290.42mg (96.81%), Sodium:

529.56mg (23.02%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 93.96g (187.93%), Selenium: 111.3µg (159.01%), Zinc: 23.51mg (156.76%), Vitamin B12: 7.53µg (125.58%), Vitamin B3: 23.3mg (116.52%), Vitamin B6: 1.81mg (90.45%), Vitamin B2: 1.24mg (72.69%), Phosphorus: 688.04mg (68.8%), Iron: 8.59mg (47.7%), Vitamin B1: 0.59mg (39.24%), Potassium: 1324.43mg (37.84%), Magnesium: 114.11mg (28.53%), Copper: 0.36mg (17.76%), Folate: 54.17µg (13.54%), Vitamin K: 8.4µg (8%), Vitamin A: 336.39IU (6.73%), Fiber: 1.6g (6.41%), Calcium: 35.85mg (3.59%), Vitamin D: 0.51µg (3.38%), Vitamin E: 0.44mg (2.93%)