

Eggnog Wreaths



Ingredients

1 cup butter, softened
 $\frac{3}{4}$ cup granulated sugar
1 egg
2 teaspoons vanilla
 $\frac{1}{2}$ teaspoon ground nutmeg
2 cups all-purpose flour
1 cup powdered sugar
2 tablespoons eggnog
6 red candied cherries, cut into eight slivers
6 green candied cherries, cut into eight slivers

Directions

Preheat oven to 350F. In a large mixing bowl beat butter with electric mixer on medium speed for 30 seconds, add granulated sugar. Beat until fluffy, scraping sides of bowl. Beat in egg, vanilla, salt, and nutmeg until combined. Beat in flour a little at a time, mixing in between each add ins. Mix until combined. Divide dough in half.

Place half of the dough at a time in a pastry bag fitted with $\frac{1}{2}$ inch round tip. Pipe the dough into the ungreased cups of a mini doughnut pan, fill cups to the rims.

Bake 8 minutes or until light golden and firm to the touch. Cool in pan on a wire rack for 5 minutes. Invert pan over a wire rack to remove cookies, let cool.

In a small bowl stir together powdered sugar and enough of eggnog to make dippable glaze. Dip the rounded sides of the cookies in glaze, allowing excess to run off. While glaze is wet, arrange the red and green candied cherries on cookies to resemble bows. Let stand until set.

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