

Eggnog Cookies with Eggnog Glaze

Ingredients:

For Cookies:

2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
3/4 cup brown sugar
1/2 cup granulated sugar
3/4 cup butter, softened
3/4 cup eggnog
2 egg yolks
1/2 teaspoon vanilla
1/2 teaspoon rum extract



For Glaze:

1 1/2 cups powdered sugar
1/4 cup eggnog

Directions:

In a bowl, add flour, baking powder, nutmeg and cinnamon.

Whisk together and then set aside.

In a mixing bowl, add brown sugar, granulated sugar and butter.

Beat together until light and fluffy.

Then add eggnog, egg yolks, vanilla and rum extract.

Beat together until combined.

Slowly mix in the flour mixture until it's just combined.

Chill the dough in the refrigerator for 10 - 15 minutes.

Preheat your oven to 300 degrees and line a baking sheet with parchment paper.

Using a cookie scoop, drop the dough onto your prepared baking sheet about 1 inch apart.

Bake in the oven for about 20 minutes or until the bottom and edges of the cookies are golden brown.

Then remove from oven and let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

To make the eggnog glaze, in a bowl, add powdered sugar and eggnog. Whisk together until well combined.

You can add more eggnog if you would like your glaze thinner.

Once your cookies are completely cool, drizzle the glaze over the top.

Recipe yields 57 cookies using a cookie scoop that holds 1 tablespoon.

