

Eggnog - Andrew

10 breakfree eggs

$\frac{1}{2}$ lb fruit sugar

$\frac{1}{2}$ t salt

2 t vanilla

3 l skim milk

500 ml whipping cream, whipped

12 egg whites, beaten to soft peaks

1. Beat eggs until light
2. Beat in sugar, salt, and vanilla
3. Stir in milk
4. Fold in whipped cream
5. Fold in egg whites
6. Allow to mature in fridge