

Betty's Festive Eggnog Cake



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Betty demonstrates how to make a Festive Eggnog Cake. This eggnog-flavored cake contains maraschino cherries and toasted almonds. It is topped with a green-tinted sugar glaze. It is an elegant and dramatic cake for the Christmas table.

Festive Eggnog Cake

½ cup butter, softened
1 cup sugar
1 teaspoon rum flavoring
2 ¼ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon ground nutmeg
½ teaspoon salt
1 cup eggnog
1 cup maraschino cherries, chopped
½ cup toasted almonds, chopped

Glaze:

¾ cup confectioner's sugar (This is the same as icing sugar or powdered sugar.)
½ teaspoon rum flavoring
3 or 4 teaspoons milk
green food coloring, as desired

In a large bowl, use an electric mixer to cream butter and sugar until fluffy. Blend in rum flavoring. In a separate bowl, combine flour, soda, salt, and nutmeg. Add this dry mixture to the butter mixture, alternately with eggnog. Stir in cherries and almonds. Spread batter in greased specialty pan or a 15-inch by 10-inch by 1-inch jelly roll pan. Bake at 350 (F) for approximately 15 minutes, or until a toothpick inserted into the deepest part comes out clean. Make glaze by mixing all glaze ingredients together until smooth. Drizzle over warm cake. Serve cake warm or chilled. Enjoy! --Betty :)