

Eggnog Pound Cake

Yield: 12 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-eggnog-pound-cake-southern-living>

Ingredients:

- 1/2 cup dried currants I used raisins
- 2 tablespoons dark rum or water
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon nutmeg preferably freshly grated
- 8 ounces unsalted butter at room temperature
- 2 cups granulated sugar
- 3 large eggs lightly beaten
- 1 cup eggnog store-bought refrigerated, rather than canned
- 1 teaspoon pure vanilla extract
- 3/4 cup granulated sugar
- 2 tablespoons dark rum
- 2 tablespoons water

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 73 grams
3. Cholesterol: 105 milligrams
4. Fat: 18 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 11 grams
8. Sodium: 170 milligrams
9. Sugar: 48 grams

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