ABBY J



Abby J's Buttered Rum Apple Cider Drink



INSTRUCTIONS

Make the Buttered Rum Batter:

- O In a mixing bowl, beat butter and brown sugar until light and fluffy, Beat in ice cream and cinnamon, then spoon into a ball mason jar.
- O Store in the freezer until mostly hardened, about 2 hours or until ready to serve. In a medium saucepan, heat cider until boiling, remove and pour into a pitcher.
- O Place about 2 tablespoons of buttered rum batter into each mug.
- O Fill about 1/3 of the way with rum, then top with hot apple cider and whipped cream. Garnish with a cinnamon stick and sit beside a warm fire and enjoy!

SHOPPING LIST

Buttered Rum Batter:

- O 8 tbsp. butter softened
- O 6 tbsp. packed brown sugar
- O 1 cup Ingles Vanilla Bean Ice Cream
- O 1 tsp. ground cinnamon
- O Whipped cream
- O Cinnamon sticks to garnish

Rum Drink:

- O 4 cups Apple Cider
- O 2 cups Dark rum