

Eggnog Bread

- 1/2 C Unsalted Butter
- 1C Sugar
- 2 Eggs slightly beaten
- 1 C Eggnog
- 2 Tsp Mexican Vanilla
- 2 C All-Purpose flour
- 1 pkg Instant Vanilla pudding
- 2 tsp Baking Powder
- ½ tsp Salt
- Fresh Whole Nutmeg



In a bowl mix flour, pudding, baking powder, salt and whole nutmeg together. (We use the slicer/shredder bowl with the mini whisk).

In the Bosch bowl using the cookie or batter whisks ,cream sugar and butter together. Add eggs one at a time. Add eggnog, and vanilla. Once well mixed add slowly, dry mixture just till the dough comes together.

Bake at 325 degrees F. for 50-60 min.

Let cool for 10 min in pan then remove and let it cool down completely on a cooling rack. Wrap tight and store in the refrigerator.

This bread is great to give away. You can also glaze it.

For the Glaze just add some eggnog to powder sugar till you get the consistency you like.

You can add orange zest or cranberries to this as well.

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