



## Vegan Egg Nog

10 servings 5 minutes

## Ingredients

3 cups Oat Milk (unsweetened)
2 cups Canned Coconut Milk
1/4 cup Maple Syrup
2 tsps Cinnamon
1 tsp Nutmeg
1 tsp Vanilla Extract
1/2 tsp Cardamom

## **Directions**

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Add all the ingredients to a blender and blend on high for 30 seconds to one minute. Blend for longer if you prefer it frothier. Adjust the spices to your preference. Divide into cups and enjoy!

## Notes

Leftovers: Refrigerate in an airtight container for up to five days.

Serving Size: One serving equals approximately 3/4 cup.

More Flavor: Use homemade dairy-free milk.

Additional Toppings: Top with coconut whipped cream and/or sprinkle with cinnamon or nutmeg.