

With the holidays approaching, it is time to start my preparation of the holiday menus. Snickerdoodles are one of my favorite cookies and nothing says holidays like the scent and spice of this sweet treat. I, however, have not had the best of luck making them for some reason. With that in mind, I have decided that this is my year to overcome the challenge of the perfect snickerdoodle and this recipe just might do it.

After I make a few practice runs, hopefully this recipe will prove to be something I can serve on a regular basis during the holidays at the Noyes house. We can always hope for perfection, right?

Eggnog Snickerdoodles

1/2 cup butter, softened
1/2 cup shortening
1-3/4 cup sugar, divided
2 eggs
1/4 to 1/2 teaspoon rum extract
2-3/4 cups all purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/4 teaspoon salt
2 teaspoons ground nutmeg

Cream butter, shortening and 1-1/2 cups sugar. Beat in eggs and extract.
Combine flour, cream of tartar, baking soda and salt. Gradually add to creamed mixture.
Combine nutmeg and remaining sugar. Roll dough into 1 inch balls and roll dough balls into the sugar mixture. Place on ungreased baking sheets.
Bake at 400°F for 10-12 minutes. Remove to wire racks for cooling.