

InSpire Magazine

Featured Recipe

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Eggnog Logs

1 cup butter
¾ [three-quarter] cup sugar
1 ¼ [one & one-quarter] tsp. nutmeg
1 egg
2 tsp. vanilla extract
½ [one-half] tsp. rum extract
3 cups flour

Cream butter and sugar. Add egg, nutmeg and extracts. Blend in flour. Chill dough for easier handling.

On a floured surface, shape dough into ½ [one-half] inch logs; cut logs into 3 inch lengths. Place on ungreased baking sheets.

Bake at 350 degrees for 15 minutes. Cool on racks. Frost (see below) and store in tightly covered container.

Frosting:

¼ [one-quarter] cup butter, softened
1 tablespoon vanilla extract
½ [one-half] teaspoon rum extract
3 cups powdered sugar
2 tablespoons light cream
Nutmeg, if desired

Cream butter and extracts; add powdered sugar, a little at a time with the cream, until blended. Spread lightly on the tops of the logs; sprinkle lightly with nutmeg, if desired.