



Frosted Egg Nog Cookies
(yields about 1 ½ dozen cookies)

Ingredients:

- 1 cup unsalted butter, softened
- 1 cup eggnog
- 2 cups sugar
- 5 and ½ cups all-purpose flour
- 1 tsp baking soda
- ¾ tsp ground nutmeg
- Icing:
 - ¼ cup unsalted butter, softened
 - 3 cups confectioners' sugar
 - 1/3 cup eggnog

Directions:

1. In a large mixing bowl, cream butter and sugar until light and fluffy. Mix in the eggnog.
2. In a separate bowl, combine flour, nutmeg, and baking soda. Slowly add to creamed mixture and mix well.
3. Shape dough into four 10-inch rolls and wrap each in plastic wrap, refrigerate overnight.
4. Preheat oven to 375 degrees.
5. Unwrap and cut dough into small slices, place each 1 inch apart on ungreased baking sheets.
6. Bake 8-10 minutes or until set. Remove to wire racks to cool.
7. For icing: beat butter until fluffy in a large bowl. Add confectioner's sugar and eggnog and continue to beat until smooth. Frost cookies, and store in an airtight container.

