

GREAT DESSERT—IRISH CREAM MACADAMIA NUT COOKIES

After receiving rave reviews for the cookies she brought to the March 19th meeting, Shirley sent along the recipe, which yields four dozen cookies.

INGREDIENTS:

1 cup firmly packed brown sugar
 1/2 cup butter, softened
 1/4 cup half-and-half
 1/4 cup Irish cream liqueur*
 1/2 teaspoon rum extract
 1 1/2 cups all-purpose flour

 1/2 teaspoon baking soda
 1/4 teaspoon salt
 1 (3.25 ounce) jar macadamia
 nuts, coarsely chopped
 1 1/2 cup corn flakes, crushed slightly
 1/2 cup cooking oil



Got milk?

Glaze:

1/2 cup powdered sugar
 2 tablespoons Irish cream liqueur

*Shirley's note: I used Bailey's Irish Cream, and it was wonderful.

DIRECTIONS:

Bake at 350 degrees for 12-14 minutes, or until lightly brown.

Combine brown sugar and butter in a large bowl.

Beat at medium speed, scraping bowl often, until creamy (1 to 2 minutes). Reduce speed to low.

Add half-and-half, 1/4 cup liqueur, and rum extract; **beat** until well mixed (1 to 2 minutes).

Mix flour, baking soda and salt.

Add flour mixture, alternately with oil and continue beating until well mixed (1 to 2 minutes).

Stir in crushed corn flakes and nuts by hand.

Chill dough about 1/2 hour.

Drop dough by rounded teaspoonfuls onto an ungreased cookie sheet, 2 inches apart.

Bake at 350 degrees for 12-14 minutes, or until lightly brown.

Remove and **cool** completely on wire racks.

Stir together powdered sugar and 2 tablespoons liqueur in a small bowl until smooth.

Drizzle over cooled cookies.

Let stand until glaze is completely set.