

## Eggnog Loaf: A Moist, Spiced Loaf Cake for the Holidays

Eggnog Loaf: A Moist and Spiced Holiday Treat



**OVEN**  
**350°F**

**TIME**  
**4 min**

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### INGREDIENTS

For the Loaf:

- 1 3/4 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp ground nutmeg
- 1/4 tsp ground cinnamon
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup eggnog

For the Glaze:

- 1 cup powdered sugar
- 2-3 tbsp eggnog
- 1/4 tsp ground nutmeg

Swaps and Notes:

**Eggnog:** Use a good quality, full-fat eggnog for the best flavor and texture.

**Spices:** The combination of nutmeg and cinnamon is classic, but you can also add a little bit of ground cloves or allspice for a richer flavor.

**Butter:** Make sure your butter is at room temperature. This is crucial for a light, fluffy batter.

**Flour:** All-purpose flour works great here. You can also use a gluten-free flour blend if you prefer.

**Glaze:** You can adjust the consistency of the glaze by adding more powdered sugar for a thicker glaze or more eggnog for a thinner one.

**Instructions:**

**Make the Loaf:**

**Prep the Oven and Pan:** Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan.

**Combine Dry Ingredients:** In a medium bowl, whisk together the all-purpose flour, baking powder, baking soda, salt, ground nutmeg, and ground cinnamon.

**Cream Butter and Sugar:** In a large bowl, use a hand mixer or a stand mixer to beat the softened butter and granulated sugar on medium-high speed for 3-4 minutes, until the mixture is light and fluffy.

**Add Eggs and Vanilla:** Add the eggs, one at a time, beating well after each addition. Stir in the vanilla extract.

**Combine Wet and Dry:** Add the dry ingredients to the butter mixture alternately with the eggnog, beginning and ending with the dry ingredients. Mix on low speed until just combined.

**Bake:** Pour the batter into your prepared loaf pan and spread it evenly. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.

**Cool:** Let the loaf cool in the pan for 15 minutes before inverting it onto a wire rack to cool completely.

**Make the Glaze and Serve:**

**Whisk the Glaze:** In a small bowl, whisk together the powdered sugar, eggnog, and ground nutmeg until the glaze is smooth and has a pourable consistency.

**Glaze the Loaf:** Once the loaf is completely cool, drizzle the glaze over the top. Let the glaze set for a few minutes before slicing and serving.

**Tips for Success:**

## DIRECTIONS

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8. **Make the Glaze and Serve::** Whisk the Glaze: In a small bowl, whisk together the powdered sugar, eggnog, and ground nutmeg until the glaze is smooth and has a pourable consistency.
9. **Glaze the : Loaf:** Once the loaf is completely cool, drizzle the glaze over the top. Let the glaze set for a few minutes before slicing and serving.

10. **Tips for Success: Don't Overmix:** As with any cake, overmixing the batter will result in a tough, dense loaf. Mix it just enough to bring it together.
11. **Use : Room Temperature Ingredients:** Using room temperature butter, eggs, and eggnog is crucial for a light, fluffy batter.
12. **Let : It Cool:** Make sure the loaf is completely cool before you add the glaze. If it's warm, the glaze will melt and be absorbed into the cake.
13. **Check for : Doneness:** A toothpick inserted into the center of the loaf is the best way to check for doneness. It should come out clean.
14. **Serving Suggestions and Pairings:** This Eggnog Loaf is a complete dessert on its own. It's a perfect treat with a cup of coffee or a tall glass of eggnog. For another great dessert that's perfect for a crowd, you might also like my recipe for This Chocolate Chip Banana Bread is My Favorite Way to Use Up Overripe Bananas-it's a great option for a different kind of loaf.
15. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
16. **Calories:** Approximately 350
17. **Protein:** 5g
18. **Fat:** 15g
19. **Carbohydrates:** 50g
20. This is a sweet and satisfying treat, so it's best enjoyed as an occasional dessert.
21. **Storage and Leftover Tips:** This loaf will keep well in an airtight container at room temperature for up to 3 days. For longer storage, you can freeze it for up to 3 months. Just wrap it tightly in plastic wrap and then in foil. Thaw it at room temperature before serving.
22. **More Recipes You Will Love:** If you're a fan of simple, delicious holiday treats, you'll love some of my other creations. For a classic that's always a hit, try my recipe for The Best Peanut Butter Brownies I've Ever Made and I've Made a Lot. For a classic cookie that's perfect for the holidays, my These Old School No-Bake Cookies Never Fail Me and I've Made Them 100 Times are a lifesaver. And for a different kind of spiced treat, my These Easy Pumpkin Spice Muffins are My Favorite Fall Treat to Bake on Repeat is a great option.
23. **Final Thoughts:** This Eggnog Loaf is a recipe that is sure to become a new favorite in your home. It's a simple, elegant, and incredibly delicious loaf cake that is the perfect way to get all the best flavors of the holidays in a single slice.
24. I'd love to know what your favorite holiday treat is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy baking!

## SWAPS & NOTES

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Spices: The combination of nutmeg and cinnamon is classic, but you can also add a little bit of ground cloves or allspice for a richer flavor.

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## TIPS FOR SUCCESS

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**Mix it just enough to bring it together.**

**Use Room Temperature Ingredients:** Using room temperature butter, eggs, and eggnog is crucial for a light, fluffy batter.

**Let It Cool:** Make sure the loaf is completely cool before you add the glaze.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/eggnog-loaf-a-moist-spiced-loaf-cake-for-the-holidays/>