

Nutmeg Logs

My friend, Mary MacVean gave me a gift of her Christmas cookies. I felt so lucky to taste these Nutmeg Logs, a recipe handed down from her mother. I had read all about them the previous year in her Los Angeles Times article. We made them in our 2011 Holiday Cookie Baking Class and everyone loved them.

1 cup butter, room temp (2 sticks)
¾ cup sugar
1 egg
2 teaspoons vanilla
2 Tablespoons rum or 2 tsp rum flavoring
1 teaspoon nutmeg (freshly grated or ground if possible)
3 cups sifted flour

Frosting

3 Tablespoons butter, softened
1 Tablespoon rum or 1 tsp rum flavoring
½ teaspoon vanilla
2 ½ cups powdered sugar, sifted
2-3 Tablespoons milk
1 whole nutmeg (for grating as decoration)

- 1 Heat oven to 350°. Cream together the butter and sugar in a large bowl with electric mixer. Beat in the egg, then the vanilla, rum and nutmeg.
- 2 Slowly mix in the flour just until it is evenly incorporated.
- 3 On a lightly floured surface, roll the dough into long logs one-half inch thick. Cut the logs into 3-inch lengths.
- 4 Bake cookies about 1 inch apart on an ungreased baking sheet until set and faintly colored around the edges, about 12 minutes. Do not let bottoms brown. Cool cookies on a rack.
- 5 While cookies are baking, mix frosting in a medium bowl. Mix together the butter, rum, vanilla and powdered sugar. Mix in milk until consistency looks like a medium thick spreadable frosting.
- 6 Place frosting into a piping bag with a small or flat tip or a ziploc bag with corner cut off. Pipe about ½ teaspoon frosting onto each cookie. Use fork to rake over the top to create a "bark-like" texture.
- 7 Before the frosting sets, grate fresh nutmeg over each cookie. Store the cookies in an airtight container. The cookies can be stored up to 2 months in the freezer.
- 8 Makes about 7 dozen cookies.

Servings: 84

Yield: 84 cookies

Preparation Time: 30 minutes

Cooking Time: 24 minutes

Total Time: 54 minutes

Oven Temperature: 350°F

Nutrition Facts

Nutrition (per serving): 49 calories, 24 calories from fat, 2.7g total fat, 9.5mg cholesterol, 1.5mg sodium, 7.4mg potassium, 5.3g carbohydrates, <1g fiber, 1.9g sugar, <1g protein.

Source

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Source: LA Times, December 16, 2009

