 

# Eggnog Bread

**From the Kitchen of:** Aunt Pat

**Servings:** a group

**Prep Time:** hour **Bake Time:** 45-50 min **Bake Temp:** 350

**Ingredients:**

* 2 cups flour
* 1 cup sugar
* 2 tsp baking powder
* ¼ tsp salt
* 1/8 tsp ground nutmeg
* 1 egg
* 1 cup eggnog
* ½ cup butter, melted & cooled
* 1 tps vanilla
* ½ tsp rum flavoring

Grease bottom and ½ inch up the sides of 9x5x3 loaf pan, set aside. In large bowl, stir together flour, sugar, baking powder, salt and nutmeg. Make well in center. Set aside.

In medium bowl, combine egg, eggnog, butter, vanilla and rum flavoring. Add egg mixture all at once to flour mixture. Stir until just moistened (batter is still slightly lumpy). Spoon batter into loaf pan. Bake 350 for 45-50 minutes. Use tooth pick to test. Cool on wire rack 10 minutes. Remove and cool completely on rack. Wrap and store in refrigerator over night. Slice.