

GOOP



bigLITTLE

Eggnog Popsicles

Yield: a dozen popsicles

ingredients

- ½ pound cream cheese
- 1 ½ teaspoons lemon juice
- 1 ½ teaspoons cinnamon
- 1 ½ teaspoons nutmeg
- 1 cup sugar
- pinch of kosher salt
- 2 tablespoons brandy
- 2 tablespoons bourbon
- 2 cups heavy cream whipped until just stiff

preparation

Beat the cream cheese in a standing mixer or with a whisk until completely smooth. Thoroughly stir in all of the remaining ingredients except for the whipped cream. Fold the whipped cream into the cream cheese mixture. Fill popsicle molds with the mixture and allow to set and freeze for at least two hours (if you don't have popsicle molds, you can use paper cups and popsicle sticks). The texture will be semifreddo-ish.