

Eggnog Bundt Cake

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cooking spray
1 package (15.25 ounce)
yellow cake mix
1/2 cup canola oil
3 large eggs (or 3/4 cup egg
substitute)
1 cup eggnog
3 tablespoons spiced
liqueur (one teaspoon rum
extract)
2 tablespoons powdered
sugar (for dusting)
eggnog (for serving)
(optional)

Preheat the oven to 350 degrees.

Coat a large Bundt pan with cooking spray.

Prepare the cake following package instructions using oil, eggs, one cup eggnog and liqueur. Pour the batter into the prepared Bundt cake pan.

Bake for 38 to 43 minutes or until golden and a toothpick inserted in the center comes out clean.

Cool the cake in the pan on a wire rack for 10 minutes. Then remove from the pan and cool thoroughly.

Dust with powdered sugar before slicing.

Pour additional eggnog over the slices before serving, if desired.

Per Serving (excluding unknown items): 3539 Calories; 188g Fat (47.3% calories from fat); 32g Protein; 438g Carbohydrate; 6g Dietary Fiber; 160mg Cholesterol; 3552mg Sodium. Exchanges: 38 1/2 Fat; 29 Other Carbohydrates.