



Spiced Eggnog Pound Cake

READY IN



45 min.

SERVINGS



16

CALORIES



441 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 3 cups cake flour sifted
- ☐ 1 cup eggnog refrigerated canned
- ☐ 6 large eggs
- ☐ 3 cups granulated sugar
- ☐ 0.5 teaspoon ground allspice
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves

- ☐ 0.8 teaspoon nutmeg freshly grated
- ☐ 1 cup powdered sugar sifted
- ☐ 16 servings powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 2 teaspoons vanilla extract
- ☐ 2 tablespoons whipping cream

Equipment

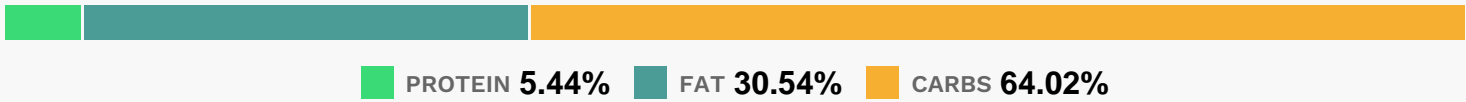
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ kugelhpf pan

Directions

- ☐ Generously grease and flour a 12-cup Bundt pan; set aside.
- ☐ Beat butter at medium speed with an electric mixer about 2 minutes or until creamy. Gradually add granulated sugar, beating 5 to 7 minutes.
- ☐ Add eggs, 1 at a time, beating just until yellow disappears.
- ☐ Combine flour, baking powder, and salt.
- ☐ Add to butter mixture alternately with 1 cup eggnog, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla and, if desired, brandy.
- ☐ Pour half of batter into prepared pan. Stir cinnamon and next 3 ingredients into remaining batter. Spoon spice batter over plain batter. Swirl batters together, using a knife.
- ☐ Bake at 350 for 50 to 55 minutes or until a long wooden pick inserted in center comes out clean. Cool in pan on a wire rack 15 minutes.
- ☐ Remove from pan; cool on wire rack.
- ☐ Place cake on a cake plate; dust with powdered sugar.
- ☐ Combine 1 cup powdered sugar and whipping cream, stirring until smooth.

Drizzle glaze over cake.

Nutrition Facts



Properties

Glycemic Index:26.51, Glycemic Load:37.97, Inflammation Score:-3, Nutrition Score:5.067391342443%

Nutrients (% of daily need)

Calories: 440.75kcal (22.04%), Fat: 15.19g (23.36%), Saturated Fat: 8.81g (55.04%), Carbohydrates: 71.62g (23.87%), Net Carbohydrates: 70.95g (25.8%), Sugar: 54.16g (60.18%), Cholesterol: 111.74mg (37.25%), Sodium: 220.84mg (9.6%), Alcohol: 0.17g (100%), Alcohol %: 0.17% (100%), Protein: 6.08g (12.17%), Selenium: 16.25µg (23.22%), Manganese: 0.24mg (12.02%), Vitamin A: 517.38IU (10.35%), Vitamin B2: 0.15mg (8.77%), Phosphorus: 86.18mg (8.62%), Calcium: 52.98mg (5.3%), Vitamin B5: 0.48mg (4.77%), Vitamin E: 0.68mg (4.51%), Vitamin B12: 0.27µg (4.42%), Folate: 17.32µg (4.33%), Vitamin D: 0.6µg (3.97%), Zinc: 0.54mg (3.62%), Iron: 0.65mg (3.59%), Copper: 0.06mg (3.22%), Magnesium: 12.06mg (3.02%), Fiber: 0.67g (2.69%), Vitamin B6: 0.05mg (2.51%), Potassium: 84.38mg (2.41%), Vitamin B1: 0.03mg (2.22%), Vitamin B3: 0.28mg (1.4%), Vitamin K: 1.31µg (1.25%)