

Betty's Hot Buttered Rum Recipe



Uploaded on 22 Dec 2009

In this video, Betty demonstrates how to make Hot Buttered Rum. This is a delicious drink as the weather gets colder, and it is festive enough for holiday entertaining!

Note: This recipe makes only about 5 servings. It is based on using a pint of ice cream. If you want to use a gallon of ice cream, just multiply each ingredient by 8, and you will have about 40 individual servings.

Ingredients:

2 oz. butter, softened to room temperature
¼ cup confectioner's sugar
¼ cup brown sugar
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
1 pint vanilla ice cream, thawed until workable
1 shot rum (1 ½ oz.) per serving
Hot water

Combine 2 oz. butter, ¼ cup confectioners sugar, ¼ cup brown sugar, ½ teaspoon cinnamon, and ½ teaspoon nutmeg. Blend well with an electric mixer. Stir in 1 pint vanilla ice cream. Place in the freezer overnight (or for about 8 hours). When ready to serve, pour 1 shot rum (1 ½ oz.—or to your taste) in each mug. (I used small latte glasses, but if you use glasses, you need to make sure the drink is not too hot to hold in a glass.) Add 2 heaping tablespoons of the frozen mixture and hot water (not necessarily boiling) to fill each mug. Serve immediately. Cheers!