**Cinnamon Hot Buttered Rum**

**Ingredients**

* 1 cup of sugar
* 1 cup of packed brown sugar
* 2 sticks of **Challenge Butter**
* 2 cups of softened vanilla bean ice cream
* 1 tablespoon of cinnamon
* Boiling water
* rum extract, spiced rum or Kahlua

**Optional**

* Whipped cream
* Nutmeg or cinnamon for garnish

**Directions**

To create Buttered Rum Base, combine sugars and butter in a medium size saucepan. Cook over low heat until butter is melted and the sugar is dissolved. Add ice cream and cinnamon, stirring until ice cream is melted. Remove from stove and cool.

To serve, fill a festive mug with ¼ cup of butter mixture, 1 ounce of rum, or 1/8 teaspoon of rum extract. Stir in ¾ cup of boiling water. Top with whipped cream and a sprinkle with cinnamon or nutmeg if desired.

 To give as a gift, fill mason jars with buttered rum base. Print and decorate a tag with serving instructions and attach to jar with a bow.