

Mocha Eggnog

Tom Phillips

Local 1155 Women's Committee Cookbook, Alabama

Yield: 1 quart

6 eggs

1/3 cup sugar

2 teaspoons instant coffee powder

1/4 teaspoon salt

3 cups milk

1 teaspoon vanilla extract

1/2 cup chocolate syrup

1 cup whipping cream

In a large saucepan, beat together the eggs sugar and salt. Stir in the milk. Cook over low heat, stirring constantly, until the mixture is thick enough to coat a metal spoon, about 15 minutes. (A thermometer should read 160 degrees.). Remove from the heat.

Stir in the vanilla, coffee powder and chocolate syrup. Cover and refrigerate until thoroughly chilled, several hours or overnight.

Just before serving, in a bowl, beat the whipping cream until soft peaks form. With a wire whisk, gently fold the whipped cream into the custard mixture.

Per Serving (excluding unknown items): 2320 Calories; 144g Fat (54.4% calories from fat); 70g Protein; 201g Carbohydrate; 3g Dietary Fiber; 1698mg Cholesterol; 1481mg Sodium. Exchanges: 5 Lean Meat; 3 1/2 Non-Fat Milk; 24 1/2 Fat; 10 1/2 Other Carbohydrates.