

Eggnog Cookies

Ingredients

- ◇ 2 cups all purpose flour
- ◇ 2 tsp. baking powder
- ◇ 1/2 tsp. salt
- ◇ 1/2 tsp. ground nutmeg
- ◇ 1/2 tsp. cinnamon
- ◇ 3/4 cup unsalted butter, room temp
- ◇ 1/2 cup granulated sugar
- ◇ 1/2 cup packed light brown sugar
- ◇ 2 large egg yolks
- ◇ 1 tsp. vanilla extract
- ◇ 1/2 tsp. rum extract
- ◇ 1/2 cup eggnog (not low fat)

Frosting

- ◇ 1/2 cup butter, room temp
- ◇ 3-5 tbsp. eggnog
- ◇ 1/2 tsp. rum extract
- ◇ 3 cups powdered sugar

Instructions

Preheat oven to 350°. In a mixing bowl, whisk together flour, baking powder, salt, nutmeg, and cinnamon for 30 seconds, set aside.

In the bowl of an electric mixer, preferably fitted with the paddle attachment, whip together butter, granulated sugar and brown sugar until fluffy.

Mix in egg yolks one at a time, blending just until combined after each addition. Mix in vanilla extract, rum extract and eggnog. With mixer set on low speed, slowly add in dry ingredients and mix until combined.

Scoop dough out by the heaping tablespoonfuls and drop onto parchment paper lined baking sheet, spacing 2" apart.

Bake in preheated oven for 11-13 minutes. Allow to rest on baking sheet several minutes before transferring to a wire rack to cool. Cool completely then frost with Eggnog frosting and sprinkle tops with nutmeg.

For the frosting:

In the bowl of an electric mixer, fitted with a paddle attachment, whip butter until fluffy. Add in rum extract and 3 tbsp. eggnog and mix in powdered sugar.

