

# Homemade Eggnog Recipe



Make your own sweet and delicious eggnog - the perfect drink for a cosy Christmas Eve!

## Ingredients:

- ❁ 6 large egg yolks
- ❁ ½ cup granulated sugar
- ❁ 1 cup heavy whipping cream
- ❁ 2 cups milk
- ❁ ½ teaspoon ground nutmeg
- ❁ pinch of salt
- ❁ ¼ teaspoon vanilla extract
- ❁ ground cinnamon

## Method:

1. Whisk the egg yolks and sugar until light and creamy.
2. Combine the cream, milk, nutmeg and salt in a saucepan over a medium-high heat. Stir often until the mixture reaches a slight simmer.
3. Add a large spoonful of hot milk to the egg mixture and whisk vigorously. Repeat one spoonful at a time to temper the eggs.
4. Once most of the hot milk has been added, add the mixture back to the saucepan on the stove.
5. Whisk continuously for a few minutes until the mixture slightly thickens.
6. Remove the mixture from heat and stir in the vanilla.
7. Pour the eggnog into a container and cover with plastic wrap. Refrigerate until chilled. For thinner eggnog, mix with 1 or 2 tablespoons of milk in a blender.
8. Serve with a sprinkle of cinnamon and fresh whipped cream.

## Spiked (Alcoholic) Eggnog:

To counterbalance the sweetness of the eggnog you can add an optional dash of alcohol. Popular choices include brandy, rum, bourbon or whiskey.

