

Eggnog Spritz Cookies

From the Kitchen of Lynne Gassiraro (Inspired by Betty Crocker)



Dough:

3/4 cup sugar
1 cup (2 sticks) butter, softened
2 tsp. vanilla
2 tsp. rum extract
1 large egg
2 1/4 cups flour
1/2 tsp. salt
1 tsp. ground nutmeg
1/2 tsp. cinnamon

Glaze:

1 1/2-2 cups powdered sugar
1/2 teaspoon rum flavoring
2-3 tablespoons eggnog
1/4 teaspoon ground nutmeg
1/4 teaspoons allspice

DIRECTIONS

Heat oven to 375°.

Using a stand mixer, beat sugar and 1 cup butter until light and fluffy, about 2 min. Beat in vanilla, rum extract and the egg until smooth. Scrape the bowl with a rubber spatula. Beat in flour, salt, nutmeg and cinnamon on low to medium, scraping the bowl as needed. Batter will be sticky.

Place about 1/4 of the dough at a time into the cookie press (follow manufacturer's directions). Press desired shapes onto cold ungreased cookie sheet. Cookies don't spread much so they can be fairly close together.

Bake 6-8 minutes until edges are lightly browned, turning the pan halfway. Cool for a minute or two before using a thin metal spatula to remove to a cooling rack.

When cookies are cool use a small bowl to stir together all glaze ingredients, until smooth enough and thin enough to drizzle. Set cooling rack over parchment or a large cookie sheet. Using a pastry brush brush cookies with the glaze. Before glaze is set, sprinkle the tops with festive sprinkles, or decoration of your choice.