



# 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?



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### 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?**





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### 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 !**



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# **Creamy Eggnog Milkshake in 5 Minutes**

Author: Elowen Thorn



## Creamy Eggnog Milkshake in 5 Minutes | 13

Cooking Method: [Blending](#)





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Cuisine: [American](#)



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## Creamy Eggnog Milkshake in 5 Minutes | 16

Difficulty: **Beginner**



## Creamy Eggnog Milkshake in 5 Minutes | 17

Prep time: **5 minutes**



## Creamy Eggnog Milkshake in 5 Minutes | 18

Cook time: **minutes**





## Creamy Eggnog Milkshake in 5 Minutes | 19

Rest time:



## Creamy Eggnog Milkshake in 5 Minutes | 20

Total time: **5 minutes**



## Creamy Eggnog Milkshake in 5 Minutes | 21

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
- ☐ ½ teaspoon ground nutmeg
- ☐ ¼ teaspoon ground cinnamon

## Instructions

1. Add 3 cups vanilla ice cream, 1 cup eggnog, ½ teaspoon ground nutmeg, and ¼ 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](#)