

EggNog

Makes 2.5-3L

- A 2 eggs whites beaten to form soft peaks
- B 2 egg whites beaten 'til stiff
1/3 cup icing sugar and to whites and beat well
- C 1 cup cream beaten to soft peaks
- D 4 egg yolks beaten 'til very thick and almost white
- E ¾ cup sugar
200mL brandy
290mL apricot brandy
1.2L light cream

Add E to D whilst still beating.

Fold in A

Fold in B

Fold in C

Chill for at least 12 hours before serving