

Cookin' with Royal Crest

December 2017

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Egg Nog Bread Pudding



Ingredients:

32 ounces Royal Crest Premium Egg Nog
¾ pound loaf white bread
4 squares of semi-sweet chocolate
2 cup Royal Crest Half & Half
⅓ cup sugar
4 teaspoons instant coffee powder
6 eggs from Royal Crest Dairy
2 tablespoons Royal Crest butter, cut into small pieces
Powdered sugar

Directions:

1. Preheat oven to 325°F.
2. Grease a 13 x 9 inch baking dish.
3. Cut bread into 1 inch chunks.
4. Coarsely chop up chocolate.
5. In a baking dish, toss bread and chocolate.
6. In a large bowl, with a wire whisk or fork, beat egg nog, half and half, sugar, coffee powder, and eggs until well mixed.
7. Pour egg nog mixture over bread and chocolate; dot with butter.
8. Set baking dish in large roasting pan; place on middle oven rack. Fill roasting pan with hot water to come halfway up the side of the baking dish.
9. Bake bread pudding for 1 hour, or until knife inserted in center comes out clean.
10. Sprinkle with powdered sugar.
11. Serve pudding warm.

Egg Nog Pie



Ingredients:

1 cup Royal Crest Premium Egg Nog
1 tablespoon granulated gelatin
¼ cup cold water
1 cup boiling water
¼ teaspoon salt
1 teaspoon vanilla
1 baked plain pastry shell

Directions:

1. Soften gelatin in cold water.
2. Dissolve in boiling water.
3. Chill until slightly thickened.
4. Beat with a rotary beater until fluffy.
5. Add salt and egg nog and fold into gelatin.
6. Add vanilla.
7. Chill again until thickened.
8. Turn into baking shell and chill until firm.
9. Garnish with additional Royal Crest whipping cream if desired.



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Egg Nog Cheesecake



Ingredients:

- ¾ cup Royal Crest Premium Egg Nog
- 1 cup graham cracker crumbs
- 2 tablespoons white sugar
- 2 tablespoons melted butter
- 3 (8 ounce) packages cream cheese, softened
- 1 cup sugar
- 3 tablespoons all-purpose flour
- 2 eggs from Royal Crest Dairy
- 2 tablespoons rum
- 1 pinch nutmeg

Directions:

1. Preheat oven to 325°F.
2. In a medium bowl, combine graham cracker crumbs, 2 tablespoons sugar, and butter.
3. Press the mixture into the bottom of a 9 inch spring form pan.
4. Bake for 10 minutes, and place on a wire rack to cool.
5. Preheat oven to 425°F.
6. In a food processor, combine cream cheese, 1 cup sugar, flour, and egg nog; process until smooth.
7. Blend in eggs, rum, and nutmeg.
8. Pour mixture into cooled crust.
9. Bake for 10 minutes.
10. Reduce heat to 250°F and bake a further 45 minutes, or until center of cake is barely firm to the touch.
11. Remove from oven and immediately loosen cake from rim.
12. Let cake cool completely before removing rim and serving.

Egg Nog Ice Cream



Ingredients:

- 2 cups Royal Crest Premium Egg Nog
 - 1 cup Royal Crest Fresh Whipping Cream
 - 1 cup Royal Crest milk*
- *Higher percentages of butterfat make creamier ice cream.

Directions:

1. Mix the egg nog, whipping cream, and milk together in a bowl.
2. Pour the mixture into the freezer container of an ice cream maker. (There are methods online to make ice cream without an ice cream maker - should still work).
3. Follow manufacturer's instructions on the machine.
4. Once frozen, spoon the ice cream into a freezable container and freeze for an additional 2 hours.



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Egg Nog Wreath Recipe



Ingredients:

- 1 cup Royal Crest Dairy Premium Egg Nog
- 3¾ cups all-purpose flour
- 2 packages active dry yeast
- ½ teaspoon ground nutmeg
- ¼ cup Royal Crest butter
- ¼ cup sugar
- 1 teaspoon salt
- 1 egg from Royal Crest Dairy
- 1½ cup dried fruit
- 1 cup sifted powdered sugar
- 1 - 2 tablespoons Royal Crest Premium Egg Nog

Egg Nog Wreath Recipe Continued



Directions:

1. Preheat oven to 350°F.
2. Combine 1½ cups of the flour, the yeast, and nutmeg in a large bowl; set aside.
3. Heat and stir the 1 up of egg nog, ¼ cup water, butter, sugar, and salt in a saucepan until warm (120°F to 130°F) and butter is almost melted. Add flour to mixture. Add egg.
4. Beat with an electric mixer on low to medium speed for 30 seconds, scraping bowl.
5. Beat on high speed for 3 minutes.
6. Stir in dried fruits and as much of the remaining flour as you can with a wooden spoon.
7. Knead in enough of the remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes).
8. Shape into a ball; place in a greased bowl; turn once.
9. Cover, and let rise in a warm place until double (approximately 60 to 90 minutes).
10. Divide the dough into 3 equal parts and make into "ropes".
11. To make braid, line up the three ropes, 1 inch apart, on a large, greased baking sheet.
12. Starting in the middle, loosely braid toward each end.
13. Shape braid into a circle, and press ends together to seal.
14. Cover and let rise until nearly double (about 30 to 40 minutes). Bake at 350°F for 20 minutes.
15. Cover loosely with foil and bake an additional 15 to 20 minutes, or until golden.
16. Allow it to cool.
17. Combine powdered sugar and 1 to 2 tablespoons of egg nog to make glaze.
18. Drizzle over loaf.



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