

# EGGNOG CAKE- A DOCTORED CAKE MIX RECIPE

## FOR THE EGGNOG CAKE

- 1 package (15.25) (432g) Duncan Hines Classic Yellow ( or your favorite brand without pudding in the mix)
- 1/2 cup (61g) all purpose flour
- 1/2 cup (100g) sugar
- 1/2 cup (121g) sour cream or plain yogurt
- 1cup (250g) eggnog
- 1/4 cup (59g) water
- 3 eggs
- 1 teaspoon (2g) nutmeg
- 1 teaspoon (3g) cinnamon
- 1 teaspoon (4g) vanilla

## FOR THE EGGNOG CREAM CHEESE FROSTING

- 2 sticks (1 cup) (226g) unsalted butter, slightly softened
- 2 (8oz) packages cream cheese (total weight 452g) I use full fat cream cheese. Using reduced fat or the spreadable cream cheese will cause the frosting to be too soft. Soften very slightly.
- 2 teaspoons (8 g) vanilla extract
- 1/2 teaspoon salt (2g) optional - it will cut the sweetness, popcorn salt is best to use because it is fine and dissolves faster
- 1 teaspoon (2g) nutmeg
- 1/2 teaspoon (2g) cinnamon
- 6 to 6 1/2 cups (690g to 747g) powdered sugar

# INSTRUCTIONS

## **For the Cake**

1. Preheat the oven to 350 degrees. Grease and flour 3 eight inch round cake pans. Add a circle of wax or parchment paper to the bottom of each pan.
2. In the bowl of your mixer, add the cake mix, flour and sugar, whisk to blend.
3. Add the remaining ingredients and mix at medium speed for 1 minute, scrape the sides and bottom of the bowl and mix 1 minute more ( a bit longer if using a hand mixer).
4. Bake at 350 degrees for 20 to 22 minutes or until toothpick inserted in the center comes out clean. Let cool on a wire rack for 5 minutes, then turn out of the pans.

## **For the Eggnog Cream Cheese Frosting**

1. Cut the butter into slices and add to the bowl of your mixer. Beat on low to medium speed until the butter is softened and smooth.
2. Cut the cold cream cheese into pieces and add to the butter, beating at low to medium speed until incorporated. If you are using a hand mixer you may need to soften the cream cheese a bit more.
3. Add the vanilla, nutmeg, and cinnamon. Gradually add the powdered sugar beating on low speed until blended. Cover the bowl with a towel to keep down the cloud of powdered sugar.
4. Increase mixing speed and beat until fluffy. Don't over beat or it will become too soft. If it becomes too soft, just refrigerate a short while to firm it up a bit.
5. This frosting will pipe best if used while still chilled. You can make it in advance, refrigerate and when ready to use let it soften slightly (do not microwave) and remix.
6. Will frost a 3 layer 8 or 9 inch cake.