



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® 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.