

## Cozy Christmas Eggnog Loaf: Simple Holiday Bake

in a wonderfully baked good. The texture is incredibly



**OVEN**  
**350°F**

**TIME**  
**40 to 60 min**

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### INGREDIENTS

- 2 large eggs
- 1 cup granulated sugar
- 1/2 cup melted butter (unsalted recommended)
- 1 cup eggnog
- 2 tablespoons rum flavor extract (or dark rum for a more intense flavor)
- 1 teaspoon vanilla extract
- 2 ... cups all-purpose flour
- 2 tablespoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg (freshly grated for best flavor)

### DIRECTIONS

1. Let's get this delicious : Christmas Eggnog Bread baking!
2. Preheat : Oven: Preheat your oven to 350°F (175°C).
3. Prepare the : Pan: Grease the bottom and sides of a 5x9-inch loaf pan thoroughly. You can also line it with parchment paper, leaving an overhang on the sides, for easier removal after baking.
4. Mix : Wet Ingredients: In a large mixing bowl, whisk the 2 large eggs until lightly beaten. Add the 1 cup granulated sugar, 1/2 cup melted butter, 1 cup eggnog, 2 tablespoons rum flavor extract, and 1 teaspoon vanilla extract. Mix well with a whisk or electric mixer until all wet ingredients are smooth and thoroughly combined.
5. Mix : Dry Ingredients: In a separate medium-sized bowl, whisk together the 2 ... cups all-purpose flour, 2 tablespoons baking powder, 1/2 teaspoon salt, and 1/4 teaspoon nutmeg until well combined and no lumps remain.
6. Combine : Batter: Gradually add the dry ingredients mixture to the wet eggnog mixture. Stir just until everything is combined and no streaks of dry flour remain. Be careful not to overmix, as overmixing can lead to a tough bread.
7. Pour & : Bake: Pour the batter evenly into the prepared loaf pan. Place in the preheated oven and bake for 40 to 60 minutes. Baking time can vary depending on your oven; start checking at 40 minutes. The bread is done when a toothpick inserted into the center comes out clean (or with a few moist crumbs, but no wet batter). If the top browns too quickly, you can loosely tent it with aluminum foil during the last part of baking.

8. **Cool:** Allow the bread to cool in the pan for about 10-15 minutes. This helps it firm up and prevents it from breaking. Then, carefully transfer the loaf to a wire rack to finish cooling completely.
9. **Glaze (Optional):** Once fully cooled, you can leave the bread as is, or prepare a simple eggnog glaze (see "Swaps and Notes" for idea) to drizzle over the top for extra festivity.

## SWAPS & NOTES

of nutmeg, vanilla, and rum extract creates an absolutely irresistible flavor profile.

It's a simple quick bread, meaning no yeast or lengthy rising times, which makes it a fantastic, fuss-free option for busy holiday seasons.

It's truly a comforting taste of Christmas in every slice.

For a non-dairy version, ensure your plant-based eggnog is suitable for baking.

## TIPS FOR SUCCESS

**Don't Overmix:** Overmixing the batter is the most common mistake with quick breads, leading to a tough texture.

**Room Temperature Eggnog/Eggs (Optional but Recommended):** While not strictly necessary, having these at room temperature can help them incorporate more smoothly into the batter.

**Properly Measured Flour:** Spoon and level your flour rather than scooping directly from the bag.

Too much flour can make the bread dry.

