

Eggnog Bread

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Ingredients Bread:

1 stick butter, softened
2 eggs
1 cup eggnog
2 tsp spiced rum
1 cup sugar
1 tsp vanilla
2 1/4 cups flour
1 (3.3 oz) package of instant vanilla pudding mix
2 tsp baking powder
1/2 tsp salt
1/4 tsp pumpkin pie spice
1/2 cup cinnamon baking chips

Ingredients, Glaze:

1 TBSP eggnog
1 TBSP spiced rum (or another TBSP eggnog)
1/2 cup powdered sugar

Directions:

- *Preheat oven to 350 degrees. Grease a 9 X 5 loaf pan.
- *Beat butter, eggs, eggnog, rum, sugar and vanilla just until smooth.
- *Mix in flour, pudding mix, baking powder, salt and pumpkin pie spice, just until incorporated. Gently mix in cinnamon chips.
- *Bake approximately 60 - 75 minutes or until center springs back to the touch. Check after 60 minutes, you may need to tent tin foil over the top at that point.
- *Cool for 5 minutes. Run knife around the edge and gently use it to lift bread from the bottom to loosen bread from the bottom and remove bread from loaf pan.
- *Mix glaze ingredients together in a small bowl. Once bread is cooled, drizzle the glaze over the top.
- *Store in refrigerator, bring to room temperature before serving.