

# Eggless Eggnog (Tawny Creme Cocktail)

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*1 cup almond milk*  
*1 tablespoon sweetened condensed milk*  
*1 1/2 ounces tawny port wine*  
*1 cinnamon stick (for garnish)*

In a small pan over low heat, warm the almond milk.

Add the sweetened condensed milk.

Using a frother or a whisk, combine until lightly frothy.

Pour the mixture into a mug. Add the tawny port.

Stir with the cinnamon stick.

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Per Serving (excluding unknown items): 61 Calories; 2g Fat (23.9% calories from fat); 2g Protein; 10g Carbohydrate; 0g Dietary Fiber; 6mg Cholesterol; 24mg Sodium. Exchanges: 1/2 Fat; 1/2 Other Carbohydrates.