



Recipe for Deer/ Reindeer Biscuits

Ingredients

For the Biscuits:

- 150g unsalted butter (softened) or dairy-free spread (for vegan/dairy-free option)
- 100g caster sugar or coconut sugar (for reduced sugar option)
- 1 egg yolk or 1 tbsp flaxseed mixed with 2 tbsp water (vegan alternative)
- 2 tsp vanilla extract
- 250g plain flour or gluten-free plain flour (for gluten-free option)

For the Icing:

- 200g icing sugar
- 2-3 tbsp water, milk or plant-based milk (for vegan option)
- Food colouring (optional)

For Decoration:

- Edible decorating eyes
- Mini pretzels
- Chocolate, red sweets or dried cranberries for a natural alternative



Instructions

1. Make the Biscuits:

- Preheat your oven to 180°C (160°C fan) or Gas Mark 4.
- Cream together the butter (or dairy-free spread) and caster sugar in a mixing bowl until light and fluffy.
- Mix in the egg yolk (or flaxseed mixture) and vanilla extract.
- Gradually add the plain flour (or gluten-free flour) and mix until it forms a smooth dough.
- Wrap the dough in cling film and chill for 30 minutes.

2. Cut and Bake:

- Roll out the chilled dough on a lightly floured surface to about 5mm thick.
- Use a round biscuit cutter (or a glass) to cut out circles.
- Place the biscuit circles onto a lined baking tray, leaving space between each one.
- Bake for 10-12 minutes or until the edges are golden. Remove and let cool completely.

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3. Make the Icing:

- Sift the icing sugar into a bowl.
- Add the water, milk or plant-based milk, one tablespoon at a time, mixing well after each addition until you reach a thick but spreadable consistency.
- Divide the icing into separate bowls if using food colouring and mix in a few drops of your chosen colours.

4. Decorate the Biscuits:

- Spread or pipe icing over the top of each biscuit.
- Attach candy eyes (or icing-made eyes) for the deer/reindeer's eyes.
- Place a chocolate or red sweet (or dried cranberry) in the centre for the nose.
- Break pretzels into pieces and attach them at the top of the biscuit for antlers.

5. Serve and Enjoy:

- Let the icing set completely before serving.

Storage Instructions

- 🌲 Place the biscuits in an airtight container, separating layers with parchment paper to prevent sticking.
- 🌲 Store at room temperature in a cool, dry place.

Learning Element

Discussion Ideas:

Encourage children to think of their favourite deer/reindeer or create unique designs for their biscuits.





Recipe for Reindeer Cupcakes

Ingredients

For the Cupcakes:

- 150g unsalted butter (softened) or dairy-free spread (for vegan/dairy-free option)
- 150g caster sugar or coconut sugar (for reduced sugar option)
- 3 medium eggs or 3 tbsp aquafaba (vegan alternative)
- 1 tsp vanilla extract
- 125g self-raising flour or gluten-free self-raising flour
- 25g cocoa powder (ensure gluten-free if needed)
- 2 tbsp milk or plant-based milk (for vegan option)

For the Icing and Decoration:

- 200g icing sugar
- 50g unsalted butter (softened) or dairy-free spread
- 2 tbsp cocoa powder
- 1-2 tbsp milk or plant-based milk
- Chocolate buttons
- Mini pretzels
- Edible decorating eyes
- Red sweets or cranberries for noses



Instructions

1. Make the Cupcakes:

- Preheat the oven to 180°C (160°C fan) or Gas Mark 4 and line a muffin tray with 12 cupcake cases.
- In a mixing bowl, beat the butter and sugar together until light and fluffy.
- Add the eggs one at a time, beating well after each addition (or mix in the aquafaba gradually if using).
- Stir in the vanilla extract.
- Sift in the self-raising flour and cocoa powder, then fold the mixture gently until combined.
- Add the milk to loosen the batter slightly, ensuring it has a smooth consistency.
- Divide the batter evenly between the cupcake cases, filling each about two-thirds full.
- Bake for 15-18 minutes or until a skewer inserted into the centre comes out clean. Let the cupcakes cool completely before decorating.

2. Make the Chocolate Icing:

- Beat the butter (or dairy-free spread) until soft and fluffy.
- Sift in the icing sugar and cocoa powder, then mix until well combined.
- Gradually add the milk until the icing is smooth and spreadable.

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3. Decorate the Cupcakes:

- Spread or pipe the chocolate icing onto each cupcake.
- Place two chocolate buttons for the eyes, attaching candy eyes on top if using.
- Use a red sweet or cranberry for the nose.
- Break mini pretzels into antler shapes and insert them at the top of the cupcakes.

4. Serve and Enjoy:

- Allow the icing to set before serving. These cupcakes are perfect for festive gatherings or a fun holiday baking session!

Storage Instructions

- 🌲 Place the cupcakes in an airtight container and store at room temperature for up to 3 days.
- 🌲 If using perishable decorations (like cream-based icing), store in the fridge and consume within 2 days.
- 🌲 Cupcakes (without decorations) can be frozen for up to 1 month. Defrost and decorate when needed.



Learning Element

Winter Adaptation of Deer:

“Deer grow thicker coats in winter to protect against the cold.”

“Reindeer have hooves that adapt to icy conditions, making them excellent in snowy climates”





Recipe for Gingerbread Deer

Ingredients

For the Gingerbread:

- 350g plain flour or gluten-free plain flour
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 125g unsalted butter or dairy-free spread (for vegan/dairy-free option)
- 175g light brown sugar or coconut sugar (for reduced sugar option)
- 1 egg or 1 tbsp flaxseed mixed with 2 tbsp water (vegan alternative)
- 4 tbsp golden syrup

For the Royal Icing:

- 250g icing sugar
- 1 egg white (or 2 tbsp aquafaba for vegan option)
- 1-2 tsp lemon juice (optional, for flavour)

For Decoration:

- Edible decorations such as coloured sprinkles, small sweets, or edible glitter
- Optional: Food colouring gels for icing



Instructions

1. Prepare the Dough:

- Preheat the oven to 180°C (160°C fan) or Gas Mark 4. Line two baking trays with parchment paper.
- Sift the flour, bicarbonate of soda, ginger, and cinnamon into a bowl.
- Rub the butter (or dairy-free spread) into the flour mixture until it resembles breadcrumbs.
- Stir in the sugar.
- Mix the egg (or flaxseed mixture) and golden syrup, then add to the dry ingredients to form a dough.
- Wrap the dough in cling film and chill for 30 minutes.

2. Shape the Deer:

- Roll out the chilled dough on a lightly floured surface to about 0.5cm thick.
- Use a gingerbread person cutter to cut out shapes.
- Modify the gingerbread people into deer by reshaping the legs into antlers, the arms into ears, and the body as the face.
- Place the shapes onto the lined baking trays.

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3. Bake the Gingerbread:

- Bake in the oven for 10-12 minutes or until golden brown.
- Allow to cool completely on a wire rack before decorating.

4. Make the Royal Icing:

- In a clean, grease-free bowl, whisk the egg white (or aquafaba) until frothy.
- Gradually sift in the icing sugar, whisking continuously, until the icing is thick and smooth.
- Add a teaspoon of lemon juice for flavour if desired.
- For coloured icing, divide into portions and add food colouring gels.
- Transfer to a piping bag with a fine tip for decorating.

5. Decorate Your Deer:

- Pipe the royal icing onto the gingerbread to add details like eyes, textures and festive patterns.
- Attach edible decorations or sprinkles for added flair.
- Let the icing set completely before serving or storing.

6. Serve and Enjoy:

- Perfect for festive gatherings or as edible gifts!

Storage Instructions

- 🌲 Store the gingerbread in an airtight container at room temperature for up to 1 week.
- 🌲 If undecorated, gingerbread can be frozen for up to 1 month. Decorate after defrosting.



Learning Element

Foraging in Winter:

“Deer forage for food like grass, twigs, and leaves even in snowy conditions.”

“Some deer species, like reindeer, can use their hooves to dig through snow to find hidden vegetation.”

Encourage teens to think about how deer adapt to their environments and the importance of conservation efforts.





Festive Mini Sausage Rolls (Including Venison Option)



Mini sausage rolls are a festive treat, and this version includes a sustainably sourced venison option. Venison is a lean and flavourful meat and by using it more we can all support responsible deer management and conservation in the UK.

Ingredients *(Makes 20 mini rolls)*

For the pastry

- 320g ready-rolled puff pastry (or homemade if preferred)

For the filling

(Choose one or mix and match)

Venison option:

- 300g venison sausages (skins removed, use the filling)
- OR 300g lean venison mince (see preparation notes below)

Traditional pork option:

- 300g high-quality pork sausages (skins removed)

Vegetarian option:

- 300g vegetarian sausage mix or a blend of cooked lentils, breadcrumbs, grated cheese, and finely chopped herbs

- 1 small onion, finely diced
- 1 clove of garlic, minced
- 1 tsp fresh thyme or rosemary, finely chopped
- ½ tsp smoked paprika (optional)
- Salt and pepper, to taste
- 1 egg, beaten (for glazing)

Instructions

- 1. Preheat the oven** to 200°C (180°C fan)/ Gas Mark 6. Line a baking tray with parchment paper.
- 2. Prepare the venison filling:**
 - **Using venison sausages:** Remove the skins and place the sausage meat into a bowl, breaking it up with a fork.
 - **Using venison mince:** Mix the mince with 1 tbsp breadcrumbs and 1 tbsp milk to bind it and add moisture. Combine with the onion, garlic, thyme, paprika, salt, and pepper.
- 3. Prepare the filling for other options:**
 - For pork sausage rolls, follow the same method as the venison sausages.
 - For the vegetarian option, mix all ingredients into a cohesive filling.
- 4. Roll and fill:**
 - Unroll the puff pastry on a lightly floured surface and cut it in half lengthwise to create two long strips.
 - Divide the filling mixture into two portions and shape each into a long log. Place one log along the edge of each pastry strip.

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5. Seal and shape:

- Brush the exposed edge of the pastry with beaten egg, then roll the pastry tightly over the filling, sealing the edges. Trim any excess pastry.
- Cut each log into 10 mini rolls and place them seam-side down on the prepared baking tray.

6. Glaze and bake:

- Brush the tops of the rolls with beaten egg.
- Bake in the preheated oven for 20–25 minutes or until the pastry is puffed and golden, and the filling is cooked through.

7. Serve:

- Allow to cool slightly before serving warm or at room temperature.

Storage Instructions

Refrigeration

Store in an airtight container in the fridge for up to 3 days.

Reheat in a 180°C oven for 5–10 minutes.

Freezing

Freeze before baking for up to 1 month.

Bake from frozen, adding an extra 5–7 minutes to the cooking time.



Why Choose UK Sustainably Sourced Venison?

🌲 **Ethical and local:** Using UK venison supports responsible deer management and reduces the environmental impact of imported meats.

🌲 **Lean and healthy:** Venison is a low-fat, high-protein alternative to other meats.

🌲 **Eco-friendly:** Buying local venison helps maintain healthy ecosystems and supports conservation efforts.

This recipe offers a delicious way to incorporate sustainable practices into your festive celebrations.

