

## Eggnog Tapioca Pudding



Level: Easy

Prep Time: 30 minutes

Serves: 4

Cooking Time: 30 minutes

1/3 cup tiny dry tapioca pearls

3/4 cup water

1 1/4 cup skim milk

1 cup eggnog

2 egg yolks, beaten

1/4 cup white granulated sugar

1/4 tsp. table salt

1/2 tsp. vanilla extract

1/4 tsp. ground cinnamon

1/4 tsp. freshly grated nutmeg, plus more for garnish

3/4 to 1 tsp. rum extract



In a medium saucepan, soak the tapioca pearls in the water for 30 minutes. Drain all the water from the saucepan. Add to the tapioca pearls the milk, eggnog, egg yolks, sugar and salt. Mix well. Bring ingredients to a boil, stirring constantly. When the mixture starts boiling, reduce the heat to low and simmer the mixture for 10 minutes, stirring occasionally. The mixture should be thick. Add the vanilla, cinnamon, nutmeg, and 3/4 tsp. rum extract. Mix well. Taste a spoonful and add another 1/4 tsp. rum extract if a stronger rum flavor is desired. Cook on low and stir for another 3 minutes. Remove from heat and cool slightly before pouring into serving bowls. Garnish with grated nutmeg. Serve warm or refrigerate until chilled.

Recipe adapted from [www.zestbakery.com](http://www.zestbakery.com), *Drunken Eggnog Tapioca Pudding*

### Notes:

- This eggnog tapioca pudding was garnished with fresh whipped cream (beat 1/2 cup heavy whipping cream with 1 Tbsp. white granulated sugar until stiff), grated nutmeg and a cinnamon stick.