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Homemade Hot Buttered Rums

By *Susie Iventosch*

(Makes approximate 6-8 small drinks)



Photo Susie Iventosch Hot buttered rum

INGREDIENTS

Batter

1 stick (1/2 cup) salted butter, at room temperature

1/2 cup, packed, light brown sugar

1/2 cup powdered sugar

1 teaspoon cinnamon

1/2 teaspoon cardamom

Dash nutmeg

Mix all ingredients with a fork or electric beater until well blended. Refrigerate until ready to use. This batter will last several weeks in the refrigerator.

Cocktails-per drink

1 heaping tablespoon hot buttered rum batter

1/4 cup boiling water

1 shot (1.5 oz.) of your favorite rum (I used Amret Old Port Deluxe Rum from India)*

1 cinnamon stick for garnish

Because these are quite sweet and we had them after dinner, I made them in small Belgian beer tasting glasses, which turned out to be very pretty, too. Just keep the spoon in the glass while pouring the water in, to prevent glass from breaking. Or you can always double the recipe and use a regular mug.

Place batter in glass and add boiling water. Stir just to dissolve. Add rum and garnish with cinnamon stick. Reheat if necessary.

*I don't know too much about rum, but this is one that was recommended for hot buttered rums at my local liquor store. It has a golden-amber color, and does not have the molasses profiles of some of the darker or spiced rums, which I think made it a great rum for this drink.



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