



Creamy Eggnog Milkshake in 5 Minutes

The First Sip That Stole My Heart

The first time I tasted this milkshake, winter air nipped my nose. Creamy, spiced sweetness melted on my tongue. It felt like a holiday hug in a glass. **Ever wondered how you could turn eggnog into something unforgettable in minutes?** This shake answers that. One sip, and I was hooked—no fancy skills needed.

My Messy (But Magical) First Try

I spilled nutmeg everywhere during my first attempt. The kitchen smelled like Christmas, but my counter looked snowy. Still, the shake tasted perfect. **Home cooking teaches us that small messes don't**

ruin the magic. Share your first kitchen blunder below—did it turn out okay?

Why This Shake Works

- The ice cream makes it thick, while eggnog adds cozy spice. - Nutmeg and cinnamon dance together, warming each sip. **Which flavor combo surprises you most—sweet vanilla or spicy nutmeg?** Try both and decide.

A Sip of History

Eggnog dates back to medieval Europe. Farmers spiked milk with ale for warmth. Later, Americans added cream and spirits. *Did you know George Washington had his own eggnog recipe?* Now we blend it into shakes—progress tastes delicious. Would you try the old-fashioned version?



Creamy Eggnog Milkshake in 5 Minutes

Ingredients:

Ingredient	Amount	Notes
Vanilla ice cream	3 cups	
Eggnog	1 cup	
Ground nutmeg	½ teaspoon	
Ground cinnamon	¼ teaspoon	

How to Make a Creamy Eggnog Milkshake

Step 1 Gather your ingredients: ice cream, eggnog, nutmeg, and cinnamon. Measure everything so it's ready to blend. Cold ingredients work best for a thick shake. A warm blender jar can make it runny. (Hard-learned tip: Freeze your glass beforehand to keep the shake colder longer.)

See also Tennessee Peach Pudding Recipe

Step 2 Add all ingredients to the blender. Start on low to avoid splashes, then go high. Blend until smooth, about 30 seconds. Stop to scrape sides if needed. **What's your favorite holiday drink? Share below!** **Cook Time:** null **Total Time:** 5 minutes **Yield:** 2 servings
Category: Dessert, Drink

3 Fun Twists on This Classic Shake

Spiked Eggnog Shake Add a shot of bourbon or rum for a grown-up treat. Perfect for cozy nights by the fire. **Chocolate Eggnog Shake** Toss in 2 tablespoons of cocoa powder. Chocolate lovers will beg for seconds. **Dairy-Free Eggnog Shake** Use coconut milk ice cream and almond nog. Just as creamy, no dairy needed. **Which twist would you**

try first? Vote in the comments!

Serving Ideas & Perfect Pairings

Top with crushed gingerbread cookies for crunch. Or drizzle caramel sauce for extra sweetness. Serve in mason jars for a rustic touch. Pair with hot cocoa for a non-alcoholic option. Or try a crisp sparkling wine for contrast. **Which would you choose tonight?**



Creamy Eggnog Milkshake in 5 Minutes

Keep It Fresh or Freeze for Later

This shake tastes best right after blending. The ice cream melts fast, so drink up! If you must save it, pour leftovers into a jar. Seal tight and freeze up to 2 days. Thaw 10 minutes before sipping—stir well to bring back the creaminess. *Fun fact: Eggnog dates back to medieval Europe!* Batch-cooking note: Double the recipe for a crowd, but blend in rounds to avoid overflow. Why this matters: Fresh nutmeg makes the flavor pop—skip the pre-ground stuff if you can. Ever tried freezing eggnog? Share your tricks below!

See also [Easy Strawberry Fudge in Three Ingredients](#)

Quick Fixes for Common Hiccups

Too thick? Add a splash of milk or extra eggnog. Too thin? Toss in another scoop of ice cream. Spices clumping? Pulse the blender a few times first. Why this matters: Texture makes or breaks a milkshake. My grandkids once added whole nutmeg—don't be like them! Always use ground. Got a shake fail? Tell us how you saved it.

Your Questions, Answered

Q: Can I make this gluten-free? A: Yes! Just check your eggnog label—some brands add wheat. **Q: How far ahead can I prep?** A: Blend right before serving. It's a 5-minute treat for a reason. **Q: Any dairy-free swaps?** A: Use coconut milk ice cream and almond nog. Spices stay the same. **Q: Can I halve the recipe?** A: Absolutely. A small blender works best for single servings. **Q: What if I hate nutmeg?** A: Skip it! Cinnamon alone still gives cozy vibes.

Cheers to Sweet Moments

This shake is my holiday hug in a glass. Whip it up after caroling or while wrapping gifts. **Tag @SavoryDiscovery on Pinterest with your frothy creations!** Did you add a twist like rum extract or caramel drizzle? Spill the details. Happy cooking! —Elowen Thorn.

You need to try !



Savorydiscovery.com

Creamy Eggnog Milkshake in 5 Minutes

Creamy Eggnog Milkshake in 5 Minutes





Creamy Eggnog Milkshake in 5 Minutes | 11

[Print Recipe](#)

Creamy Eggnog Milkshake in 5 Minutes

Author: Elowen Thorn

Cooking Method:Blending



Creamy Eggnog Milkshake in 5 Minutes | 14

Cuisine:[American](#)



Creamy Eggnog Milkshake in 5 Minutes | 15

Courses: [Dessert Drink](#)



Creamy Eggnog Milkshake in 5 Minutes | 16

Difficulty: **Beginner**

Prep time: **5 minutes**



Creamy Eggnog Milkshake in 5 Minutes | 18

Cook time: **minutes**

Rest time:



Creamy Eggnog Milkshake in 5 Minutes | 20

Total time: 5 minutes

Servings: **2 servings**



Creamy Eggnog Milkshake in 5 Minutes | 22

Calories: **kcal**

Best Season: **Summer**

Description

Enjoy a quick and festive treat with this Creamy Eggnog Milkshake,

ready in just 5 minutes.

Ingredients

- 3 cups vanilla ice cream
- 1 cup eggnog
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground cinnamon

Instructions

1. Add 3 cups vanilla ice cream, 1 cup eggnog, $\frac{1}{2}$ teaspoon ground nutmeg, and $\frac{1}{4}$ teaspoon ground cinnamon to a blender.
2. Blend on high speed until smooth and creamy.
3. Top with whipped cream and a dusting of freshly grated nutmeg before serving.

Notes

For extra richness, use homemade eggnog or add a splash of rum for an adult version.

Keywords: Eggnog, Milkshake, Holiday, Dessert, Drink

See also Lemon Meringue Cupcakes Recipe