



★ **DISNEY EATS**

COOKING UP THE MAGIC

BOURBON-EGGNOG SNOWFLAKE COOKIES

★ Jock Lindsey's Hangar Bar - Disney Springs

INGREDIENTS

Makes 24 Cookies

NUTMEG COOKIE DOUGH:

2 1/4 cups all-purpose flour

1/2 cup confectioners' sugar

1 teaspoon fine sea salt

1 teaspoon ground nutmeg

1/2 teaspoon vanilla extract

1 cup unsalted butter, softened and cubed

BOURBON-EGGNOG ICING:

2 cups confectioners' sugar

4-6 tablespoons eggnog, divided

1 tablespoon bourbon (optional)

ROYAL ICING:

2 cups sifted confectioners' sugar

1 1/2 tablespoons meringue powder

3 tablespoons water, divided

DIRECTIONS

FOR NUTMEG COOKIE DOUGH:

1. Combine flour, confectioners' sugar, salt, and nutmeg in the bowl of an electric mixer fitted with a paddle attachment. Beat on low speed for 1 minute. Add butter, one piece at a time. Continue beating until a soft dough forms.
2. Turn dough onto lightly floured surface and shape into a disk. Wrap in plastic and refrigerate for 30 minutes.
3. Preheat oven to 325°F. Line 2 baking sheets with parchment paper and set aside.
4. Roll chilled dough on lightly floured surface to 1/8-inch thickness. Cut using a 3-inch snowflake cookie cutter. Place 12 snowflake cookies on each baking sheet and bake for 13-15 minutes, until edges are light brown.
5. Cool completely on pans. Move to wire racks before decorating.

FOR BOURBON-EGGNOG ICING:

1. Whisk confectioners' sugar, 4 tablespoons eggnog, and bourbon (if using) in a small bowl. Add additional eggnog, one 1 tablespoon at a time to reach desired consistency.
2. Dip cooled cookies in glaze. Rest cookies for 30 minutes, until icing sets, before decorating.

FOR ROYAL ICING:

1. Combine confectioners' sugar, meringue powder, and 1 tablespoon water in the bowl of an electric mixer fitted with a paddle attachment. Beat on low speed until just combined. While mixer is running add remaining two tablespoons of water, one tablespoon at a time.
2. Increase speed to medium and beat for 7-10 minutes until icing has a matte finish.
3. Place in piping bag fitted with desired tip. Outline each snowflake cookie with royal icing.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.