

# EGGNOG CRUMBLE COFFEE CAKE



Makes one  
9-inch x 5-inch  
pan loaf



In the same way that pumpkin flavors are everywhere come late September, eggnog calls out the festive spirit of the winter holidays. This coffee cake is my twist on pound cake — spiked with rum and warm spices, topped with a crisp streusel. I like to make it for Christmas morning or holiday parties, especially with a mug of hot buttered rum or a glass of eggnog.

- Leslie Mackie

## INGREDIENTS:

### STREUSEL CRUMBLE

1/3 cup unbleached all-purpose flour

1/4 cup granulated sugar

1/2 tsp cinnamon, ground

1/2 tsp nutmeg, ground

3 Tbsp unsalted butter

2 tsp rum or brandy

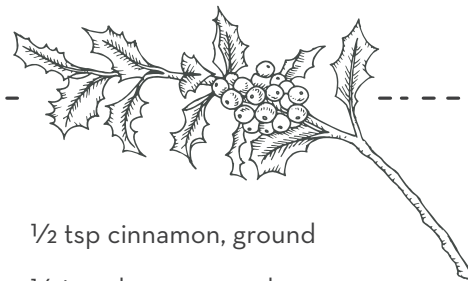
### COFFEE CAKE

2 1/4 cups unbleached all-purpose flour

2 1/2 tsp baking powder

1/2 tsp salt

1/2 tsp nutmeg, ground



1/2 tsp cinnamon, ground

1/4 tsp cloves, ground

2 sticks unsalted butter, room  
temperature

1 cup granulated sugar

1/4 cup brown sugar

1 Tbsp pure vanilla extract

1 Tbsp rum or brandy

2 eggs

1 1/2 cups eggnog

## DIRECTIONS:

Preheat oven to 350°F. Line a 9-inch x 5-inch loaf pan with parchment paper, allowing the ends to extend above the sides of the pan. Set aside.

### STREUSEL CRUMBLE

In the bowl of a stand mixer fitted with the paddle attachment, combine all the streusel ingredients. Mix on medium-low speed until the mixture is combined and has a coarsely crumbled texture. Transfer to a separate bowl and set aside.

### COFFEE CAKE

In a medium bowl, sift together the flour, baking powder, salt, nutmeg, cinnamon, and cloves. Set aside.

In the stand mixer bowl, add the butter, granulated sugar, and brown sugar. Mix on medium speed for 3-5 minutes until fluffy. Add the vanilla extract and rum or brandy, mixing for an additional minute.

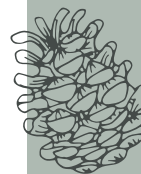
Add the eggs one at a time, mixing

well after each addition and scraping down the sides of the bowl to be sure everything is incorporated.

On low speed, alternate adding the sifted dry ingredients and the eggnog to the batter in three additions. Mix until just incorporated. Scrape the sides of the bowl as needed.

Scoop the batter into the prepared loaf pan, smoothing the top. Sprinkle the streusel crumble evenly over the batter. Bake for 45-50 minutes, or until golden brown and a toothpick inserted into the center comes out clean.

Let cool for 1 hour. Lift it out using the parchment paper and enjoy!



*Note: This coffee cake can be made in advance and frozen for up to 1 month, or wrapped tightly and kept at room temperature for up to 1 week.*