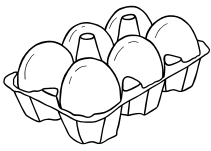


THE BEST Homemade EGGNOG

INGREDIENTS:



6 large
egg yolks



2 cups
milk



1 cup heavy
whipping
cream



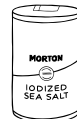
1/2 cup
sugar



1/4 tsp
vanilla



1/2 tsp
nutmeg



pinch of
salt



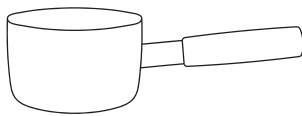
cinnamon
for topping

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:



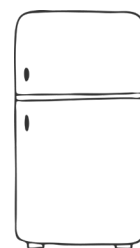
Add entire mixture back
into the saucepan. Continue
cooking and whisking until it
barley thickens.

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.
[Tastesbetterfromscratch.com](https://tastesbetterfromscratch.com)

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