



Deep South Eggnog Cake

Oscar · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

2 hrs

Description

A delicious eggnog cake with eggnog frosting and chopped pecans Nothing says Southern hospitality like this impressive cake

Ingredients

- - 1 ¼ cups white sugar - ½ cup butter
- room temperature - 3 large eggs
- room temperature - 1 teaspoon vanilla extract - ¼ teaspoon finely grated lemon peel - 2 cups all-purpose flour - 2 teaspoons baking powder - 1 teaspoon salt - 1 cup prepared eggnog - 2 tablespoons bourbon whiskey - ¼ cup all-purpose flour - ¼ teaspoon salt - 1 ½ cups prepared eggnog - 1 ½ cups white sugar - 1 cup butter
- room temperature - 1 ½ teaspoons vanilla extract - ¼ teaspoon rum-flavored extract - ? teaspoon finely grated lemon peel - ½ cup finely chopped toasted pecans (Optional)

Instructions

1. To make the cake: Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch round baking pans. Beat 1 $\frac{1}{4}$ cups sugar and 1/2 cup butter with an electric mixer in a large bowl until light and fluffy. Add eggs
2. one at a time
3. beating well after each addition. Stir in 1 teaspoon vanilla extract and 1/4 teaspoon lemon peel. Combine 2 cups flour
4. baking powder
5. and 1 teaspoon salt in a bowl. Pour flour mixture into the batter alternately with 1 cup eggnog
6. mixing until just incorporated. Stir in bourbon. Divide batter evenly between prepared pans. Bake in the preheated oven until a toothpick inserted into the center of both cakes comes out clean
7. about 30 to 35 minutes. Cool in pans for 10 minutes before inverting on a wire rack to cool completely. To make the frosting; Combine 1/4 cup flour and 1/4 teaspoon salt in a saucepan. Gradually whisk in 1 $\frac{1}{2}$ cups eggnog until smooth. Bring to a boil over medium heat
8. stirring frequently. When mixture boils
9. cook for 2 minutes
10. whisking constantly
11. until thickened. Remove from heat and let cool completely to room temperature. Beat 1 $\frac{1}{2}$ cups sugar and 1 cup butter in a bowl until lighter in color and fluffy. Mix in cooled eggnog mixture
12. 1 $\frac{1}{2}$ teaspoons vanilla extract
13. rum extract
14. and 1/8 teaspoon grated lemon peel. Beat on high speed until frosting is fluffy. Spread frosting onto the cooled cake layers. Stack layers; frost top and sides. Coat the sides with toasted pecans by pressing the nuts onto the sides in small handfuls. Refrigerate until ready to serve.