



## Holiday Eggnog Snickerdoodles

A slight rum taste with the creamy eggnog will make this cookie a new holiday family favorite!

Yield: about 3 dozen cookies

350°F

2 sheet pans, lined with parchment paper

### ***Dough***

3-1/2 cups	all-purpose flour
1 tbsp	baking powder
1/2 tsp	salt
2 cups	granulated sugar
1 cup	unsalted butter
1/4 cup	prepared eggnog
2 large	eggs
1 tbsp	dark rum

### ***Spice Topping***

1/4 cup	granulated sugar
2 tsp	ground cinnamon
2 tsp	freshly ground nutmeg

1. In a large bowl, combine flour, baking powder and salt. Set this aside.
2. In a large mixing bowl, cream sugar and butter until fluffy. Add eggnog, eggs and rum. Add dry ingredients, mixing only until well combined.
3. In a small bowl, combine all of the ingredients for the sugar topping.
4. Scoop dough using a #30 cookie scoop, roll each into sugar mixture to coat. Place on prepared cookie sheet. Using the palm of your hands press dough down.
5. Bake until light brown on the sides, about 10 to 12 minutes. Let sit on baking sheet to cool. Remove to a rack to cool completely.