



Frosted Eggnog Cookies

INGREDIENTS

1 (17.5-oz.) pkg. Hy-Vee sugar cookie mix dough
½ cup Hy-Vee unsalted butter, softened
1 Hy-Vee large egg
1 ½ tsp Hy-Vee ground nutmeg, plus additional for sprinkling
1 ½ tsp Hy-Vee rum extract, divided
½ (16-oz.) container Hy-Vee creamy buttercream frosting

PREPARATION

- 1** Preheat oven to 375°. Place dough mix in a medium bowl; add butter and egg. Add nutmeg and 1 teaspoon rum extract. Stir until soft dough forms. Drop dough by level tablespoons 2 inches apart on ungreased cookie sheet.
- 2** Bake 8 to 10 minutes or until edges are light golden brown. Cool 1 minute before removing from cookie sheet.
- 3** For icing: Combine frosting and ½ teaspoon rum extract; spread frosting on cooled cookies and sprinkle with additional nutmeg.