



### Christmas Eggnog Bread

2 cups all-purpose flour  
1 cup granulated sugar  
1 teaspoon baking powder  
1/2 teaspoon salt

This festive eggnog bread is soft, moist, and infused with the rich flavors of eggnog, nutmeg, and vanilla. Topped with a sweet eggnog glaze, it's a deliciously cozy holiday treat, perfect for breakfast or dessert during the Christmas season.

#### Ingredients:

2 cups all-purpose flour

1 cup granulated sugar

1 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon nutmeg

1 cup eggnog

1/2 cup melted butter

2 large eggs

1 teaspoon vanilla extract

#### For the Glaze:

1 cup powdered sugar

2-3 tablespoons eggnog

#### Directions:

Preheat oven to 350°F (175°C) and grease a loaf pan. In a bowl, mix flour, sugar, baking powder, salt, and nutmeg.

In another bowl, whisk eggnog, melted butter, eggs, and vanilla. Combine wet and dry ingredients until smooth. Pour into the loaf pan.

Bake for 50-60 minutes. For the glaze, whisk powdered sugar with eggnog until smooth and drizzle over cooled bread.

Prep Time: 10 minutes | Baking Time: 55 minutes | Total Time: 1 hour 5 minutes

Kcal: 220 kcal | Servings: 10 slices