



If you love eggnog, these cookies are a great addition to your baking list. The rum intensifies the eggnog flavor and adds just the right amount of flavor for your holiday mornings.

Eggnog Biscotti

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1/2 cup eggnog
2 teaspoons rum
3 1/4 cup flour
2 teaspoons baking powder
2 teaspoons nutmeg
1/2 teaspoon salt

Ingredients - Glaze

1 cup confectioner's sugar
1 teaspoon rum
3 teaspoons eggnog

Instructions

Preheat the oven to 350° F. Line your baking sheet with a baking mat or parchment paper.

Sift together the flour, baking powder, nutmeg, and salt and set aside. In a mixing bowl fitted with a paddle attachment, beat the butter on high speed until fluffy. Turn down to medium speed, add the sugar and eggs, and continue to beat for an additional minute. Add the eggnog and rum. Add one cup of the flour a little at a time until incorporated.

At this point, I like to remove the mixture from the mixture and incorporate the remaining flour with my hands. While wearing gloves, add the remaining flour and mix together until just combined. Using two spoons, transfer the dough onto the prepared baking sheet and shape into a log. Bake for 25 minutes or until golden brown. Remove the baked logs from the heat and allow to cool on the baking sheet for 5 minutes. Transfer to a cooling rack to allow the log to be cool enough to handle.

While the logs are cooling, prepare the glaze by mixing together the sugar, rum, and eggnog. The mixture should be runny.

Once the logs are cool enough to handle, use a sharp knife and cut crosswise slices (approximately 1/2"). Place the slices cut-side down back onto the original baking sheet. Bake for an additional 8 minutes and then flip over and bake for an additional 6 minutes. Transfer the glaze into a piping bag or use a spoon to drizzle it across the warm biscotti (you want it to melt into the biscotti.)

Makes 20 to 24 biscotti.