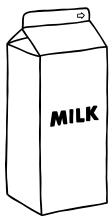


THE BEST Homemade EGGNOG

INGREDIENTS:



6 large
egg yolks

2 cups
milk

1 cup heavy
whipping
cream

1/2 cup
sugar

1/4 tsp
vanilla

1/2 tsp
nutmeg

pinch of
salt

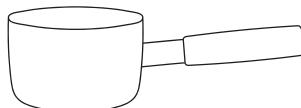
cinnamon
for topping

STEP 1:



Whisk the egg yolk and sugar together in a bowl.

STEP 2:



Over medium heat, combine cream, milk, salt and nutmeg. Stir until it reaches a simmer.

STEP 3:



Temper the eggs by adding small spoonfuls of the hot mixture to the egg mixture. Stir each spoonful until most of the hot mixture has been added.

STEP 4:



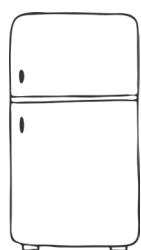
Add entire mixture back into the saucepan. Continue cooking and whisking until it barely thickens.

STEP 5:



Remove from heat add the vanilla. If adding alcohol, mix in as well.

STEP 6:



Refrigerate the eggnog mixture until chilled

STEP 7:



Sprinkle with cinnamon or nutmeg and fresh whipped cream.

ENJOY!



Try this recipe in our Eggnog French Toast.
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