

# Hot Buttered Rum Batter



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes batter for about 25 servings

Modified from [www.allrecipes.com](http://www.allrecipes.com)

3oz butter

3oz brown sugar

3oz confectioners' sugar

3/4c Graeter's vanilla bean ice cream,  
softened

2t apple pie spice

1/2t cinnamon

1/2t nutmeg

Melt butter in medium pot over medium heat.

Stir in brown sugar and confectioners' sugar. Remove from heat and whisk in ice cream, apple pie spice, cinnamon and nutmeg. Pour mixture into a plastic container with a tight lid, seal and freeze.

When ready to make Hot Buttered Rum, measure out 1 heaping tablespoon batter and 1oz Captain Morgan's Spiced Rum into coffee cup. Fill with boiling water. Stir well, grate nutmeg over top of cup and "float" a splash of rum.

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**Debbie Spangler ~ Certified Personal Chef**

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