Kick it up a nog

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Here aren’t many signifiers of the holiday season as strong as eggnog. It’s up there with sleigh bells, stockings by the fireplace and Santa Claus when it comes to inducing feelings of Christmas cheer.

But why just drink it? Why not use the concoction in your holiday baking routines? Eggnog can be used in all sorts of baking recipes, from cookies to cheesecake, according to Ernie Pinckney, special plant projects coordinator at Turkey Hill.

“We think of it as something to drink,” he said, “But it does all the functions of eggs in baking — it binds, it helps [the ingredients] to rise, ... It’s surprisingly adaptable.”

Pinckney and other folks at Turkey Hill have put together a list of eggnog themed recipes to try over the holidays.

“We thought, how can we reach out to people sitting on the fence that don’t want to drink it but like the taste?” Pinckney said. “We’re always looking for a unique flavor profile.”

And with its blend of spices, cream and other ingredients, eggnog certainly qualifies, as the following recipes attest.

For more recipes, visit www.turkeyhill.com.
Almond Eggnog French Toast

>> Ingredients
• Butter (for cooking)
• Bread of your choice
• Eggnog
• ½ cup slivered almonds
• Powdered sugar

>> How to prepare
Melt the butter in skillet. Dip bread into Turkey Hill Egg Nog, coating both sides. Cover and cook on low to medium heat for about 4 minutes on first side. Turn and sprinkle with almonds. Cook about 4 more minutes on second side. Top with powdered sugar.

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Eggnog Cookies

>> Ingredients
2¼ cups flour
1 teaspoon baking powder
½ teaspoon cinnamon
½ teaspoon ground nutmeg
1½ cups sugar
½ cup butter
½ cup eggnog
1 teaspoon vanilla extract
2 large egg yolks

>> How to prepare
Preheat oven to 300 degrees. Combine flour, baking powder, cinnamon and nutmeg in a large bowl. Mix well with a whisk. In a large bowl, cream sugar and butter to form a grainy paste. Add eggnog, vanilla, egg yolks, and beat at medium speed until smooth. Add the flour mix and beat at low speed until combined. Drop by rounded teaspoons onto ungreased baking sheets, 1 inch apart. Sprinkle with nutmeg. Bake 23-25 minutes or until bottoms are light brown. Transfer to a cool surface immediately. Makes about 36 cookies.

Eggnog Cheesecake

>> Ingredients
2 (8-ounce) packages cream cheese
1½ cups granulated sugar
1 teaspoon nutmeg
16 ounces cottage cheese
4 large eggs
½ cup eggnog
3 tablespoons cornstarch
1 tablespoon lemon juice
1 pint sour cream

>> How to prepare
Preheat oven to 325 degrees. Cut cream cheese into thirds and bring to room temperature. Lightly butter a 9-inch spring form pan and generously dust with granulated sugar and nutmeg. (Note: Process in two batches and then combine.) In a food processor, place 1 package of cream cheese and half of the cottage cheese, 2 eggs, ¼ cup eggnog, ½ teaspoon nutmeg, 1½ tablespoons cornstarch, ½ tablespoon lemon juice and 1 cup sour cream. Process until thoroughly blended. Remove and put in a large mixing bowl. Repeat procedure. Combine the two batches of filling and pour into the prepared pan. Bake for 1 hour and 10 minutes or until cake is firm. Turn off oven, leaving the cake in for 2 hours with the oven door closed. Remove from oven and allow it to cool on a rack. Once cooled, cover and refrigerate at least 6 hours before serving. Serves 10-12.

Cranberry Eggnog Bread

>> Ingredients
1 large egg
½ cup egg substitute
1 cup sugar
¼ cup canola oil
2 teaspoons vanilla extract
1 cup eggnog
2¼ cups flour
½ teaspoon ground nutmeg
2 teaspoons baking powder
½ teaspoon salt
1 cup fresh cranberries, washed and drained

>> How to prepare
Preheat oven to 350 degrees. Coat 2-quart casserole with nonstick cooking spray. Combine the sweet potatoes, ¼ cup brown sugar, eggnog, melted butter, vanilla extract, salt and egg whites. Spoon into prepared casserole. Combine the ½ cup packed brown sugar and flour. Cut in the chilled butter until the mixture falls into coarse crumbs. Sprinkle over the sweet potato mixture, then bake for 30 minutes. Serves 8.

Light Vanilla 'Nog Bread Pudding

>> Ingredients
8 slices Italian bread
3 cups Turkey Hill Light Vanilla

salt together then into the eggnog mixture. Beat slowly just enough to moisten. Gently fold in the cranberries. Pour batter into prepared pans. Bake about 50-60 minutes for a single large loaf, 40-50 minutes for 2 medium-size loaves, or 35-40 minutes for 3 small loaves. Tester inserted into middle of loaf should come out clean.

Eggnog Sweet Potato Bake

>> Ingredients
3 cups cooked mashed sweet potatoes
½ cup brown sugar, packed
½ cup eggnog
2 tablespoons butter or margarine, melted
1 teaspoon vanilla extract
½ teaspoon salt
2 egg whites
¼ cup all-purpose flour
½ cup brown sugar, packed
2 tablespoons butter or margarine, chilled

>> How to prepare
Preheat oven to 350 degrees. Coat 2-quart casserole with nonstick cooking spray. Combine the sweet potatoes, ¼ cup brown sugar, eggnog, melted butter, vanilla extract, salt and egg whites. Spoon into prepared casserole. Combine the ½ cup packed brown sugar and flour. Cut in the chilled butter until the mixture falls into coarse crumbs. Sprinkle over the sweet potato mixture, then bake for 30 minutes. Serves 8.
Nog

¼ teaspoon baking powder
1 teaspoon cinnamon
½ cup sugar
½ teaspoon salt
1 tablespoon vanilla
1 teaspoon nutmeg
2 tablespoons butter
¾ cup raisins (optional)

>> How to prepare

Grease a glass casserole dish. Set aside. Cut bread into cubes, leaving the crust on and reserve in a separate bowl. In a large microwaveable bowl, heat Turkey Hill Light Vanilla Nog until slightly hot. Add remaining ingredients (except bread) and mix well with a spoon. Add cubed bread to liquid and pour into the glass casserole dish. Bake at 350 degrees for 30-35 minutes.