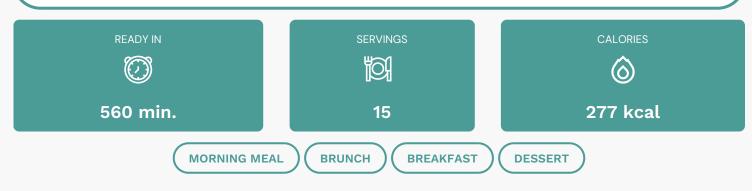


Overnight Eggnog Streusel Coffee Cake



Ingredients

0.3 cup granulated sugar
1 tablespoon flour all-purpose
1 tablespoon butter softened
0.5 teaspoon nutmeg
1 cup granulated sugar
0.5 cup butter softened
1 cup eggnog
8 ounces cream sour
1 teaspoon rum extract

	2 eggs
	2.5 cups flour all-purpose
	1.5 teaspoons double-acting baking powder
	0.5 teaspoon baking soda
	0.5 teaspoon salt
	0.5 cup powdered sugar
	1 tablespoons eggnog
Εq	uipment
	bowl
	frying pan
	oven
	hand mixer
	toothpicks
Di	rections
	Grease bottom only of rectangular pan, 13x9x2 inches, with shortening.
	In small bowl, mix all Streusel Topping ingredients with fork until crumbly; set aside.
	In large bowl, beat 1 cup granulated sugar and 1/2 cup butter with electric mixer on medium speed, or mix with spoon. Beat in 1 cup eggnog, the sour cream, rum extract and eggs until blended. Stir in 2 1/2 cups flour, the baking powder, baking soda and salt.
	Spread in pan.
	Sprinkle Streusel Topping over batter. Cover and refrigerate at least 8 hours.
	Heat oven to 350°F. Uncover pan; bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool 20 minutes.
	In small bowl, mix all Eggnog Glaze ingredients until smooth and thin enough to drizzle.
	Drizzle over coffee cake. For servings, cut into 5 rows by 3 rows.

Nutrition Facts

Properties

Glycemic Index:37.48, Glycemic Load:25.1, Inflammation Score:-4, Nutrition Score:5.2221739434678%

Nutrients (% of daily need)

Calories: 277.43kcal (13.87%), Fat: 11.37g (17.5%), Saturated Fat: 3.64g (22.78%), Carbohydrates: 40.38g (13.46%), Net Carbohydrates: 39.79g (14.47%), Sugar: 23.71g (26.35%), Cholesterol: 41.32mg (13.77%), Sodium: 259.94mg (11.3%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 4.21g (8.42%), Selenium: 10.48µg (14.97%), Vitamin B1: 0.18mg (12%), Vitamin B2: 0.2mg (11.7%), Folate: 43.02µg (10.75%), Vitamin A: 466.9IU (9.34%), Phosphorus: 76.54mg (7.65%), Manganese: 0.15mg (7.64%), Calcium: 71.49mg (7.15%), Iron: 1.2mg (6.65%), Vitamin B3: 1.3mg (6.5%), Vitamin B5: 0.32mg (3.16%), Vitamin E: 0.43mg (2.89%), Vitamin B12: 0.17µg (2.89%), Magnesium: 10.8mg (2.7%), Zinc: 0.36mg (2.41%), Potassium: 83.72mg (2.39%), Fiber: 0.59g (2.36%), Vitamin D: 0.33µg (2.22%), Copper: 0.04mg (2.12%), Vitamin B6: 0.04mg (1.77%)