

## *Hot Buttered Rum Mix*

**Servings: 20**

**Start to Finish Time: 20 minutes**

Yield: 2 Pints

Cuisine: American

**1 Pint Vanilla Ice Cream, almost thawed**

**1 Cup Butter, softened**

**1 1/2 Cups Brown Sugar**

**1 1/2 Cups Powdered Sugar**

**1/8 Teaspoon Nutmeg, ground**

**Rum**

**Boiling Water**

1. Combine ice cream, butter and sugars in a mixer. Mix well. Store mixture in freezer.
2. To make, put one heaping tablespoonful of mixture into mug. Add 1 jigger of your favorite rum. Fill mug the rest of the way with boiling water, stir well.

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Per Serving (excluding unknown items): 184 Calories; 11g Fat (50.8% calories from fat); 1g Protein; 23g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 109mg Sodium. Exchanges: 0 Grain(Starch); 2 Fat; 1 1/2 Other Carbohydrates.

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