

PEPPERMINT BARK EGGNOG

- 8 eggs - or just the yolks
- 1 cup Cognac or brandy
- 1 cup dark rum
- $\frac{3}{4}$ cup white crème de menthe
- $\frac{1}{2}$ cup white crème de cacao - or $\frac{1}{3}$ cup sugar
- 1 cup heavy cream
- 1 cup whole milk

In a mixing bowl or serving pitcher, thoroughly whisk or blend the eggs, cream, milk, and liqueurs together. Add the spirits, stirring continuously. Refrigerate for at least 2 hours, ideally longer, or put in the freezer for an hour or so. Pour into small wine glasses or punch cups. Garnish with some crushed candy cane bits, if desired.

