

# BOOZY EGGNOG MILKSHAKE

Ingredients:

3 scoops Eggnog-esque ice cream (recipe below)  
1.5 oz. Makers 46 Bourbon (or more if you want!)  
1/4 cup eggnog or whole milk  
whipped cream, to top  
cinnamon and nutmeg sprinkles

Directions:

Blend! Top with whipped cream and spices. Chug it or share with a friend!

## EGGNOG-ESQUE ICE CREAM (makes a hefty pint)

Ingredients:

2 cups whole milk  
1 T + 1 t cornstarch  
1 1/2 oz (3 T) cream cheese or goat cheese, softened  
1/4 t fine sea salt  
1 1/4 cups heavy cream  
2/3 cup dark brown sugar sugar  
2 T light corn syrup  
1 heaping t freshly grated nutmeg  
1/2 t ground cinnamon  
1 vanilla bean

Directions:

Mix about 2 T of the whole milk with the cornstarch in a small bowl to make a smooth slurry. In a large bowl whisk the cream cheese (or goat cheese) and salt together until smooth. Combine the remaining milk, cream, brown sugar, spices, vanilla bean (scraped + pod) and corn syrup in a 4-quart saucepan. Bring to a rolling boil over medium-high heat, and boil for 4 minutes. Remove from heat and gradually whisk in the cornstarch slurry. Bring the mixture back to a boil for one minute, or until thickened slightly. Pour over the cream cheese mixture and whisk until smooth. Cover with plastic wrap and allow to steep in the fridge for 4-12 hours. Strain mixture through a fine mesh strainer. Dispose of vanilla bean pod. Churn according to your ice cream maker's manufacturer's instructions.