

# A Recipe From *tikkido*

## Gingerbread Cream Liqueur

<http://tikkido.com/blog/gingerbread-cream-liqueur-recipe>

### Ingredients:

- 2 cups cream
- 1 cup milk (I used 2%)
- 1/3 cup molassas
- 2 cups spiced rum, steeped overnight with two sticks of cinnamon and several slices of fresh ginger (strained)
- 1 teaspoon vanilla

### Instructions:

1. Combine all ingredients together, and mix well until completely blended. You can use a blender or a whisk for this task.
2. Store in the refrigerator for up to two weeks.

