



Egg liqueur bundt cake

Ingredients:

For a large mold with a capacity of at least 2 liters!

- 5 eggs
- 250 ml egg liqueur (bought or homemade)
- 250 ml oil
- 1 pkg. vanilla sugar
- 1 pkg. baking powder (preferably cream of tartar baking powder)
- zest of one lemon
- 200 g granulated sugar
- 250 g plain flour AT type W480 / DE type 405
- 100 g cornflour (cornflour)
- Butter (for the mold)
- Breadcrumbs to line the tin
- Icing/powdered sugar (for sprinkling)

Preparation:

Homemade eggnog - [click here for the recipe: Make your own eggnog: here's how](#)

Preheat the oven to 175°C top/bottom heat. Grease the bundt cake tin with butter and sprinkle with breadcrumbs.

Beat the eggs, sugar and vanilla sugar until frothy, gradually add the eggnog and oil. Mix the flour with the lemon zest and baking powder and stir in.

Pour into the prepared bundt cake tin.

Place the bundt cake in the lower third of your oven and bake for around 50-60 minutes. Do a stick test!

Leave the bundt cake to cool in the tin for approx. 10 minutes and turn out. Leave to cool and sprinkle with powdered sugar.

Tip

Instead of the grated lemon zest, you can also mix 1/3 of the dough with cocoa and prepare the eggnog bundt cake like a marble cake.

This batter can be used in many different ways:

If you have a waffle iron, you can also make the following variation:

Eggnog waffles recipe variation:

For waffles, prepare a batter using 100 g icing/powdered sugar, 2 eggs (size M), 1 sachet vanillin sugar, 100 ml cooking oil, 100 ml eggnog, 50 g wheat flour, 1 1/2 teaspoons baking powder and 50 g cornstarch as indicated in the recipe above.

Pour 2-3 tablespoons of batter into a greased and well-heated waffle iron. Bake the waffles until golden brown, leave to cool individually on a wire rack and sprinkle with a little powdered sugar.

And now, once again, I wish you a HAPPY BUNNY your Gudrun from Mödling.