



Eggnog Poke Cake with Cinnamon Whipped Cream

Prep: 20 minutes plus cooling and chilling

Bake: 30 minutes • Serves: 15

- Nonstick cooking spray
- 1 package (16.2 ounces) Betty Crocker® Favorites Super Moist White Cake Mix
- 1½ cups eggnog
- ⅓ cup rum or brandy
- 2 cups heavy cream
- ¼ cup powdered sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract

1. Preheat oven to 350°; lightly spray bottom of 13 x 9-inch shiny metal or glass baking pan with cooking spray. Prepare cake as label directs in prepared pan; cool 15 minutes

2. In large microwave-safe measuring cup, stir eggnog and rum; heat in microwave oven on high 2 minutes or until hot, stirring every 15 seconds. With end of wooden spoon, poke evenly spaced holes in warm cake; evenly pour eggnog mixture over cake, spreading with rubber spatula. Cool 15 minutes; cover and refrigerate at least overnight or up to 2 days before serving.

3. To serve, in large bowl, with mixer on low speed, beat cream, powdered sugar, cinnamon and vanilla extract 2 minutes; increase speed to medium-high and beat 5 minutes longer or until stiff peaks form. With rubber spatula, evenly spread whipped cream over cake.

*Approximate nutritional values per serving:
266 Calories, 14g Fat (9g Saturated), 51mg Cholesterol,
236mg Sodium, 30g Carbohydrates, 0g Fiber, 18g Sugars, 3g Protein*

Chef Tips

If using eggnog that contains alcohol, omit the rum and use an additional ⅓ cup eggnog.

For a non-alcoholic version, omit the rum and use an additional ⅓ cup non-alcoholic eggnog.