

Rum Glazed Eggnog Pound Cake with Spiced and Spiked Whipped Cream

The Sugared and Spiced Kitchen

<http://thesugaredandspicedkitchen.blogspot.com>

Eggnog Pound Cake

1 cup softened salted butter (2 sticks)
3 cups sugar
6 eggs
3 cups all-purpose flour (only and always White Lily for me)
1 cup eggnog (homemade or purchased)
1/4 t. salt
1 t. cinnamon (I used 1/2 t. Pampered Chef Cinnamon Plus Blend and 1/2 tsp. King Arthur Vietnamese cinnamon)
1/2 t. ground cloves
1 t. vanilla

Rum Glaze

1/2 cup sugar
1/8 cup water
1/4 cup butter
1/3 cup rum (I used Captain Morgan's spiced rum)

Spiked and Spiced Whipped Cream

1 cup heavy whipping cream, chilled
1 T. granulated sugar
1 t. rum (I used Captain Morgan's spiced rum)
1/2 t. nutmeg

For the cake:

Preheat oven to 350 degrees.

Butter and flour a Bundt pan (my method is to melt 1 T. butter and then add 1 T. all-purpose flour. Mix together and use a pastry brush to brush the entire pan). Set aside.

In a medium sized bowl, whisk together flour, salt, and spices. Set aside.

Cream butter and sugar together, mixing until it is very light, about 3 - 5 minutes. One at a time, add the eggs. Beat thoroughly until the mixture is very fluffy, about 3 minutes. Turn mixer to lowest speed and alternate adding in the flour mixture and the eggnog. Mix until just combined. Add vanilla and mix quickly.

Pour cake into Bundt pan. Depending on the size of your pan, you might need to pour a little of the mixture into a smaller pan as well. Just don't overfill the Bundt pan.

Bake for 50 minutes or until a cake tester comes clean.

Remove from pan and allow to cool.

For the glaze:

Combine ingredients in a small saucepan. Cook over medium high heat until mixture comes to a boil and sugar is dissolved. Remove from heat and allow to cool.

Using a fork, poke holes in the pound cake. Pour glaze slowly over the cake.

For the whipped cream:

Chill the mixer bowl and whisk in the freezer for at least 15 minutes.

Combine all ingredients in the mixer bowl and mix on medium speed until the mixture is frothy. Turn mixer on high speed and whip until cream has soft peaks. Be careful not to overmix.