



## Dessert Drinks for Adults

### Crumbled Snowball

Fill an old fashioned glass with a shot of your favorite whiskey. Add eggnog and stir. Using a sharp knife cut a narrow "V" into snowball cookies. Add the cookie to the rim of the glass. Serve. To drink, crumble the cookie on top. The cookie floats on top of the eggnog. You might need a spoon to get every last crumble of snowball.

### Drunken Snowman

Using a tall glass add 3 round scoops of vanilla ice cream. {the snowman} Next add root beer...slowly! Then top with a dollop of whip cream. Now for the "drunk" part...add a shot of RumChata over the top. Serve with a long-handled spoon and a straw. The root beer float just grew up!

### Cookie Perk-up

Crumble a hazelnut cookie [Creme De Pirouline Choc Hazelnut Cookies-32 oz](#) into a small plate and top with chocolate sprinkles. Add a tablespoon of sweetened evaporated milk onto another small plate. Dip the rim of a coffee cup into the sweetened evaporated milk, and rotate the rim. Then roll the rim through the cookies and sprinkles. Add your favorite coffee and a splash or two of Baileys or amaretto. Add an extra cookie to stir...and eat.

## Snowball Cookies for Crumbled Snowball Drink

Prep time: 15 mins

Cook time: 14 mins

Total time: 29 mins

Serves: 36

### Ingredients

- 1 Cup Butter Softened
- 1/2 Cup Powdered Sugar {Plus more for rolling, about 1 1/2 cups}
- 1 Teaspoon Vanilla
- 2 1/4 Cups Flour
- 1/4 Teaspoon Salt
- 3/4 Cup Finely Chopped Pecans

### Instructions

1. Cream together butter, powdered sugar, and vanilla.
2. Mix in salt.
3. Mix flour and pecans together and add to butter and sugar mixture.
4. Stir well.
5. Roll into 1 inch balls and place on cookie sheet.
6. Bake in a 375-degree oven.
7. Let cool for 2 minutes, then move to a cooling rack.
8. Add powdered sugar to a large food storage bag and add 6 cookies at a time. Shake to coat. Coat all cookies.
9. Next, I like to repeat the coating process to make them extra powdery!

