

## **Snickerdoodles**

Yield: about 3 dozen cookies

350°F

2 sheet pans, lined with parchment paper

A slight rum taste with the creamy eggnog will make this cookie a new holiday family favorite!

### ***Dough***

3-1/2 cups all-purpose flour  
1 tbsp baking powder  
1/2 tsp salt  
2 cups granulated sugar  
1 cup unsalted butter  
1/4 cup heavy cream  
2 large eggs

### ***Spice Topping***

1/4 cup granulated sugar  
2 tsp ground cinnamon  
2 tsp freshly ground nutmeg

1. In a large bowl, combine flour, baking powder and salt. Set this aside.
2. In a large mixing bowl, cream sugar and butter until fluffy. Add cream and egg. Add dry ingredients, mixing only until well combined.
3. In a small bowl, combine all the ingredients for the sugar topping.
4. Scoop dough using a #30 cookie scoop, roll each into sugar mixture to coat. Place on prepared cookie sheet. Using the palm of your hands press dough down.
5. Bake until light brown on the sides, about 10 to 12 minutes. Let sit on baking sheet to cool. Remove to a rack to cool completely.