

Spiced Eggnog Rum Cookies

by Simply Creative Chef Rob Scott

Ingredients:

- 6 tbsp. butter, softened
- 1/2 cup + 2 tbsp. sugar
- 1 large egg, room temperature
- 1/2 cup eggnog, divided
 - 1 tsp. rum extract
- 1 3/4 cups all purpose flour
 - 1/2 tsp. baking powder
 - 1/4 tsp. ground cinnamon
 - 1/4 tsp. ground nutmeg
 - 1/8 tsp. salt
 - 1/8 tsp. ground ginger
 - 1/8 tsp. ground allspice
- 1 1/2 cups confectioners' sugar
- color sugar or sprinkles

Directions:

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg, 3 tbsp. eggnog and 1 tsp. extract. In another bowl, whisk flour, baking powder, cinnamon, nutmeg, salt, ginger and allspice. Gradually beat into creamed mixture.
2. Divide dough in half and shape each portion into a disk, cover and refrigerate until firm enough to roll, about 30 minutes.
3. Preheat oven to 375 degrees. On a lightly floured surface, roll each portion of dough to 1/4-in. thickness. Cut with a floured 3-1/4 in. star-shaped cookie cutter. Place 1 in. apart on parchment paper-lined baking sheets.
4. Bake until edges begin to brown, 8-10 minutes. Cool on pans 1 minute. Remove to wire racks to cool completely. For glaze, mix confectioners' sugar, remaining extract and enough remaining eggnog to achieve a drizzling consistency. Drizzle over cookies. Decorate as desired.

Total time: Prep- 25 minutes + chilling Bake- 10 minutes/batch + cooling

Yield: 2 dozen