

Moosey Cookies

You will need:

Gingerbread cookies (recipe below)

Small pretzels

Reese's pieces or raisins

Black gel frosting in a tube

Royal icing *



1. Roll out the cookie dough and cut 3" ovals and 1" ovals. You could also use a glass jar/cup and a small bottle lid. The large will be the head and the small is the nose/mouth area. Experiment to see which size ratio works best.
2. Place the small oval horizontally on top of the larger oval near the bottom. This will be the mouth region. Gently press a pretzel on each side of the large oval at the top. These are the antlers.

* If children are decorating the cookies for an activity cook the ovals separately and leave off the pretzels.

3. Cook cookies and let cool.
4. Using the gel frosting, make half circles for the nostrils and mouth. Attach Reese's Pieces for the eyes with the frosting. Use raisins for a nut free version.
5. If children are decorating, use the royal icing to attach the antlers, nose, and eyes. Let harden before picking up.

Chocolate Gingerbread Cookies

Ingredients:

1/2 cup butter, softened	3 tablespoons cocoa
3/4 cup sugar	1 teaspoon baking soda
1 egg	1/2 teaspoon baking powder
1/4 cup molasses	1 teaspoon cinnamon
1/4 cup honey	1/4 teaspoon ginger
3 cups flour	1/2 teaspoon salt

Directions:

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and molasses. Combine flour, cocoa, baking soda, cinnamon, baking powder and salt; gradually add to creamed mixture and mix well. Cover and refrigerate 1 hour or until easy to handle.
2. Preheat oven to 350°. On a lightly floured surface, roll dough to 1/8-in. thickness. Cut with a floured cookie cutter; place 1 in. apart on ungreased baking sheets. Repeat with remaining dough; chill and re-roll scraps.
3. Bake 6-8 minutes or until edges are firm. Remove to wire racks to cool.