

EGGNOG SUGAR COOKIE

DOUGH

1 #	unsalted butter, softened
1 cup	granulated sugar
1 cup	powdered sugar
1 tsp	salt
1/2 tsp	ground nutmeg
4 pc	egg yolks
1 tsp	rum extract
4 cups	all-purpose flour

*recipe yields: 4 dozen
production needed: 60 dozen*

FINISHING

1 pc	white gel icing
1 pc	red gel icing

METHOD

1. In a very large bowl, beat butter with a mixer on medium to high speed for 30 seconds. Add sugars, salt and nutmeg; beat well. Beat in egg yolks and rum extract. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Divide dough in half. Wrap in plastic wrap and chill for 1 to 2 hours or until easy to handle.
2. Preheat oven to 350 degrees . On a lightly floured surface, roll each portion of dough to 1/4-inch thickness. Cut into shapes using a 2 1/2-inch round cutter. Place cutouts 2 inches apart on ungreased cookie sheets. Bake about 10 minutes or until edges are lightly browned. Transfer to wire racks to cool before decorating as desired.
3. Split the cookies in half and drizzle with the gel icing (1/2 white and 1/2 red)

About the Recipe: What a wonderful idea! Adding an eggnog flavor to the sugar cookies gives the cookies that special holiday flair. Roll out the dough, cut them into your favorite shapes, and bake until lightly brown. When completely cool, add those colorful icings and decorations. Kids just love using those cookie cutters.