

# BUTTERED RUM MELTAWAYS

## Ingredients

- 1 3/4 cups plus 2 Tbsp all-purpose flour
- 2 Tbsp cornstarch
- 2 tsp ground cinnamon
- 2 tsp freshly grated nutmeg
- 1/4 tsp ground cloves
- 3/4 tsp coarse salt
- 3/4 cup (1 1/2 sticks) unsalted butter, room temperature
- 1 cup confectioners' sugar
- 1/4 cup dark rum
- 1 tsp pure vanilla extract

## Directions

1. In a bowl, whisk together flour, cornstarch, spices, and salt. Put butter and 1/3 cup confectioners' sugar into the bowl of an electric mixer fitted with a paddle attachment. Beat on medium speed until pale and fluffy. Mix in rum and vanilla. Reduce speed to low, and gradually mix in flour mixture.
2. Divide dough in half. Place each on a piece of parchment paper; shape dough into logs. Fold parchment over dough; using a ruler, roll and press into 1 1/4-inch-thick log. Wrap in parchment. Chill in freezer at least 30 minutes or up to 1 month.
3. Preheat oven to 350 degrees. Remove parchment. Cut logs into 1/4-inch-thick rounds; space 1 inch apart on parchment paper-lined baking sheets. Bake until just golden, about 15 minutes. Transfer cookies to wire racks; let cool 10 minutes. Gently toss warm cookies with remaining 2/3 cup confectioners' sugar in a resealable plastic bag. Cookies can be stored in airtight containers at room temperature up to 2 weeks.

Makes 4 dozen cookies

Source: *Martha Stewart's Cookies* (Stewart)