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Frosted Eggnog Cookies

- 1/2 cup butter unsalted, softened
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1 tsp. vanilla
- 1/2 cup Eggnog
- 2 1/2 cups flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/4 tsp. nutmeg
- 1/4 tsp. ground cinnamon

Eggnog Frosting:

- 1/4 cup butter unsalted, softened
- 3 cups powdered sugar
- 1/3 cup Eggnog
- 1/2 tsp. vanilla

Topping:

- 1/4 tsp. nutmeg
- 1/4 tsp. ground cinnamon



Preheat oven to 350°F. Line a baking sheet with parchment paper. In a large mixing bowl or stand mixer cream together the butter, sugar and brown sugar. Add in the egg, vanilla and eggnog. Continue to mix until well combined and a soft, creamy mixture is formed. In a separate mixing bowl whisk together the flour, baking soda, salt, cinnamon and nutmeg until well combined. Add the flour mixture to the butter mixture and mix until a soft dough forms. Using a cookie scoop or spoon, drop the cookies onto the baking sheet. With the back of a drinking cup, press the cookies until they are 1/4 inch thick. Bake the cookies for 8-10 minutes, until golden brown around the edges. Place on cooling rack to cool. To make frosting: In a mixing bowl with an electric mixer combine the butter, powdered sugar, Eggnog and vanilla. Mix until soft frosting has formed. Frost the cooled cookies. Mix the nutmeg and cinnamon; sprinkle over the top of the frosted cookies.

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Mini Gingerbread Cookies

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| -3 cups all-purpose flour | -4 Tbsp. shortening |
| -1 tsp. baking powder | -1/2 cup butter |
| -3/4 tsp. baking soda | -1 cup dark brown sugar |
| -1/4 tsp. salt | -1 large egg |
| -1 Tbsp. ground ginger | -1/2 cup molasses |
| -2 tsp. ground cinnamon | -2 tsp. vanilla |
| -1/2 tsp. ground cloves | -2-3 Tbsp. holiday nonpareils sprinkles |



In a small bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon and cloves until well blended. In a large bowl (KitchenAid's great for this) beat butter, brown sugar, and egg on medium speed until well blended. Add molasses & vanilla and continue to mix until well blended. Gradually stir in dry ingredients until blended and smooth. Press dough into an 8x8 pan lined with parchment (Dough should be flat and even). Sprinkle dough with a thick layer of holiday sprinkles, using your hand to press sprinkles into the dough, making sure the entire surface is covered. I love using holiday nonpareils for these as they allow for easy cutting. Chill for at least 2 hours. Preheat oven to 375°F. Prepare baking sheets by lining with parchment paper. Remove parchment lined dough from the 8x8 pan and set on a cutting board. Lay a rule at the top of the square of dough and cut about 3/4" cubes. You'll be able to cut about 8-9 rows. Turn dough and cut another 8-9 times, resulting in about 80 small cubes of dough. Transfer TALL cubes to lined cookie sheets, leaving about 1" space between. Don't worry – the cubes will settle into discs and look perfect once baked! Bake for 7-8 minutes. Let cookies rest for 5 minutes before transferring. Enjoy!

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