THE J.M. SMUCKER Co

Holiday Eggnog Coffee

Whether your holiday vibe is classic, bold or mellow, this eggnog coffee recipe is here to bring the cheer. It’s creamy, spiced and packed with the taste that’s loved by millions. Serve our Holiday Eggnog Coffee at your next get-together for a treat that’ll knock their stockings off.

Prep Time	Cook Time	Serves	Difficulty
5 mins	5 mins	8	Easy

Ingredients

- 1/8 cup

  Classic Roast Instant Coffee

- -OR-
- 1/2 cup Black Silk Coffee
- -OR-
- 1/2 cup

  Breakfast Blend Coffee

- 1/2 teaspoon ground nutmeg, plus additional for garnish
- 5 cups cold water
- 2 1/2 cups eggnog
- (Optional) Whipped Cream
- (Optional) Sweetener

Directions

Step 2: Make coffee

STIR together ground coffee and nutmeg. Place in a coffee filter in the brew basket of your coffee maker. Add water to coffee maker and brew.

Step 3: Add eggnog

WARM eggnog on stove or in the microwave on medium-high for 2 minutes or until hot but not boiling. Stir into brewed coffee. Add sweetener, if you like.

Step 4: Serve

Carefully LADLE or POUR into cups. Top with whipped cream and sprinkle on nutmeg as an optional added touch. Sip and be merry.

Step 6: Make coffee

ADD instant coffee, nutmeg and water to a large pot and warm on the stove over medium high heat for 5 to 7 minutes, until hot but not boiling.

Step 7: Add eggnog

REDUCE heat to low and add eggnog, stirring for an additional 1-2 minutes to combine. Add sweetener, if you like.

Step 8: Serve

Carefully LADLE or POUR into cups. Top with whipped cream and sprinkle on nutmeg as an optional added touch. Sip and be merry.

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