

# Egg Nog

## Ingredients:

3 eggs-separated

$\frac{1}{2}$  cup sugar

1 cup cream

2 cups milk

$\frac{1}{2}$  tsp. vanilla

grated nutmeg



1. Separate eggs.
2. Beat egg whites until fluffy, stiff & white using Kitchenaid mixer. Then, gradually beat in half of the sugar.
3. In a separate bowl, beat egg yolks until pale yellow and fluffy using a whisk: gradually beat in remaining sugar.
4. Fold egg yolk into the egg whites. Add cream, milk, and vanilla: stir well.
5. Serve sprinkled with nutmeg.

Makes 4-5 cups of egg nog