Brittany’s Eggnog Cookies

300 degrees

2 ¼ c flour

1t baking powder

½ t cinnamon

½ t nutmeg

1 ¼ c sugar

¾ c butter

½ c eggnog

1t vanilla

2 egg yolks

Frosting:

¼ c butter

¼ c milk

1t vanilla

1t cinnamon

½ t cardamom

¼ t ginger

¼ t nutmeg

4 c powdered sugar

Cream butter and sugar, add egg yolks, vanilla and eggnog. Stir together dry ingredients, slowly add to creamed mixture. Roll into 2” balls, place on ungreased cookie sheet.

Bake 23-25 min

Let cool and frost lightly.

Frosting:

Mix all except p. sugar. Gently stir in p. sugar.