

Eggnog Loaf Cake

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Recipe from: Michelle Day

Here's what you need:

- 1 box yellow or vanilla cake mix
- 1 small box vanilla instant pudding
- 1/2 cup canola or vegetable oil
- 1/4 cup brandy (if you want an alcohol free cake just add another 1/4 cup oil instead of the brandy)
- 3/4 cup eggnog
- 4 large eggs, at room temperature
- 1 tsp. nutmeg

Glaze

- 1-1/2 cups powdered sugar
- 5 Tbs. eggnog

Preheat oven to 350 degrees and spray 2 - 8 x 4 loaf pans with cooking spray.

In the bowl of a stand mixer place all your ingredients for the cake and mix on medium for 2 minutes.

Pour into the greased loaf pans and bake for 45-50 minutes or until a toothpick inserted into the center comes out clean.

Let cool in pans about 5 minutes then remove to a plate or cooling rack.

To make glaze place the powdered sugar in a bowl and add the eggnog. Whisk until smooth adding more powdered sugar or eggnog until it is the consistency you like. I always start with MOST of the liquid then add more if it needs more.

Using the whisk drizzle the glaze over the loaves and set aside until the glaze firms up a bit.

Slice and serve. Mmmm mmmm!

A delicious holiday treat for breakfast or dessert!

Enjoy!

Serves 2 - 8 x 4 loaves