

# TOM & JERRY

- $\frac{3}{4}$  oz Cognac
  - $\frac{3}{4}$  oz aged rum
  - $\frac{1}{3}$  cup Tom & Jerry batter (give or take)
  - 4-5 oz hot milk, with some foamed milk on the side (optional)
  - grated nutmeg
1. Warm the milk on the stove or in the microwave. It should be steaming, but not a rolling boil.
  2. In a warmed mug, add the batter and spirit and stir to combine.
  3. Slowly pour in the milk while stirring continuously. Top with foamed milk, if using, and garnish with grated nutmeg.

## TOM & JERRY BATTER

- 6 egg yolks, 3 whites
  - 2 cups powdered sugar
  - 1 teaspoon ground cinnamon
  - $\frac{1}{2}$  teaspoon ground allspice
  - $\frac{1}{2}$  teaspoon vanilla extract
  - $\frac{1}{4}$  teaspoon ground cloves
  - $\frac{1}{4}$  teaspoon cream of tartar
  - 1 oz aged rum
1. Separate the yolks from the eggs, discard 3 whites (or use for Clover Clubs, Pisco Sours or Silver Gin Fizzes)
  2. In a mixing bowl, whisk together sugar, spices, yolks, and rum until sugar is dissolved (an electric hand mixer makes this much easier).
  3. In a separate bowl, beat the whites with the cream of tartar until they form stiff peaks. Fold them into the sugar mixture until fully integrated. It's ok if you need to use the whisk to get everything to mix. The cream of tartar should help maintain the frothiness.

