

Fresh from the Ronnybrook Kitchen



EGGNOG BISCOTTI

Holiday season is approaching and that means Ronnybrook Egnog. Match the velvety texture of our egg nog with a crunchy & flavorful biscotti. Here's how to do it!

PREP: 20 min **READY: 90 min** **SERVING: Approx. 3 doz.**

INGREDIENTS

- ½ cup softened Ronnybrook Butter
- 1 cup granulated sugar
- 2 eggs
- ½ cup Ronnybrook Egnog
- 2 tsp. rum or 1 tsp. rum extract
- 3¼ cups flour
- 2 tsp. baking powder
- 2 tsp. ground nutmeg
- ½ tsp. salt



GLAZE

- 1 cup powdered sugar
- 1 tsp. rum or ½ tsp. rum extract
- 2-3 tbs. Ronnybrook Egnog

DIRECTIONS

1. Line a large baking sheet with parchment paper. Preheat oven to 350°F.
2. In a large bowl, combine softened butter, sugar and eggs with a mixer until well blended and creamy. Mix in Ronnybrook Egnog and rum or rum extract.
3. In a separate bowl, combine flour, baking powder, nutmeg and salt. Working in small batches, mix the flour mixture into butter mixture until all the flour mixture has been added to the butter mixture. Blend well.
4. On a floured surface, divide dough in half and shape each half into a roll, approx. 14" long and ½" high. Place rolls on prepared baking sheet, 3" apart from each other.
5. Bake the rolls for 25 minutes or until golden brown. Place on cooling racks until cooled enough to handle. Carefully move them to a cutting board and cut slanted slices (½" in size).
6. Place slices, cut side down, back on original baking sheet. Bake for 10 minutes. Turn slices over and return to oven to bake for another 10 minutes or until lightly browned. Transfer to cooling racks to completely cool, with tops upwards.
7. In a small bowl, mix together powdered sugar, rum or rum extract and 2 tbs. Ronnybrook Egnog. If needed, add more eggnog to achieve desired consistency
8. To top biscotti with glaze, place them 1" apart from each other, tip points of a fork into the glaze, allowing some of the excess to drip off. In a back and forth sweeping motion, allow the glaze to fall in lines on top of the biscotti. Continue until glazed as desired.

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