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# Eggnog Truffles

*Food Network Magazine*

**10 large egg yolks**

**1/2 cup sugar**

**scant 1/4 teaspoon cinnamon**

**scant 1/4 teaspoon nutmeg**

**scant 1/4 teaspoon rum**

**scant 1/4 teaspoon vanilla extract**

**sanding sugar (for rolling)**

In a heatproof bowl set over a pot of simmering water, whisk the egg yolks with the sugar, cinnamon, nutmeg, rum and vanilla extract.

Cook, stirring often, until very thick and glossy, about 25 minutes. Let cool completely.

With oiled hands, roll the mixture into 3/4-inch balls.

Roll the balls in sanding sugar.

## Dessert

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*Per Serving (excluding unknown items): 981 Calories; 51g Fat (46.9% calories from fat); 28g Protein; 103g Carbohydrate; 0g Dietary Fiber; 2126mg Cholesterol; 72mg Sodium. Exchanges: 3 Lean Meat; 7 1/2 Fat; 6 1/2 Other Carbohydrates.*