

CARAMEL EGGNOG MILK

Ingredients:

- 2 cups milk
- 1/4 cup heavy or whipping cream
- 2 teaspoons vanilla extract
- 1/8 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1-2 tablespoons caramel syrup



Instructions:

- Using a pitcher, bowl, or container with a pour spout, combine milk, cream, vanilla extract, caramel syrup, cinnamon and nutmeg. Whisk or stir with a spoon until completely mixed.
- Store covered in the refrigerator until ready to serve.
- Pour caramel into squirt bottle (if not already) or use a spoon and drizzle caramel around the inside of two 8-ounce drinking glasses. Place glasses in freezer for five minutes, then store in the refrigerator until serving.
- To serve, stir flavored milk mixture if it has been standing for more than 5 minutes. Divide mixture evenly between the two garnished glasses.