

Soft & Chewy Eggnog Cookies



Ingredients:

3/4 cups butter
1 cups sugar
1/4 cup eggnog
1 egg
1 tsp vanilla
2 and 1/2 cups flour
1/4 tsp salt
1 tsp baking soda
1/2 tsp cinnamon
1 tsp ground ginger
1/4 tsp cloves
granulated sugar



Directions:

1. Cream the butter and sugar until light and fluffy.
2. Add the eggnog, egg and vanilla to the sugar mixture. Stir until well combined.
3. In a medium bowl, mix together the flour, baking soda, cinnamon, ginger, cloves, and salt. Gently add to the wet ingredients while stirring.
4. Scoop about two tablespoons of dough and roll into a ball. Roll the ball into sugar until evenly coated.
5. Bake for 10-12 minutes at 350 degrees F. Allow to cool 5 minutes before serving.

Enjoy!