



## NOGS (*aka Nutmeg Logs*)

Some holiday cookies look great but taste like cardboard. Others are delicious, but perhaps not as easy on the eyes. With this family recipe from our own Josette Schuur, you get it all – fun visual impact to go along with perfectly balanced flavors. Eggnog in cookie form!



### Ingredients

#### Dough

1 cup butter  
2 tsp. vanilla extract  
2 tsp. rum flavoring  
1/2 tsp. salt  
3/4 cup sugar  
1 egg  
3 cups flour  
1 tsp. Nutmeg

#### Frosting

3 Tbsp. butter  
1/2 tsp. vanilla  
1/2 tsp. rum  
1/8 tsp. salt  
1/2 cup confectioner sugar  
1-2 Tbsp. half-n-half or milk

### Directions

#### Cookies

In a large bowl, cream together the butter, vanilla extract, and rum flavoring. Gradually add the sugar while mixing. Blend in the egg until well incorporated. Add the flour and nutmeg, mixing until a smooth dough forms. Shape the dough into logs approximately 1/2 inch wide and 3 inches long. Place the logs on an ungreased baking sheet.

Bake at 350°F for 12–15 minutes, or until lightly golden.

Cool on a wire rack. Once cooled, frost and sprinkle with a little extra nutmeg for a festive touch.

#### Frosting

Cream together butter, vanilla extract, and rum flavoring until smooth and well blended.

Gradually add confectioners' sugar, alternating with half-and-half or milk, and mix until the frosting is smooth and fluffy.

