

HOW TO DECORATE A

Reindeer Cookie

What you need:

- 12 Round Cut Out Sugar Cookies
- Buttercream Frosting (Brown)
- Regular Sized M&M Candies
- Mini Pretzels

Tools:

- 2.5" Circle Cookie Cutter (or glass cup)
- If piping, I like using the Wilton #10 Round Tip

To make brown buttercream:

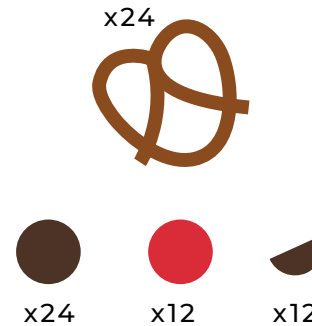
Per 1 cup frosting, add 2 drops brown Wilton Gel + 1 drop yellow Wilton gel

Tag me on Instagram or Tiktok
@designeatrepeat. I LOVE seeing
your cookie creations!

designeat
repeat

Personal Use Only: Redistribution for commercial use is strictly prohibited. This printable may not be reposted or resold in any format, and may not be used on any item for sale. Printables may not be included in for-profit bakery kits without written and licensed consent. This PDF may contain affiliate links for recommended products.

© www.designeatrepeat.com



Step 1:

Sort candy & have an adult cut 12 brown M&M's in half. You'll need extra, as some will break when you cut. If desired, you can leave off the mouth.



Step 2:

Spread or pipe brown frosting on sugar cookie. Smooth with a spatula or butter knife.



Step 3:

Immediately after frosting, press M&M's on cookie to create the reindeer face.



Step 4:

Press on 2 pretzels to create the antlers and you're done!