

INGREDIENTS:

- ½ cup shortening (Crisco)
- 1 ¼ cup light brown sugar packed
- ¾ cup creamy peanut butter
- 3 tablespoon milk
- 1 tablespoon vanilla extract
- 1 large egg
- 1 ¾ cup all-purpose flour
- ¾ teaspoon baking soda
- ¾ teaspoon salt
- chocolate covered pretzel twists (for the antlers)
- Candy for noses
- chocolate chips (for the eyes)

DIRECTIONS:

1. Preheat oven to 375F degrees. Spray baking sheets with nonstick cooking spray.
2. In a separate bowl, combine flour with baking soda and salt. Using a fork, stir well.
3. In the bowl of a stand mixer or a large mixing bowl, combine shortening, brown sugar, peanut butter, milk and vanilla. Beat at medium speed until smooth and well-blended.
4. Add in egg and mix well.
5. Slowly begin adding the flour mixture to the peanut butter mixture. Only adding a little at a time as you mix it to make sure flour doesn't fly everywhere. Don't overmix, just stir until combined.
6. Form dough into 1-inch balls and place on cookie sheet about 2 inches apart. I find this easiest with a spring loaded cookie scoop.
7. Then, to make the reindeer face, pinch the bottom half of the cookie. Then smush it down a bit with your hand.
8. Bake cookies (one sheet at a time) for about 8 minutes.
9. While the cookies are baking, start getting all your embellishments organized. As soon as the cookies come out, you are going to be working kinda fast.
10. Once cookies are finished, while still warm, start adding the noses (red candies). Then add the chocolate chip eyes fairly close to the nose. Just make sure you put them in pointy side up.
11. Now add the antlers. This part can be just a bit tricky because those antlers are heavy. So it's important that you don't put them too far to the edge of the cookie. They need to be solidly on the cookie, near the eyes, and gently apply a bit of pressure to make sure they stay in place. Allow to finish cooking.