



[Homemade Eggnog Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 7 minutes

Ingredients:

- 6 Large Eggs
- 1/2 cup Sugar
- 1 1/2 tsp Nutmeg
- 3/4 cup Brandy
- 3/4 cup Spiced Rum
- 2 cups Whole Milk
- 1 1/2 cups Heavy Whipping Cream

Directions:

- Beat eggs in blender for a minute (if using a blentec, 20 seconds is fine).
- Add sugar, blend again for another 30-45 seconds (if using a blentec, 10 seconds is fine).
- Add nutmeg, brandy, spiced rum, milk and cream until combined (30 seconds with a blentec, at 40 seconds the eggs start to cook).
- Chill thoroughly.
- Stir before serving.
- Pour into glass or mug, top with nutmeg.
- Refrigerated eggnog when not in use.

Makes 10 servings Homemade Eggnog

Note:

- Do **NOT** substitute white rum for the spiced rum.
- If you do not have heavy whipping cream, you can substitute half and half. It will not be as rich, but that isn't necessarily bad.