

GOLDEN EGGNOG CAKE

MAKES 1 BUNDT-STYLE CAKE
This box contains cake mix and glaze mix.

YOU’LL NEED

CAKE

**2** STICKS (16 TABLESPOONS) BUTTER, SOFTENED

**4** LARGE EGGS

**1** CUP MILK

EGGNOG GLAZE

**2** TABLESPOONS WATER, HOT

**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, ½ teaspoon vanilla, and ¼ teaspoon nutmeg. Stir together, adding extra eggnog or sugar if needed. Drizzle over cooled and glazed cake.

For guidelines on baking at high altitude, visit: [BakeWith.Us/Altitude](#)



BAKING WITH JOY
SINCE 1790

Better baking begins with better ingredients and a true commitment to quality. It’s a belief rooted in tradition, shaped by generations of bakers, and carried forward with care. We’re honored to be part of your kitchen, and every moment that rises from it.



FOLLOW US!
[@KingArthurBaking](#)
[KingArthurBaking.com](#)



WE’RE HERE TO HELP.
Call or chat online with our friendly bakers.
855-371-BAKE (2253)
[KingArthurBaking.com/Bakers-Hotline](#)



We’re committed to using the power of business as a force for social and environmental good. Learn more at [BCorp.com](#)



Sourced non-GMO. Learn more at [KingArthurBaking.com/GMO](#)

100% EMPLOYEE OWNED



GOLDEN EGGNOG
CAKE MIX



INCLUDES
EGGNOG
GLAZE

MAKES A
HOLIDAY
FAVORITE

NET WT 25 OZ (1 LB 9 OZ) 709g



SERVING
SUGGESTION

GOLDEN EGGNOG CAKE MIX

Nutrition Facts

16 servings per container
Serving size 1/16 package (44g)

Calories	Mix		Prepared	
	% Daily Value*		% Daily Value*	
Total Fat	0.5g	1%	15g	19%
Saturated Fat	0g	0%	9g	45%
Trans Fat	0g		0.5g	
Cholesterol	15mg	5%	95mg	32%
Sodium	200mg	9%	230mg	10%
Total Carbohydrate	38g	14%	41g	15%
Dietary Fiber	1g	0%	1g	4%
Total Sugars	23g		26g	
Incl. Added Sugars	23g	46%	25g	50%
Protein	2g		5g	
Vitamin D	0.1mcg	0%	0.5mcg	2%
Calcium	10mg	0%	40mg	4%
Iron	0.3mg	2%	0.6mg	4%
Potassium	20mg	0%	70mg	2%

*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), CANE SUGAR, NATURAL FLAVORS, EGG YOLKS, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), SEA SALT, NUTMEG, VIETNAMESE CINNAMON. GLAZE MIX: CONFECTIONERS’ SUGAR (CANE SUGAR, CORN STARCH), NATURAL FLAVOR, NUTMEG, SEA SALT.

CONTAINS: EGGS, MILK, WHEAT.

DISTRIBUTED BY
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.

GOLDEN EGGNOG CAKE MIX

BEST IF BAKED BY:



100% recycled fiber with a minimum of 35% post-consumer content.

400726

