



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

1 ⁴

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.