



Bourbon and Dark Rum Eggnog

Makes 18 cups

You'll Need:

- 9 large eggs, separated, whites at room temperature
- 3/4 cup sugar
- 4 cups heavy cream
- 1 cup bourbon
- 1/2 cup dark rum
- 1 tsp. vanilla
- 2 1/2 cups milk
- 1/4 tsp. salt
- Garnishes: cinnamon and freshly grated nutmeg for sprinkling the eggnog

To Create:

- In a large bowl with an electric mixer, beat the egg yolks with the sugar until the mixture is thick and pale with ribbons when the beaters are lifted.

- In another large bowl, beat two thirds of the egg whites until they hold soft peaks.
- In another large bowl, beat the cream until it holds soft peaks. Fold the egg whites into the yolk mixture until the mixture is combined well, then fold in the whipped cream gently, but thoroughly.
- Pour the mixture into a large punch bowl, whisk in the bourbon, the rum, the vanilla, the milk, and the salt. Chill the eggnog, covered, for at least four hours, or until it is cold.
- Just before serving, in a bowl, beat the remaining three egg whites until they hold soft peaks, fold them into the eggnog, and sprinkle the eggnog with nutmeg and cinnamon.



Jonathan's Plum Pudding Cake

Makes 9 Servings

You'll Need:

- 1 cup flour
- 3/4 cup sugar
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup milk
- 3 tbsp. oil
- 2 cups washed and halved plums (pits removed)
- 1 cup brown sugar
- 1 tsp. cinnamon
- 1 cup boiling water

To Create:

- Preheat oven to 350 degrees. In a medium bowl, combine the flour, sugar, baking powder, and salt.
- Beat in the milk and oil. Spread mixture in an ungreased 8x8-inch square baking dish. Layer the halved plums on top.
- Whisk together the brown sugar and cinnamon, sprinkle over the plum-topped batter. Pour the boiling water over everything!

- Bake at 350 degrees for 1 hour, until cake is browned on top. (The top layer should test done with a fork with only a few crumbs, if you're unsure.)
- Serve warm or cold. Perfect with ice cream or all by itself!

Ridgway Confections

Fine Hand Crafted Belgian Chocolates
Brittles & Bark
Assorted Chocolate Bars
Assorted Boxes of Chocolate or Platters

159 Main St., Seeley's Bay, On
613.532.4468
www.ridgwayconfections.com
Like Us On Facebook