**Nutmeg Cookie Logs (with Egg Nog Frosting) Recipe**

Ingredients:
*for the cookies:*
3 cups all-purpose flour
1 teaspoon nutmeg
1 cup butter, softened
3/4 cup sugar
1 large egg
2 teaspoons pure vanilla extract
2 teaspoons rum flavoring

*for the frosting:*
3 tablespoons butter, softened
1 teaspoon pure vanilla extract
2 1/2 cups powdered sugar
2-3 tablespoons eggnog
nutmeg, for sprinkling

Directions:

1. Preheat oven to 350
2. Get ingredients.
3. In mixer bowl, cream together the butter and sugar until fluffy.
4. Beat in the egg, vanilla and rum extract.
5. Stir nutmeg into the flour with a fork
6. Slowly mix flour mixture into the sugar/butter mixture, blending well. (this is a somewhat firm dough and will mix into a big ball)
7. On a lightly floured surface, roll pieces of the dough into long logs, about ½’ in diameter. Cut into 3” pieces and place on parchment lined baking sheet. (they will be the size of your finger)
8. Bake cookies for 12-15 minutes until they are just barely golden brown.
9. While cookies are baking, cream together butter and vanilla for frosting.
10. Beat in ½ cup of the powdered sugar, 1 tbsp eggnog-Do not add all at once
11. Beat in 1 cup powdered sugar and 1 tbsp eggnog
12. If needed, add additional eggnog.
13. Spread on top of each COOLED cookie.

Can sprinkle with additional nutmeg if desired.