

Easy Homemade Eggnog

PREP TIME 5 minutes

BAKE TIME 0

TOTAL TIME 5 minutes

YIELD 6 servings

INGREDIENTS

EGGNOG

- 4 cups of 2% milk
- 4 pasteurized large eggs
- ½ cup of heavy cream
- ⅓ cups of white sugar
- 2 tbsp lemon juice
- ⅛ tsp ground nutmeg
- ⅛ salt
- Ground cinnamon for dusting

RECIPE INSTRUCTIONS

EQUIPMENT

- [Bosch Universal Plus mixer](#)
- [Bosch wire whips attachment](#)

In your [Bosch stand mixer](#), add your eggs and set it to medium speed, whisking your eggs until they are lemon-colored and thick in consistency. As the stand mixer continues to run, add the lemon juice, sugar, and nutmeg.

After they are incorporated, pour in your cream and milk. Continue to beat for about 1-3 minutes or until the eggnog is frosted.

Chill in the fridge or serve over ice to six people. Dust with cinnamon before drinking for extra flavor.

