

Eggless Nog

Ingredients

4 cups of Unsweetened Almond Milk, Soy Milk or Cashew Milk
1 oz. package of Sugar Free Instant Vanilla Pudding
1 tsp. pure vanilla extract
1 tsp. ground nutmeg
1 tsp. ground cinnamon

Preparation

Combine 1 cup of milk with package of pudding mix in pitcher. Whisk thoroughly until combined. Add the 3 remaining cups of milk and whisk until evenly blended. Add vanilla, nutmeg and cinnamon, and mix again until combined. Refrigerate for a few hours and allow eggnog to thicken.

Enjoy!

Note: if you would like a thinner consistency for the eggnog, add one or 2 more cups of milk and follow the same instructions.