



Noreen's Kitchen

No Bake Egg Nog Tarts

Ingredients

2 boxes (4 servings) Instant French vanilla pudding
1 cup milk
1 ½ cups heavy cream
½ cup Torani Italian Egg Nog syrup (see note)
½ teaspoon freshly grated nutmeg
12 graham cracker tart shells

Topping
1 ½ cups heavy cream
2 tablespoons Torani Italian Egg Nog syrup
¼ teaspoon freshly grated nutmeg
Grated white chocolate

Step by Step Instructions

Combine milk, cream and syrup along with the pudding mix in a large bowl. Beat with a hand mixer fitted with the whisk attachments until thick and creamy. This can take up to 5 minutes.

Add ½ teaspoon of freshly grated nutmeg to the filling mixture and whip to combine.

Place the filling into a pastry bag fitted with a wide, round tip. Pipe the filling evenly into 12 graham cracker tart shells.

For the topping beat the whipping cream with the syrup and nutmeg to stiff peaks. If you wish to stabilize the topping, add 1 ½ tablespoons of instant clear jel and beat to combine. This will stabilize the cream.

Place the whipped cream into a piping bag fitted with an M1 tip and pipe generous swirls of cream on the top of each tart.

Grate some white chocolate over each tart using a microplane for a lovely garnish.

You can also garnish with festive holiday sprinkles for a more colorful option.

Place tarts in the refrigerator for at least 2 hours before serving. Overnight is best. These tarts can be prepared up to three days in advance. However only prepare the tarts with the filling and save the whipped cream for the last minute.

These tarts will remain fresh and beautiful for up to 4 days in the refrigerator.

NOTE: If you do not have the flavored syrup, you can sub out your favorite eggnog for the milk in this recipe. Do not sub out the cream. Add 1 ½ cups of eggnog instead of the milk and the syrup. You can also add a teaspoon of rum extract to boost the eggnog flavor.

Enjoy!