

## Cleo Coyle's Eggnog Latte Cookies

*Eggnog is a holiday taste that my husband and I look forward to enjoying every year. While Marc drinks it straight from the fridge, I prefer mine in a comfortingly warm latte. So, I thought, why not put the flavor in a cookie?*



This is a wonderful cookie for the holidays. The dough alone is redolent with that creamy-sweet, slightly spicy *eggnoggy* fragrance (yes, I made up the word *eggnoggy*). As they bake, the nutmeg and vanilla permeate the air with the quintessential aroma of a classic *White Christmas*, which is also one of my favorite holiday films—along with *Miracle on 34th Street* and *It's a Wonderful Life*. But I digress...

My recipe can be made two ways: For an easy **refrigerator cookie**, simply roll the dough into a thick log; then chill, slice, and bake. For a more elaborate holiday cookie tray, make a rolled and shaped cookie by chilling the dough in two thick discs. Then roll the dough out and use your favorite cookie cutters. I've kept the composition of this dough very buttery so that a liberal addition of flour when rolling will not toughen the cookie on you.

These cookies are delicious just plain. For a more polished look, you can finish with my **Eggnog Glaze** (recipe included), which adds yet another layer of eggnog flavor. You can always color the glaze, too, and fancy it up even more by piping in details with a pastry bag of Royal Icing. A dusting of my **Nutmeg Sugar** is another finishing option, which mimics the barista's finish to a classic eggnog latte by adding a light sprinkling of holiday spice.



*Cheers & Happy Holidays!*

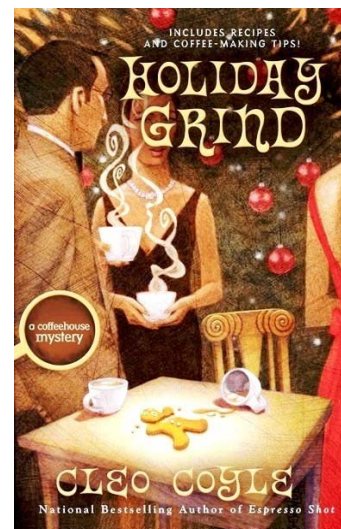
*~Cleo Coyle*

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*I was planning to publish this recipe in **Holiday Grind**, but with the book's bonus Recipe section already 80 pages, I plum ran out of room—or more like sugarplum ran of room. Hey, no groaning! It's the holiday season! You can go back to groaning on January 2nd. ~ Cleo*



**YIELDS:** About 4 dozen cookies of 2-inches in diameter (smaller will yield more, larger less)

## INGREDIENTS:

1 cup (2 sticks) salted butter  
 3/4 cup granulated white sugar  
 1/2 cup eggnog  
 1 egg  
 1 tsp vanilla  
 2-1/2 cups flour, sifted (*plus extra for rolling*)  
 1 teaspoon ground nutmeg  
 1 teaspoon baking powder  
 Eggnog Glaze (*optional, see recipe on next page*)  
 Nutmeg Sugar (*optional, see recipe on next page*)

**(1) One bowl mixing method:** First cream butter and sugar, and then measure in eggnog, egg, vanilla, nutmeg, sifted flour, and baking powder. Mix until a smooth dough forms, but do not over mix or you will create gluten in your dough which will make your cookies tough instead of tender.

**(2) Chill it, baby:** You have two options for this step:

**OPTION (A) – Easy Refrigerator Cookies:** For this version, simply roll dough into a thick log. Chill several hours to firm up a bit. (Note: The log will still be slightly soft because of the dough's high butter content, but do not freeze.) Roll log in granulated sugar & slice up. Arrange slices on baking sheet lined, greased, or coated with spray to prevent sticking. Using a spatula, flatten rounds into nice thin circles, about 2-inches in diameter. To prevent sticking as you flatten, place a square of parchment or wax paper between dough slice and spatula. If you aren't glazing the finished cookie, one option is to sprinkle tops with **Nutmeg Sugar** before baking. (Bake time & temp in **Step 3**.)



**OPTION (B) – Rolled Cookies (cookie-cutter):** For this second method, form your freshly mixed dough into two thick discs. Wrap these separately in wax paper or plastic wrap, and allow to rest in the refrigerator for an hour or more. This helps flavors develop and hardens the butter in the dough, reducing the stickiness so you can work with it. (Chilling overnight is fine, too.)

\* **Roll out the dough** on a liberally floured surface to a thickness of 1/4 to 1/8 of an inch. Tip: Don't roll any thinner than 1/8 of an inch otherwise your cookies may not hold their shapes. If you prefer a very thin cookie, then make the refrigerator cookies (see Step 2). One more tip: I intentionally made this dough very buttery so it will be able to take the extra flour that you use in the rolling process. But if you skipped chilling the dough, you may *still* have big trouble rolling it, even *with* flour, so go back and chill it, baby!

\* **Cut the dough:** Using a cookie cutter, cut the rolled out dough into any shape you like. Because these are eggnog "latte" inspired cookies, I like to use a cookie cutter in the shape of a cup. Stars, teddy bears, snowmen, and angels are nice ideas for this cookie, too.

**(3) Bake:** Preheat oven to 350° F. and bake on a cookie sheet for 10 to 12 minutes. Parchment paper and silicon sheets are a great help in preventing cookies from sticking. Allow to cool. These cookies are delicious plain. For a polished finish, brush tops of cooled cookies with my **Eggnog Glaze** and/or sprinkle with **Nutmeg Sugar**.

**CLEO'S EGGNOG GLAZE:** In a saucepan warm **1/4 cup eggnog** and **2 tablespoon butter** over low heat. Do not allow this mixture to boil! If it does, you may get a scorched taste in your glaze. When butter is just melted, stir in **3 cups sifted confectioners' sugar**. I like to add in **1/2 teaspoon rum extract**. If you really like rum, you may want to increase this amount; if you dislike rum, simply leave out the extract. Keep stirring until the sugar is melted and a smooth glaze forms. If you did not **sift** the sugar, you may need to **whisk** the glaze to smooth out any clumping. You can also **color** this glaze with a few drops of **food coloring**.

Once glaze is smooth and well blended, use a pastry brush to glaze the cookies. Remember that the glaze is hot! Watch your fingers and do not allow young children to glaze or they may get burned. If you like the taste & texture of a finishing sugar, sprinkle with **Nutmeg Sugar** before glaze hardens.

**NUTMEG SUGAR:** Whisk together **1/4 cup granulated sugar** and **1/4 teaspoon nutmeg**. Sprinkle lightly over freshly glazed eggnog latte cookies and...

