

A Recipe From *tikkido*

Eggnog Cookies

<https://tikkido.com/blog/eggnog-cookie-recipe>

Eggnog Cookies

- 2 cups white sugar
- 1 1/2 cups butter, softened (3 sticks)
- 1 cup eggnog
- 2 teaspoons vanilla
- 4 egg yolks
- 1 teaspoon nutmeg
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 5 1/2 cups flour

Instructions

1. Preheat oven to 350 degrees Fahrenheit.
2. Cream sugar and softened butter, then add egg yolks, and beat until well combined and fluffy.
3. Add the eggnog, vanilla, nutmeg, and cinnamon, and mix to combine.
4. In a separate bowl, mix together the flour and the baking powder, then add the flour mixture to the wet ingredients and mix just until completely incorporated.
5. Use a small cookie scoop to portion out the cookie dough on a cookie sheet.
6. Bake for approximately 15 minutes, or until the edges at the bottom start to turn a light golden brown color.
7. After cool, if desired, drizzle with eggnog glaze made from 1 1/2 cups of powdered sugar and enough eggnog to reach the consistency you want.

