

John Morris Williams' favorite Egg Nog Bundt Cake with Egg Nog Frosting

Ingredients

- 1 (15oz) yellow cake mix
- 1 (3oz) dry white chocolate instant pudding mix (or vanilla)
- 1/2 cup light egg nog
- 1/2 cup light sour cream
- 4 eggs
- 1/4 cup canola oil
- 1 t nutmeg
- 1/4 cup water

Pan Coating:

- 1/3 cup sugar
- 1.5 t cinnamon

Frosting:

- 1/4 cup butter, softened
- 1/2 t vanilla
- 1/2 t nutmeg
- 1/8 t sea salt
- 2.5 cups powdered sugar
- 1/4 cup light egg nog, room temp.

Prep Time

TOTAL TIME: 60 MIN

- Prep: 20min
- Cook: 40 min



Directions

- Preheat oven to 350 degrees.
- Generously coat bundt pan with cooking spray.
- Combine sugar and cinnamon in a small bowl; mix.
- Evenly coat pan with mixture; reserve excess. Set aside.
- In a large mixing bowl, combine cake mix, dry pudding mix, nutmeg; stir to combine
- Add egg nog, sour cream, eggs, canola oil, water; mix until smooth.
- Pour batter into prepared pan.
- Lightly tap on counter to even out batter without disturbing coating.
- Sprinkle reserved cinnamon/sugar mixture onto the top of the batter.
- Bake 35 - 40 minutes or until toothpick inserted near center removes clean.
- Rest cake on rack for ten minutes.
- Turn out cake onto cooling rack and let cool completely.

Frosting:

- In a mixing bowl, cream butter
- Add vanilla, nutmeg, salt, adding powdered sugar one cup at a time, alternating with 1T egg nog or powdered sugar to gain a pourable consistency
- Place cake on serving platter, spoon frosting around the top of cake and allow to drizzle down the sides.
- Serve and Enjoy!