Holiday Eggnog Bread

A tender nutmeg loaf finished with a light eggnog glaze.

Makes: 1 loaf (10 slices) Oven: 350 F Time: 75-90 min

Dry Ingredients

- 2 cups all-purpose flour (240 g)
- 3/4 cup granulated sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 1 tsp ground nutmeg
- 1/2 tsp ground cinnamon

Wet Ingredients / Glaze

- 2 large eggs
- 1 cup prepared dairy eggnog
- 1/2 cup butter, melted and cooled
- 1 tsp vanilla extract
- Optional: 1/4 tsp rum extract
- Glaze: 1/2 cup powdered sugar
- 1-2 Tbsp prepared eggnog
- Pinch of nutmeg, for finishing

Trail Tater Method

1. Heat oven to 350 F. Grease a 9 x 5-inch loaf pan and line with a parchment sling.
2. Whisk flour, sugar, baking powder, salt, nutmeg and cinnamon together in a large bowl.
3. In another bowl, whisk eggs, eggnog, melted butter, vanilla and rum extract, if using. Fold into the dry ingredients just until combined.
4. Spread batter in the pan. Bake 50-65 minutes, until a toothpick inserted in the center comes out clean or with a few moist crumbs. Tent with foil if needed.
5. Cool in the pan 15 minutes, then transfer to a rack to cool completely. Mix glaze ingredients, adding eggnog gradually; drizzle over the loaf and dust with nutmeg.

Trail Tater Tip

Use regular prepared eggnog rather than eggnog-flavored coffee creamer. Refrigerate the glazed loaf in a covered container and use within 4 days; serve slices at room temperature.