

Cleo Coyle's Eggnog Shortbread

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 lovely 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 plain. For a more polished look, you can finish with my **Eggnog Glaze** (recipe included), which adds 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.



May you eat with holiday joy!

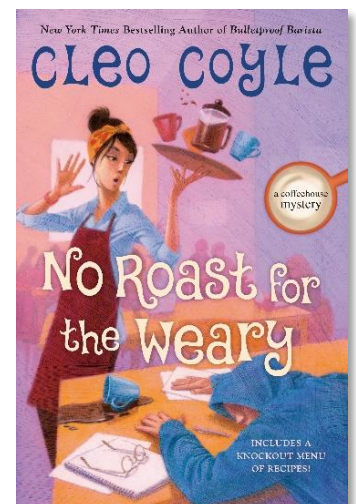
~ **Cleo Coyle** author of
The Coffeehouse Mysteries

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Cleo Coyle's Eggnog Shortbread Cookies

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

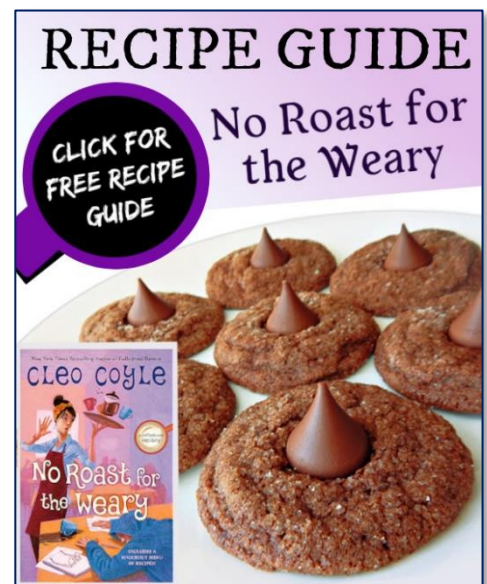
As mentioned on the previous page, my recipe can be made two ways: as an easy refrigerator "log" cookie or rolled out and stamped with your favorite cookie cutters. You can eat them plain or finish them with my **Eggnog Glaze** (recipe included), which adds another layer of eggnog flavor. You can color this glaze, if you wish. A dusting of my **Nutmeg Sugar** is another finishing option, which mimics the barista's finish to a classic eggnog latte. Enjoy! ~ *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 large egg, lightly beaten
1 teaspoon pure vanilla extract
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, sifted flour, nutmeg, and baking powder. Mix until a smooth dough forms, but do not over mix or you will develop the gluten in your flour, which will make your cookies tough instead of tender.



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(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 or **Nutmeg Sugar** (see recipe on page 5) & slice up. Arrange slices on a baking sheet lined with parchment paper or a silicone mat.

Using a spatula or bottom of a glass, gently flatten rounds into thin circles, about 2-inches in diameter. To prevent sticking as you flatten, place a square of parchment or wax paper over each cookie as you go. If you are not glazing the finished cookie, you can dampen the bottom of your glass and dip it in **Nutmeg Sugar** before lightly flattening each cookie.

Bake: Preheat oven to 350° F. and bake for 10 to 12 minutes. 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**.



OPTION (B) Rolled and Shaped Cookies (cookie-cutter version)

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 or your cookies may not hold their shapes. If you prefer a thin cookie, make the refrigerator log version.



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 “cup of eggnog” inspired cookies, I like to use a cookie cutter in the shape of a cup, but any shape will do.

Bake: Preheat oven to 350° F. and line a baking sheet with parchment paper or a silicone mat. Bake for 10 to 12 minutes. Allow to cool. These cookies are delicious plain. For a polished finish, brush tops of cooled cookies with my **Eggnog Glaze** and sprinkle with **Nutmeg Sugar**.



Cleo's Eggnog Glaze

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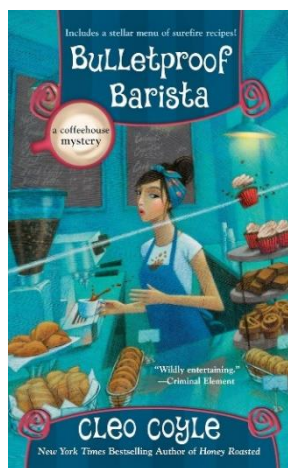
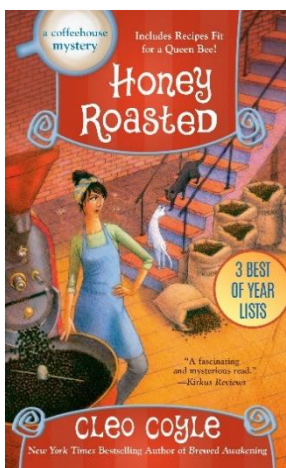
In a saucepan warm **1/4 cup eggnog** and **2 tablespoon butter** over low heat. Do not allow this mixture to boil. If it does, you may get a scorched taste in your glaze. When butter is just melted, stir in **3 cups sifted confectioners' sugar**. I like to add in **1/2 teaspoon rum extract**.

If you really like rum, you may want to increase this amount; if you dislike rum, 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 blended and smooth, use a pastry brush to glaze the cookies. *Remember that the glaze is hot!* Watch your fingers. If you like the taste and 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 over freshly glazed eggnog cookies and...

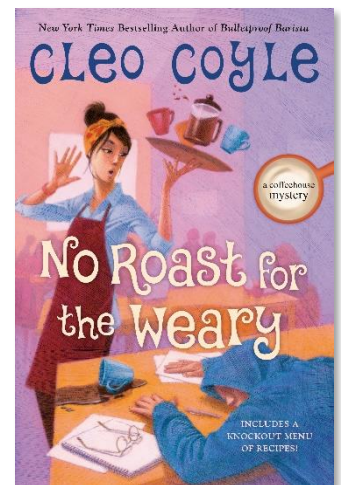


Eat with joy! ~ Cleo

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