



Excellent Eggnog

Ingredients

- 4 large farm fresh eggs, separated
- $\frac{1}{4}$ cup monk fruit sweetener or other sugar alternative
- 2 cups Chobani Oat Milk, extra creamy
- 2 cups Califia Farms Better Half Coconut Cream & Almond Milk
- $\frac{1}{2}$ tsp Vanilla paste
- 1/2 tsp grated nutmeg plus some for garnish

Supplies

- Measuring cup
- Measuring spoons
- Stand mixer
- Medium sauce pan

Serves 4-6. Store in a container in the refrigerator for up to 5 days.

Directions

1. Combine yolks and sweetener. Beat egg yolks till thick & pale yellow in high speed mixer or stand mixer and whisk attachment. Gradually add in sweetener.
2. Stir together oat milk, 1 cup of creamer, ground nutmeg, and vanilla paste. Bring to a simmer over medium heat.
3. Slowly add warmed milk mixture to egg yolks, whisking on medium high.
4. Pour all ingredients into saucepan and cook over medium heat stirring constantly till thick and temp reaches 160 degrees.
5. Pour into a pitcher and chill in fridge.
6. Beat egg whites in stand mixer on high till soft peaks form. Add in $\frac{1}{4}$ tsp monk fruit sweetener, beat till firm peaks form.
7. Fold egg whites into chilled egg base.
8. Beat remaining 1 cup of creamer till stiff peaks form. Folder into eggnog.

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