

# Eggnog Pound Cake

BAKING SPRAY  
2 TBSP. BUTTER  
1/2 CUP SLIVERED ALMONDS  
1 YELLOW OR WHITE CAKE MIX  
1-3.4 OZ. INSTANT VANILLA PUDDING  
4 LARGE EGGS  
2 TBSP. RUM OR RUM EXTRACT  
1/8 TSP. GROUND NUTMEG  
1 CUP COMMERCIAL EGGNOG  
1/4 CUP MELTED BUTTER

Preheat oven to 350 degrees. Butter bottom of Bundt pan with 2 tbsp. of butter, then spray pan with baking spray on sides and middle. Sprinkle almonds in bottom of pan.

Mix remaining ingredients together with an electric mixer or by hand until blended well. Pour batter into Bundt pan and bake 45 minutes or until a skewer stuck in middle of cake comes out clean. Cool on a wire rack before flipping out.

**Tammy's Tip: For a Tall Cake double the recipe. But do not use two pudding mixes if you double it.**