

EGGNOG COOKIES

– Yum! My boyfriend couldn't keep his hands off of these! I took advice from some of the other reviews and made a few changes. I cut the spices down by half and upped it to 3/4 c of eggnog. I also made eggnog frosting using powdered sugar, eggnog and a pinch of nutmeg and cinnamon. I dyed the frosting bright yellow to make them a bit more cute.

– THESE COOKIES WITH A FEW CHANGES TURNED OUT GREAT LIKE ANOTHER REVIEWER WE USED 1/2 WHITE AND 1/2 BROWN SUGAR ALSO MADE A SECOND BATCH WITH JUST WHITE SUGAR THE ONES WITH THE BROWN SUGAR WERE BETTER BY FAR ALSO ADDED EXTRA EGGNOG. FOR THE FROSTING I USED CAPTAIN MORGAN SPICED RUM. THESE WILL BE USED FOR A COOKIE EXCHANGE THIS WEEKEND. THANKS!

– This recipe is nice and easy to make. I tried one of the other eggnog cookie recipes and my 4 year old took one bite and gave it back. I tried this one second and everyone loved it. My husband who's a picky eater kept coming back for me. Also, definitely cut the nutmeg portion in half. Otherwise, it will overpower the cookie.

– I like the Eggnog Cookies II (also on this site) better than this one. It adds more flour and helps make a more stable cookie. Both recipes are very easy to make and have a fairly mild eggnog flavor. That is why I like to give them as gifts. The eggnog flavor is not too overpowering. If you are a die hard eggnog fan, these cookies will be too bland for you.

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

- 2 1/4 C flour

- 1 tsp baking powder
- 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1 1/4 C sugar
- 3/4 C salted butter (softened)
- 1/2 C eggnog
- 1 tsp vanilla
- 2 egg yolks (large)

1. Preheat oven to 300 degrees. Line cookies sheets with parchment paper.

2. Combine the flour, baking powder, cinnamon, nutmeg together in a small bowl.

3. Using an electric mixer cream the sugar and butter together in a large bowl. Add the eggnog, vanilla, and egg yolks beating at medium speed until smooth.

4. Gradually add the dry ingredients to the wet ingredients. Beat at low speed just until blended.

5. Using a small ice cream scoop measure the dough out and drop them by teaspoons onto the prepared cookie sheets.

6. Leave 1 inch between each cookie.

7. Sprinkle lightly with additional nutmeg.

8. Bake at 350 degrees for 23-25 minutes. (Or until bottoms turn light brown.)

9. Allow the cookies to cool slightly before transferring to a wire rack.

10. Leave the cookies on a wire rack to cool completely.