

GOLDEN EGGNOG CAKE

BAKES 1 BUNDT-STYLE CAKE

This box contains cake mix and glaze mix.

YOU'LL NEED

CAKE







1 CUP MILK

EGGNOG GLAZE



2 TABLESPOONS HOT WATER



2 TABLESPOONS HONEY



2 TABLESPOONS BUTTER

DIRECTIONS

- 1. PREHEAT oven to 350°F. Grease a 10- to 12-cup Bundt-style pan or tube pan.
- 2. BEAT 2 sticks softened butter with half the cake mix. Add eggs one at a time, mixing well. Add remaining cake mix alternately with the milk, beating until combined. Scrape bottom and sides of bowl. Beat until fluffy. Pour batter into pan, shaking gently to level.
- 3. BAKE for 45 to 55 minutes until cake tester inserted in center comes out clean. Cool in pan for 10 minutes. Turn out onto a serving plate.
- 4. STIR together glaze mix and water in a small pot to dissolve. Add honey and 2 tablespoons butter and bring to a boil. Brush warm cake with glaze repeatedly, allowing time to absorb.

EASY EGGNOG ICING:

Combine 2 to 3 tablespoons eggnog, 1 cup sifted confectioners' sugar, 1/2 teaspoon vanilla, and 1/4 teaspoon nutmeg. Stir together, adding extra eggnog or sugar if needed. Drizzle over cooled and glazed cake.



BAKING WITH JOY SINCE 1790

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GOLDEN EGGNOG

CAKE MIX







GOLDEN EGGNOG CAKE MIX

Nutrition Facts

16 servings per container

Serving size

1/16 package (44g) 170 **320 Calories** % Daily Value* % Daily Value Total Fat 0.5g 15g 1% Saturated Fat 9g 0g 0% 45% Trans Fat 0.5g Cholesterol 15mg 95mg 32% 5% Sodium 200mg 9% 230mg 10% Total Carbohydrate 38g 41g 14% 15% Dietary Fiber 1g 0% 1g 4% Total Sugars 23g 26g Incl. Added Sugars 23g 25g 46% 50% Protein 0.1mcg 0% 0.5mcg Calcium 0% 40mg 10mg Iron 0.3mg 2% 0.6mg Potassium 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CAKE MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, NATURAL FLAVORS, EGG YOLKS, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, PHOSPHATE), SEA SALT, NUTMEG, VIETNAMESE CINNAMON. GLAZE MIX: CONFECTIONERS' SUGAR (CANE SUGAR, CORN STARCH), NATURAL FLAVOR, NUTMEG, SEA SALT.

CONTAINS: EGGS, MILK, WHEAT.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY: