

# Egg Nog Cookies

## Ingredients:

1 cup softened butter, 1 cup sugar,  
1 cup eggnog, 1 egg beaten, 3 3/4 cup  
flour, 1 tsp. baking powder,  
1 tsp. baking soda, 1/2 tsp. salt,  
1/2 tsp. nutmeg

*Frosting:* 1 1/2 cup powdered sugar, 1/4-  
1/2 cup eggnog, 1 tsp. light Karo Syrup



*Mix together butter and sugar, Add in eggnog and egg. Add flour, baking powder, baking soda, salt and nutmeg. Chill for at least one hour. Drop by teaspoonful's onto greased baking sheet. Bake at 350 degrees for 8-10 minutes. When you pull them out of the oven, push tops with the bottom of a greased flat bottom glass to flatten a bit. Cool on drying rack. Frost with eggnog frosting and sprinkle with nutmeg.*

# Egg Nog Fudge

## Ingredients:

4 cups sugar, 1 stick butter, 1 1/2 cups  
Egg Nog, dash of salt, 1 tsp Rum extract,  
1 tsp Nutmeg, 7 oz. marshmallow crème,  
1 1/2 bags white chocolate chips



*Use large saucepan. Combine sugar, butter, Egg Nog, and salt. Boil for 6 minutes, or until it reaches 225 degrees on a candy thermometer. Stir frequently. Add rum extract, nutmeg, marshmallow crème, and chocolate chips quickly. Continue stirring until chocolate chips are completely melted & marshmallow crème is completely combined. Pour into greased square 8" x 8" pan. Sprinkle a little Nutmeg on top for garnish. Let it cool completely, cut into squares and serve!*