

Festive Holiday Recipe Showcase

Dear Friends and Family,

As the holiday season approaches, I am excited to share with you one of my favorite festive recipes that brings warmth and joy to our celebrations.

Recipe: Spiced Eggnog

Ingredients:

- 6 large eggs
- 3/4 cup granulated sugar
- 2 cups whole milk
- 1 cup heavy cream
- 1 cup dark rum (optional)
- 1 tsp vanilla extract
- 1/2 tsp ground nutmeg
- 1/2 tsp ground cinnamon
- Whipped cream for garnish

Instructions:

1. In a large mixing bowl, beat the eggs and sugar together until thick and pale.
2. In a saucepan, combine milk, cream, nutmeg, and cinnamon. Heat gently until warm.
3. Gradually whisk the warm milk mixture into the egg mixture until well combined.
4. If using, stir in rum and vanilla extract.
5. Chill in the refrigerator for at least 2 hours before serving.
6. Serve in glasses topped with whipped cream and a sprinkle of nutmeg.

Wishing you all a cozy and joyous holiday season filled with love, laughter, and delicious treats!

Warm regards,
Your Name