



Eggnog Coffee Cake

READY IN



45 min.

SERVINGS



8

CALORIES



460 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 3 tablespoons bourbon
- ☐ 0.3 cup firmly brown sugar dark packed
- ☐ 0.8 cup butter cut into pieces
- ☐ 2 tablespoons breadcrumbs dry fine
- ☐ 1 large eggs lightly beaten
- ☐ 1 cup eggnog refrigerated
- ☐ 2 cups flour all-purpose
- ☐ 0.5 teaspoon ground cinnamon

- ☐ 0.8 teaspoon nutmeg divided freshly grated
- ☐ 0.5 teaspoon salt
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract

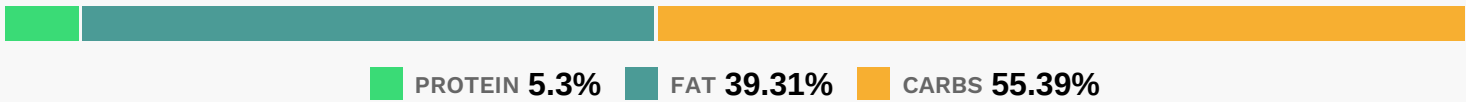
Equipment

- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Grease a 9" cakepan; sprinkle with breadcrumbs, and tap out excess. Set pan aside.
- ☐ Combine flour, sugar, salt, and butter with a pastry blender until crumbly.
- ☐ Remove 1 cup crumb mixture; set aside. Stir baking powder and 1/4 teaspoon nutmeg into remaining crumb mixture.
- ☐ Stir together eggnog, egg, bourbon, and vanilla.
- ☐ Add eggnog mixture to crumb mixture; beat at medium-high speed with an electric mixer 2 minutes.
- ☐ Pour batter into prepared pan.
- ☐ Combine brown sugar, cinnamon, and remaining 1/2 teaspoon nutmeg to reserved 1 cup crumb mixture; sprinkle over batter.
- ☐ Bake at 375 for 45 to 50 minutes or until a wooden pick inserted in center comes out clean.
- ☐ Serve warm or at room temperature.

Nutrition Facts



Properties

Glycemic Index:54.01, Glycemic Load:36.41, Inflammation Score:-5, Nutrition Score:7.9682609024255%

Nutrients (% of daily need)

Calories: 460.43kcal (23.02%), Fat: 19.77g (30.42%), Saturated Fat: 12.08g (75.53%), Carbohydrates: 62.69g (20.9%), Net Carbohydrates: 61.62g (22.41%), Sugar: 36.79g (40.88%), Cholesterol: 87.74mg (29.25%), Sodium: 436.09mg (18.96%), Alcohol: 2.05g (100%), Alcohol %: 1.93% (100%), Protein: 6g (12%), Selenium: 14.96µg (21.37%), Vitamin B1: 0.28mg (18.99%), Folate: 64µg (16%), Vitamin B2: 0.27mg (15.66%), Manganese: 0.28mg (13.81%), Calcium: 127.51mg (12.75%), Vitamin A: 631.53IU (12.63%), Phosphorus: 112.98mg (11.3%), Iron: 1.96mg (10.87%), Vitamin B3: 2.07mg (10.37%), Vitamin E: 0.65mg (4.33%), Fiber: 1.06g (4.25%), Magnesium: 16.74mg (4.18%), Vitamin B5: 0.41mg (4.15%), Vitamin B12: 0.24µg (4.06%), Copper: 0.07mg (3.51%), Zinc: 0.52mg (3.44%), Potassium: 119.43mg (3.41%), Vitamin D: 0.51µg (3.37%), Vitamin B6: 0.05mg (2.42%), Vitamin K: 1.9µg (1.81%)