



## Venezuelan Ponche Crema (Eggnog)

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Venezuelan Eggnog "Ponche Crema" is a delicious traditional holiday drink!! Skip the store-bought stuff and instead made your own Homemade Ponche Crema. Easy to make, easier to drink. Cheers!!

**Course** Drinks

<b>Cuisine</b>	Venezuelan
<b>Prep Time</b>	10 minutes
<b>Cook Time</b>	2 hours
<b>Total Time</b>	2 hours 10 minutes
<b>Servings</b>	6
<b>Calories</b>	170kcal
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### Equipment

- Saucepan
- Whisk
- Blender

### Ingredients

- 1 box (2 oz) flan dessert mix
- 2 cups (480 ml) whole milk
- 1 can (14 oz / 397 g) sweetened condensed milk
- 1 cup (240 ml) rum (or to taste)

### Instructions

1. In a medium pot over medium heat, combine the flan mixture (from the box) and milk. Stir constantly. Let it cook for about 5 minutes until the mixture begins to thicken. Turn off the

heat and let it sit for 10 minutes. Transfer mixture to the refrigerator and chill for 2 hours, or until it sets completely.

2. Add the curdled flan, condensed milk, and rum to a blender. Blend until everything is well incorporated.
3. Using a funnel, transfer the eggnog to a glass bottle, cover, and keep refrigerated.

## Notes

**Boxed Flan:** This can be found in most grocery stores in the international aisle. The flan mix used in this recipe is 2 oz (57 g).

**Rum:** The amount of rum can be adjusted according to your personal taste.

**Store** this Ponche Crema in the refrigerator for up to 3 weeks.

**If you're making this recipe, please read the whole post content to get lots of tips, tricks, variations, frequently asked questions, and step-by-step photos.**

**★ Did you make this recipe? Don't forget to give it a star rating below!**

Please note that nutritional information is a rough estimate, and it can vary depending on the products used.

## Nutrition

Calories: 170kcal | Carbohydrates: 9g | Protein: 3g | Fat: 3g | Saturated Fat: 1g | Cholesterol: 8mg | Sodium: 48mg | Potassium: 107mg | Sugar: 4g | Vitamin A: 130IU | Calcium: 92mg