

DINNER

Chocolate Rudolph Reindeer

7 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$10.64	358 kcal

Chocolate Rudolph Reindeer could be just the dairy free recipe you've been looking for. This recipe serves 8 and costs \$10.64 per serving. This main course has 358 calories, 52g of protein, and 8g of fat per serving. 1 person were glad they tried this recipe. It is brought to you by My Recipes.

Ingredients

- ☐ 2 ounce 12 chocolate bark coating squares, divided
- ☐ 4 plastic deer candy molds (2 deer shapes per mold; deer are about 5 1/2 inches tall)
per mold; deer are 5 1/2 inches tall
- ☐ 8 mini-pretzel twists
- ☐ 8 red cinnamon candies
- ☐ 8 servings Thin red satin ribbon
- ☐ 2 ounce white vanilla bark coating square

EQUIPMENT Baking sheet, Knife, Wax paper, Microwave, Spatula, Measuring cup

Method

- 1

Microwave 6 (2-ounce) chocolate bark coating squares in a 4-cup glass measuring cup at HIGH 1 1/2 minutes, stirring at 30-second intervals. Stir until smooth.
- 2

Pour melted chocolate evenly into 4 deer shapes (in 2 candy molds), filling each just over top.
- 3

Level chocolate with a small spatula, scraping excess back into measuring cup. Gently tap candy molds on kitchen counter 2 or 3 times to remove air bubbles, if necessary. Freeze 20 minutes or until firm. Repeat procedure with remaining 6 (2-ounce) chocolate bark coating squares and 2 candy molds.

- 4 Break curved sides away from the center of each pretzel twist to form antlers. Dip tops of antlers into remaining melted chocolate bark in measuring cup, and place on a wax paper-lined baking sheet; freeze 10 minutes or until firm.
- 5 Invert chocolate deer from molds onto wax paper; carefully trim any rough edges around bottom flat sides with a paring knife, if necessary.
- 6 Microwave vanilla bark coating square in a small glass measuring cup at HIGH 1 minute, stirring after 30 seconds. Stir until smooth. Dip a small wooden pick into melted vanilla bark; dot eyes onto reindeer.
- 7 Reheat chocolate in measuring cup in microwave at HIGH in 15-second intervals, stirring until smooth, if necessary. Dip a small wooden pick into melted chocolate bark. Dot melted chocolate bark onto head of 1 deer; attach 1 red cinnamon candy for nose, holding candy in place until adhered. Repeat procedure with remaining candies and remaining deer. Dip bottom of 1 set of antlers into melted chocolate bark, and attach to forehead of 1 deer, holding in place until adhered. Repeat procedure with remaining antlers.
- 8 Let reindeer stand 15 minutes on wax paper before handling. Tie ribbon around neck of each reindeer.

Nutrition per serving

358	52 g	8 g	12 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			4.2 g · 26% of daily needs
Sugar			6.8 g · 8% of daily needs
Sodium			192 mg · 8% of daily needs
Cholesterol			191 mg · 64% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/chocolate-rudolph-reindeer-148559