

Festive Eggnog Cake

Ingredients:

Cake

- 1-1/3 cups sugar
- $\frac{1}{2}$ cup butter
- 2 eggs
- 2 $\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ cup chopped blanched almonds
- 1 $\frac{1}{4}$ cups milk
- 1 tablespoon baking powder
- 1 teaspoon nutmeg
- $\frac{1}{2}$ teaspoon rum extract

Glaze

- 1 cup powdered sugar
- 2 tablespoons butter
- 4 to 5 teaspoons milk
- $\frac{1}{4}$ teaspoon rum extract
- Whole almonds
- Candied cherries

Directions:

- Heat oven to 350°.
- For cake, in large mixer bowl combine sugar and butter. Beat at medium speed, scraping bowl often, until well mixed (2 to 3 minutes).
- Add eggs; continue beating until light and fluffy (3 to 5 minutes).
- Add remaining cake ingredients. Reduce to low speed; continue beating, scraping bowl often, until well mixed (2 to 3 minutes).
- Pour into greased and floured 10-inch fluted tube pan.
- Bake for 45 to 55 minutes or until wooden pick inserted near center comes out clean.
- Cool in pan 10 minutes. Loosen edge; remove from pan and cool completely.
- In small bowl, combine all glaze ingredients until smooth. Drizzle over cake; garnish with whole almonds and candied cherry halves. Store tightly covered.

Yield: 16 servings