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RUDOLF'S CHRISTMAS COOKIES

Serves 10



- 3/4 cup of raisins
- 3/4 cup of sliced almonds
- 3/4 cup of shredded coconuts
- 2 cups of crushed cornflakes
- 3/4 cup of sweetened condensed milk
- 1/2 cup of candied cherries
- 6 ounces of semi-sweet chocolate
- 6 ounces of white chocolate

Preheat oven to 325 degrees. Line a baking tray with non-stick tin foil.

In a large bowl mix together: raisins, almonds, coconut, cornflakes, and sweetened condensed milk. Make cookies by placing a scant 1/4 of a cup the mixture onto the foil lined oven trays.

Cut the candied cherries in half and put 1/2 of a cherry on each cookie.

Bake the cookies for 14-15 minutes or until light golden.

Let the cookies cool for 5 minutes before removing from them from the tray.

Put the dark chocolate into a small bowl and melt it in the microwave.

With a knife, spread the chocolate into a thin layer on the bottom of the cookie. Let the bottom chocolate completely harden before flipping them over

Put the white chocolate chips into a small baggie. Set the baggie of chocolate chips into a bowl of hot water to melt.

Snip the corner of the baggie. Squeeze the chocolate into a funnel shape and drizzle it on the top of each cookie. (If any cherry has fallen off, use the melted chocolate as glue to reposition the cherry!)

Store the cookies in an airtight container in the refrigerator.

Makes 20 cookies

Adapted from: Nestle