

OUR HOLIDAY RECIPE FOR
Golden Eggnog Cake

Top-quality ingredients give this eggnog-inspired cake its wonderful taste and moist texture. Our mix makes it easy to bake a delicate cake, cinnamon and nutmeg perfumed, drizzled with a nutmeg-spiced syrup for extra moistness and flavor.

YOU'LL NEED
CAKE

- 2** sticks (1 cup) butter, softened
- 4** large eggs
- 1** cup milk

SYRUP

- 2** tablespoons hot water
- 2** tablespoons honey
- 2** tablespoons butter

BAKES
1 CAKE

THIS BOX CONTAINS CAKE MIX AND SYRUP MIX.

- 1 • PREHEAT** oven to 350°F. Grease a 10- to 12-cup Bundt-style pan or tube pan.
- 2 • BEAT** softened butter with half the cake mix until no chunks of butter remain. Add eggs, one at a time, beating well after each addition. Scrape bottom and sides of bowl. Add milk 1/3 cup at a time alternating with the remaining cake mix. Scrape bowl again and beat until fluffy.
- 3 • POUR** into pan. Shake gently to level batter.
- 4 • BAKE** for 45-55 minutes, or until cake tester inserted in center comes out clean.
- 5 • COOL** in pan for 10 minutes, then turn out onto a serving plate.
- 6 • STIR** together syrup mix and hot water until dissolved; heat briefly if not dissolved completely. Add honey and butter and bring to a boil. Brush warm cake with syrup, allowing time to absorb.

BAKER'S TIP:

For icing shown on front: Combine 2-3 tablespoons eggnog or heavy cream, 1 cup sifted confectioners' sugar, 1/2 teaspoon vanilla, and 1/4 teaspoon nutmeg. Stir together, adding extra cream or sugar if needed. Drizzle over cooled cake.

COMPLIMENTS OF
The King Arthur Flour Kitchen

Golden Eggnog
CAKE MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE.
WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)
KingArthurFlour.com/contact

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We're committed to using the power of business as a force for social and environmental good.



Cake
MIX



OUR HOLIDAY RECIPES

Cake
MIX

A traditional holiday drink in cake form!
Moist eggnog-inspired cake spiced with cinnamon and nutmeg with a sweet syrup.

•LIMITED•
TIME ONLY

Golden Eggnog



Serving suggestion

NET WT 25 OZ (1 LB 9 OZ) 709g

Nutrition Facts

Serving Size 1/16 package (44g)
Servings Per Container 16

Amount Per Serving	Mix Prepared	
Calories	170	320
Calories from Fat	5	130
	% Daily Value**	
Total Fat 0.5g*	1%	23%
Saturated Fat 0g	0%	44%
Trans Fat 0g		
Cholesterol 15mg	5%	32%
Sodium 200mg	9%	10%
Total Carbohydrate 38g	13%	14%
Dietary Fiber 1g	3%	3%
Sugars 23g		
Protein 3g		
Vitamin A	0%	10%
Vitamin C	0%	0%
Calcium	2%	4%
Iron	6%	6%
Thiamin	8%	8%
Riboflavin	4%	10%
Niacin	6%	6%
Folic Acid	8%	10%

*Amount in Mix. Prepared contributes an additional 150 Calories (130 Calories from Fat), 15 g Total Fat (9 g Saturated Fat, 0.5 g Trans Fat), 80 mg Cholesterol, 30 mg Sodium, 3 g Total Carbohydrate (3 g Sugars), 2 g Protein.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: CAKE MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Natural Flavors, Egg Yolks, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Sea Salt, Nutmeg, Vietnamese Cinnamon. SYRUP MIX: Confectioners' Sugar (cane sugar, cornstarch), Natural Flavor, Nutmeg, Sea Salt. **CONTAINS:** Eggs, Milk, Wheat.

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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