

Eggnog Coffee Cake

<http://unihomemaker.com/2012/12/13/eggnog-coffee-cake/>

Ingredients:

Crumb Topping:

- 1/2 cup of dark muscovado sugar
- 1/2 cup of all-purpose flour
- 1/2 teaspoon of freshly grated nutmeg
- 1/4 cup of unsalted butter, softened

* this rendered a lot of crumb topping so feel free to scale it back.

Coffee Cake:

- 1/2 cup of brown sugar
- 1/4 cup of unsalted butter, melted and cooled
- 1 cup of eggnog
- 1 egg
- 2 teaspoons of aged spiced rum (brandy or bourbon works here too or you can use vanilla extract)
- 1 1/4 cups of all-purpose flour
- 3/4 teaspoon of baking powder
- 1/4 teaspoon of baking soda
- 1/2 teaspoon of salt

Preparation:

Preheat the oven to 350 degrees F. Grease a 8-inch square baking pan.

Crumb topping first. In a small bowl combine dark muscovado sugar, flour, nutmeg and butter. Use your fingers to mix until you have a crumbly mixture and set aside.

Using a stand mixer (or mix by hand) add together sugar and butter. Mix until smooth. Then add eggnog, egg and rum. Beat until well combined. In a separate bowl whisk together flour, baking powder, baking soda and salt. Slowly add the dry ingredients to the eggnog mixture until just combined.

Pour batter into the greased pan and sprinkle crumb topping mixture evenly over the top. Bake for 25-30 minutes or until toothpick/tester inserted into the center comes out clean. Let the coffee cake cool in the pan on the cooling rack.

Adapted from Dinners, Dishes, and Desserts