

# Homemade Egg Nog Recipe

Serves 8-10

## ***Ingredients:***

2 cups heavy cream  
2 cups milk  
6 whole eggs  
1 tsp cinnamon, nutmeg, and ground ginger  
3/4 cup sugar

## ***Directions:***

Heat 2 cups milk and 2 cups cream with 1 tsp cinnamon, ginger, and nutmeg in a medium saucepan.

Beat 6 egg yolks with 1/2 cup sugar; add to the cream & milk mixture and heat until it reaches 200 °F.

Beat 6 egg whites with 3-4 tbsp of sugar until stiff peaks. Slowly whisk in the hot yolk mixture.

Chill in the fridge for 2-3 hours.

When ready to serve, take a few chilled glass out of the freezer, pour in the eggnog with 1 shot of dark rum and 1/2 shot of spiced rum or just have it straight up without the alcohol.