



**HAPPY  
VEGAN  
CHRISTMAS**

*Karoline Jönsson*



{makes about  
1 litre/33<sup>3</sup>/<sub>4</sub>fl oz/  
generous 4 cups}

140g/5oz/generous  
1 cup cashew nuts

8 soft dates, pitted

500ml/17fl oz/generous  
2 cups plant-based milk

½ tsp vanilla powder

1 pinch ground cinnamon

1 pinch grated nutmeg,  
plus extra to serve

a little salt

50–100ml/3½–7 tbsp  
rum or whisky, to taste

ice cubes

## NOG

*You can achieve the creamy consistency of classic egg nog from cashew nuts instead of eggs for a vegan version.*

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Soak the cashew nuts for at least 5 hours until softened. Strain off the soaking water and place the cashews in a blender, preferably a high-speed one. Add the dates, milk, vanilla powder, spices and salt and blend until smooth and creamy. Add the rum or whisky to taste.

Chill the nog for a few hours, then pour into glasses. Add ice and grate a little extra nutmeg over the top before serving.

