



## Homemade Eggnog

My favorite rich and creamy recipe!

### Rich and Creamy Homemade Eggnog

#### **Ingredients:**

6 eggs

1 cup Brandy

1/2 cup of Rum

3/4 cup sugar

1 litre milk

2 cups whipping cream

Nutmeg

#### **Method:**

Whip the cream until stiff peaks form and set aside. Separate the eggs and beat the whites until they just start to form peaks then begin adding sugar gradually. Continue beating until the whites are stiff but not dry. In a large punch bowl, beat the yolks until they are thick and light yellow, then mix in the milk, brandy & rum. Gently fold the egg whites and whipped cream into the yolk mixture. Don't overmix, the eggnog should be light & fluffy. Ladle into mugs or glasses and top with a dash of nutmeg. Enjoy!