

Yuletide Crumble Eggnog Pound Cake

2nd Place Winner

2025 Meant to be Broken, Egg-specially During the Holidays Recipe Contest

Mary Buchan – Finalist Caroline County Fair Finalist

This cake is one of the most decadent pound cakes – moist, dense, delicious. Perfect with an afternoon cup of tea or on Christmas morning with pots of coffee and hot chocolate, while opening Santa's bounty. It is so worth the effort!

Cinnamon Crumble Topping

½ cup salted butter (melted)

1/3 cup sugar

1/3 cup light brown sugar (packed)

½ tsp. salt

1 ½ cups flour

2 tsp. cinnamon

Preheat oven to 350°F. Line baking sheet with parchment. In a small bowl, melt butter; cool. In another bowl, combine remaining topping ingredients, then stir into butter, leaving large pieces of mixture intact. Place on baking sheet and bake 10 minutes. Cool; reserve for topping. **Lower oven temp to 325°F.**

Streusel Ribbon Layer

2 T melted butter

½ cup light brown sugar (packed)

½ cup flour

2 tsp. cinnamon

Melt butter; stir in rest of ingredients; set aside.

Cake

4 cups cake flour

½ tsp. baking powder

½ tsp. salt

1 tsp. nutmeg

2 cups unsalted butter

4 cups sugar

8 large eggs

1 cup sour cream

6 tsp. vanilla extract

2 tsp. rum extract

1 cup eggnog*

- Spray 18-cup tube/bundt pan with *baking* spray. Combine first four ingredients; set aside.
- In large bowl, cream butter and sugar until light and pale in color. Add eggs, one at a time, mixing well after each addition. Stir in the sour cream and extracts.
- Alternately, add the flour mixture and the eggnog, beginning and ending with flour – blend in but do not overmix. Pour half batter into prepared tube pan. Spread the streusel ribbon layer on top of batter; top with remaining cake batter.
- Bake for 80 – 90 minutes or until a skewer comes out with only slightly moist crumbs.
- Let cake cool 10 minutes on a rack; remove from pan; cool thoroughly on rack. Apply ¾ of the glaze, then sprinkle on the crumble topping, then the rest of the glaze.

Glaze: 1 T. salted butter, melted / 2 cups powdered sugar / ½ tsp. vanilla extract / ½ cup milk more or less)

In bowl, blend melted butter with sugar and extract. Slowly pour in milk until glaze reaches the desired consistency. Pour on top of cooled cake; sprinkle on the crumble topping. Add more glaze or powdered sugar on top of crumble, if desired. Serve cake at room temperature.

**Purchase eggnog during 'the season' and freeze for use throughout the year.*



Makes 16 – 18 slices