

AMERICAN EGG BOARD CULINARY LIBRARY



EGGNOG WAFFLE COOKIES

Total Time: 37 minutes

Prep Time: 15 minutes

Cook Time: 22 minutes

INGREDIENTS

2 cups	all-purpose flour
2/3 cup	sugar
1 tbsp	baking powder
1 tsp	salt
1/2 tsp	cinnamon
1/8 tsp	nutmeg
2	Free Range Organic eggs
1/2 cup	eggnog
1/4 cup	melted unsalted butter
1 tbsp	powdered sugar for dusting

Yields: 20-22 cookies

INSTRUCTIONS

1. Whisk together flour, sugar, baking powder, salt, cinnamon and nutmeg in a medium mixing bowl. In a separate large mixing bowl, whisk eggs, eggnog and melted butter. Gradually stir dry ingredients into wet to form a sticky dough.
2. Heat waffle griddle to medium-high heat. Grease waffle griddle with cooking spray. Using a small ice cream scoop or cookie scoop, place 1 tablespoon scoops of dough in the center of each section of griddle and close lid. Cook for 3-4 minutes. Gently remove cookies with a spatula and place on a wire cooling rack. Repeat with remaining dough.
3. Once cookies are cooled to room temperature, dust with powdered sugar and serve.

10/21/21