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Cooking With B.J.
Bridge View
CENTER

Eggnog Cookies

Ingredients

- 1 ¼ cup white sugar
- ¾ cup softened butter
- ½ cup eggnog
- 1 teaspoon vanilla extract
- 2 egg yolks
- 1 teaspoon ground nutmeg
- 2 ¼ cups All Purpose flour
- 1 teaspoon baking powder
- ½ teaspoon cinnamon

Makes about 36 cookies

Directions

1. Pre-Heat oven to 300°
2. Combine flour, baking powder, cinnamon, & nutmeg in one bowl
3. In a separate bowl, cream the sugar & butter until really light & fluffy
4. Add eggnog, vanilla, & egg yolks
5. Beat at medium speed until smooth
6. Add the flour mixture & beat until just combined – DO NOT OVER MIX or the cookies can get pretty tough
7. Make drop cookies onto a DRY cookie sheet about 1 inch apart & sprinkle lightly with nutmeg
8. Bake for 20 to 30 minutes. Bottom will turn light brown & tops will stay nice & light.