

Eggnog Rum Bundt Cake

Batter	
3 cups	Unsifted all-purpose flour
1 tsp	Baking Powder
1/8tsp	Baking soda
1 tsp	Salt
3/4 tsp	Freshly grated nutmeg, or 1/2 tsp ground nutmeg
1/2 lb	(2 sticks) unsalted butter, softened
2 1/4 cups	Superfine sugar
4	Large eggs
2 tsps	Pure vanilla extract
3/4 cup plus 1 Tbsp	Prepared eggnog
3 Tbsps	Dark rum
Glaze	
5 Tbsps	Unsalted butter, cut into chunks
1/2 cup	Granulated sugar
1/3 cup	Dark rum
1/2 tsp	Pure vanilla extract

Preheat oven to 350 degrees. Grease the inside of a 10-inch Bundt pan with shortening and dust with flour, or spray lightly with cooking spray. Set aside. To prepare the batter: Sift together the flour, baking powder, soda, salt and nutmeg onto a sheet of wax paper. Set aside

Cream butter in the large bowl of an electric mixer on moderate speed for 3 to 4 minutes. Add superfine sugar in three additions, beating 1 minute after each portion is added. Add eggs, one at a time, beating 45 seconds after each is added. Blend in vanilla extract.

On low speed, alternately add sifted mixture in three additions with the eggnog in two additions, beginning and ending with sifted mixture. (The batter will be medium-thick and very creamy.) Spoon into prepared pan and lightly smooth top with a spatula. Bake on center oven rack 55 minutes, or until a wooden pick inserted in the center comes out clean. Let cake set in pan on a cooling rack 10 minutes before unmolding onto a rack.

To prepare glaze: While cake is cooling in the pan, place butter, granulated sugar and rum in a non reactive saucepan. Set over low heat and stir until the sugar dissolves. Bring to a boil, reduce heat and simmer 2 minutes. Remove from heat and stir in vanilla. Place rack with warm cake on a sheet of wax paper or over a plate. Spoon glaze over cake in layers, using all of the glaze. Cool completely before wrapping. Makes 16 slices.