

Holiday Recipe

EGGNOG FUDGE



INGREDIENTS

6 tablespoons unsalted butter
17 ounces powdered sugar
1/4 cup eggnog
1 teaspoon vanilla extract

3 tablespoons rum or bourbon
1/4 teaspoon salt
1/2 teaspoon cinnamon
pinch of nutmeg

DIRECTIONS

- Spray a 9 by 5 inch loaf pan generously with cooking spray or line it with aluminum foil..
- Combine all of the ingredients in a small saucepan over low heat.
- Whisk consistently until combined and there are no more lumps.
- Pour the fudge into the prepared loaf pan. Allow to cool for 15 minutes, cover and refrigerate, allowing the fudge to set for at least four hours.
- Cut and enjoy. Store in an airtight container to last for up to two weeks in the refrigerator.

