

EGGNOG SNICKERDOODLES

INGREDIENTS:

FOR COOKIES:

- 1 ¼ cups all-purpose flour
- ½ tsp baking soda
- ½ tsp salt
- ½ cup (1 stick) unsalted butter, softened
- ¾ cup granulated sugar
- 1 large egg
- ½ tsp LorAnn Super-Strength Eggnog Flavor

FOR COATING:

- ¼ cup granulated sugar
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg

FOR ICING:

- ¾ cup powdered sugar
- ⅛ tsp LorAnn Super-Strength Eggnog Flavor
- 1–2 Tbsp milk, or as needed to thin icing



DIRECTIONS:

1. Preheat oven to 375° F. Line 2–3 baking sheets with parchment paper, or spray with non-stick cooking spray.
2. In a medium bowl, whisk together flour, baking soda and salt. Set aside.
3. In a large bowl, cream together butter and sugar until light and fluffy, about 3–5 minutes. Beat in eggs and LorAnn Eggnog Flavor, scraping down the sides and bottom of bowl as necessary. With the mixer on low, slowly add flour mixture until combined. Chill dough for 20–30 minutes.
4. In a small bowl, stir together the sugar, cinnamon and nutmeg for rolling. Scoop the dough and roll into 1-inch balls, then roll in the sugar mixture to coat. Place on prepared baking sheets, spacing them 2 inches apart.
5. Bake 9–11 minutes or until lightly browned on bottom. Let cool on pan for 5 minutes. Transfer to a rack to cool completely. Meanwhile, stir together the powdered sugar, LorAnn Eggnog Flavor and milk. Start with 1 Tbsp of milk and add more if necessary. If icing is too thin, add powdered sugar as needed. Drizzle icing onto cooled cookies. Store in an airtight container.