

PA-RUMPA-PUM EGGNOG

MAKES 12 CUPS

CUT ALONG
THIS LINE

12 eggs, beaten

In large mixing bowl, beat eggs with mixer until frothy.

2 cups milk, (whole or 2%)

Add milk, then add sugar gradually, beat until well blended.

1 cups sugar

Pour mixture into saucepan, cook over low heat, stirring constantly until mixture starts to boil. Remove from heat, let cool for 5 to 10 minutes.

4 tablespoons rum flavoring

Add rum flavoring and cool in refrigerator for 20 minutes.

2 cups confectioners, sugar

4 cups heavy whipping cream

Combine confectioners sugar and whipping cream and beat with mixer until it becomes stiff. Add rum flavoring and fold cream into egg mixture, beat with mixer until well blended.

1 tablespoon rum flavoring

1 (7 oz.) can whipping cream

Refrigerate at least 4 hours before serving.

Grated nutmeg

Pour into glass, top with whipping cream and sprinkle with nutmeg.

12 Cinnamon sticks

Place a stick in each glass to stir eggnog with for extra flavor.

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