

Tom & Jerry Cocktail

Adapted from
Girls Guide to Dutter

* Makes 6 cups of batter

Ingredients

- 6 eggs, separated
- Pinch of salt (helps w/ whipping the egg whites)
- 2 sticks of unsalted butter, softened
- (approx) 7 cups powdered sugar
- 2 tsp vanilla extract
- 1 tsp nutmeg

for the drinks...

- * hot water or hot milk (your choice!)
- * "glug" of brandy
- * "glug" of rum
- * nutmeg to sprinkle on top

How to Make:

Separate the eggs into two bowls. Beat the egg whites until stiff peaks form. Once fully beaten, slide into separate bowl. Add butter to mixing bowl, beat until pale & creamy, add in egg yolks and beat them in. Beat in powdered sugar, one cup at a time. Add in vanilla and nutmeg and beat until mixed. Finally, beat in egg whites until creamy. Freeze for a few hours.

To Serve: Scoop mix into mugs (about 1 ice cream scoop amount), add the glugs of booze and then fill mug the rest of the way up with hot water or hot milk. Sprinkle with nutmeg and enjoy!