

Eggnog Ice Cream: Rich, Creamy & Spiced Homemade Delight

Eggnog Ice Cream: Rich, Creamy, and Brimming with Holiday Cheer!



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25 min

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INGREDIENTS

2 cups heavy cream (cold)

1 cup whole milk (cold)

$\frac{3}{4}$ cup granulated sugar

1 cup store-bought or homemade eggnog (good quality, chilled)

... teaspoon ground nutmeg

... teaspoon ground cinnamon

1 teaspoon pure vanilla extract

Pinch of salt

Optional: 1-2 tablespoons bourbon or rum (for an adult version, adjust to taste)

Swaps and Notes:

Eggnog: Use a good quality store-bought eggnog or your favorite homemade recipe. Ensure it's well-chilled.

Dairy: The combination of heavy cream and whole milk creates a rich, creamy base.

Sugar: Granulated sugar balances the sweetness. Adjust slightly based on how sweet your eggnog is.

Spices: Ground nutmeg and cinnamon are quintessential eggnog spices. Freshly grated nutmeg would be even more aromatic.

Vanilla Extract: Pure vanilla extract enhances the overall flavor.

Salt: A pinch of salt helps balance the sweetness and brings out the other flavors.

Alcohol (Optional): Bourbon or rum add a

traditional boozy twist. Alcohol helps keep the ice cream softer and more scoopable. Adjust amount to your preference. Too much alcohol can prevent the ice cream from freezing properly.

Mix-ins (Optional): Crushed gingersnap cookies, white chocolate chips, or a swirl of caramel or fudge would be delightful additions after churning.

Directions:

Whisk Base Ingredients: In a large mixing bowl, whisk together the cold heavy cream, cold whole milk, granulated sugar, chilled eggnog, ground nutmeg, ground cinnamon, pure vanilla extract, and a pinch of salt. Whisk vigorously until the sugar is completely dissolved and all ingredients are well combined.

Chill Mixture: Cover the bowl with plastic wrap and chill the mixture in the refrigerator for at least 4 hours (or preferably overnight) until it is very cold. This crucial step helps the ice cream churn properly and creates a smoother, creamier texture.

Churn in Ice Cream Maker: Pour the thoroughly chilled mixture into the frozen bowl of your ice cream maker. Churn according to your manufacturer's instructions. This usually takes about 20-25 minutes, or until the ice cream is thick and resembles soft-serve consistency.

(Optional) Add Alcohol/Mix-ins: If desired, fold in 1-2 tablespoons bourbon or rum during the last few minutes of churning for a boozy holiday twist. If adding other mix-ins like crushed cookies or chocolate shavings, do so at this stage.

Freeze to Firm: Transfer the soft ice cream to an airtight, freezer-safe container. Press plastic wrap directly onto the surface of the ice cream to prevent ice crystals from forming, then secure the lid. Freeze for at least 4 hours or until firm enough to scoop.

Scoop & Serve: Scoop, serve, and enjoy! Garnish with a sprinkle of cinnamon, freshly grated nutmeg, or crushed gingersnap cookies for a delightful presentation and extra flavor.

Tips for Success:

Chill Thoroughly: This is the most important tip! Ensure your ice cream base is very cold before churning for the creamiest results. Warm mixtures will churn poorly and result in icy ice cream.

Frozen Ice Cream Maker Bowl: Make sure your ice cream maker's bowl has been in the freezer for the recommended 12-24 hours.

Don't Over-Churn: Stop churning once the ice cream reaches a soft-serve consistency. It will firm up in the freezer.

Airtight Container: Storing in an airtight container helps prevent freezer burn and keeps the ice cream fresh.

Alcohol Softens: The alcohol content helps keep the ice cream softer and more scoopable, even when fully frozen.

Taste Before Churning: Taste the base mixture and adjust sugar or spices if desired before chilling and churning.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

DIRECTIONS

1. **Making :** Eggnog Ice Cream is straightforward: whisk, chill, and churn for a creamy holiday treat!
2. **Whisk :** Base Ingredients: In a large mixing bowl, whisk together the cold heavy cream, cold whole milk, granulated sugar, chilled eggnog, ground nutmeg, ground cinnamon, pure vanilla extract, and a pinch of salt. Whisk vigorously until the sugar is completely dissolved and all ingredients are well combined.
3. **Chill :** Mixture: Cover the bowl with plastic wrap and chill the mixture in the refrigerator for at least 4 hours (or preferably overnight) until it is very cold. This crucial step helps the ice cream churn properly and creates a smoother, creamier texture.
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7. **Scoop & :** Serve: Scoop, serve, and enjoy! Garnish with a sprinkle of cinnamon, freshly grated nutmeg, or crushed gingersnap cookies for a delightful

presentation and extra flavor.

8. **Tips for Success: Chill Thoroughly:** This is the most important tip! Ensure your ice cream base is very cold before churning for the creamiest results. Warm mixtures will churn poorly and result in icy ice cream.
9. **Frozen : Ice Cream Maker Bowl:** Make sure your ice cream maker's bowl has been in the freezer for the recommended 12-24 hours.
10. **Don't : Over-Churn:** Stop churning once the ice cream reaches a soft-serve consistency. It will firm up in the freezer.
11. **Airtight : Container:** Storing in an airtight container helps prevent freezer burn and keeps the ice cream fresh.
12. **Alcohol : Softens:** The alcohol content helps keep the ice cream softer and more scoopable, even when fully frozen.
13. **Taste : Before Churning:** Taste the base mixture and adjust sugar or spices if desired before chilling and churning.
14. **Serving Suggestions and Pairings:** This Eggnog Ice Cream is a luxurious and festive dessert that's perfect on its own. It's fantastic after a holiday meal, for a special gathering, or as a decadent treat for adults. Pair it with a slice of pecan pie (like my [These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#)), pumpkin pie (or a scoop with my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#)), or simply enjoy with a sprinkle of extra nutmeg. For other delightful frozen treats or indulgent desserts, you might also enjoy my [Irish Cream Ice Cream](#) or my [rich Peanut Butter Cup Ice Cream](#).
15. **Storage and Leftover Tips:** Store the Eggnog Ice Cream in an airtight, freezer-safe container in the freezer for up to 1 month. For best texture and flavor, consume within 2 weeks. The ice cream may become very firm directly from the freezer; allow it to sit at room temperature for 5-10 minutes to soften slightly before scooping.
16. **More Recipes You Will Love:** If you loved the creamy texture and indulgent flavors of this ice cream, here are a few more delightful dessert recipes that I think you'll absolutely love:
17. For a fun, no-bake mint and chocolate dessert, check out my [This Grasshopper Pie Is My Favorite No-Bake Dessert With a Mint Chocolate Twist](#).
18. For an incredibly indulgent chocolate treat, check out my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
19. And for another sweet, dessert-inspired drink (for adults!), my [The Slippery Drink Is My Favorite Sweet Sipper for Dessert-Inspired Vibes](#) is a fantastic choice.
20. For easy and delicious fall-spiced baked goods, check out my [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#).
21. **Final Thoughts:** This Eggnog Ice Cream is a true holiday delight - incredibly creamy, rich, and

perfectly spiced with that festive eggnog flavor. It's surprisingly easy to make and guarantees a scoop of pure indulgence and holiday cheer every time. Give it a churn, and enjoy this delicious treat!

22. What's your favorite holiday flavor to turn into a dessert? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

Eggnog: Use a good quality store-bought eggnog or your favorite homemade recipe.

Dairy: The combination of heavy cream and whole milk creates a rich, creamy base.

Sugar: Granulated sugar balances the sweetness.

Adjust slightly based on how sweet your eggnog is.

TIPS FOR SUCCESS

Chill Thoroughly: This is the most important tip!

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Warm mixtures will churn poorly and result in icy ice cream.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/eggnog-ice-cream-rich-creamy-spiced-homemade-delight/>