

Carolyn's Egg Nog Cake with Egg Nog Buttercream

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Ingredients

Yield: 12 Servings

- 2½ Cups All Purpose Flour or Cake Flour, plus 2 to 3 tablespoons for the cake pans
- 4 Teaspoons Baking Powder
- ½ Teaspoon Salt
- 1½ Teaspoons Ground Nutmeg
- ½ Teaspoon Ground Cinnamon
- ¾ Cup (12 Tablespoons) Unsalted Butter, room temperature plus 2 Tablespoon for the cake pans
- 1½ Cups Granulated Sugar
- ½ Cup Light Brown Sugar, lightly packed
- 4 Eggs, room temperature
- 2 Teaspoons Pure Vanilla Extract
- ¾ Cup Sour Cream or Greek Yogurt, room temperature
- 1 Cup Egg Nog, homemade or a good quality store bought version

Egg Nog Buttercream

- 2 Cups Unsalted Butter, room temperature
- ½ Cup Shortening, room temperature
- 6 Cups Powdered Sugar (7 cups if you prefer)
- 1½ Teaspoons Ground Nutmeg
- ½ Teaspoon Ground Cinnamon
- 2 Teaspoons Pure Vanilla Extract
- 4 Tablespoons Egg Nog, more if desired but the buttercream should not be runny

Directions

Preheat oven to 350 degrees F

Sift the flour, baking powder, salt, nutmeg and cinnamon. Set aside.

Using a hand mixer, or stand mixer, cream the butter and both sugars together until well blended. Add each egg one at a time followed by the vanilla extract. Stop and scrape down the sides of the bowl and mix in the sour cream.

Alternately add the flour mixture and egg nog, starting and ending with the flour mixture. Periodically stop mixing and scrape down the bowl to ensure the ingredients are well blended.

Butter and flour 2, 9-inch cake pans. Divide the cake batter evenly into each. Bake at 350 degrees for 30 minutes. Check the cake layers with a toothpick, it should be clean. Once done, allow the layers to cool in the pans for about 5 minutes and then invert them onto a cooling rack to cool completely.

Egg Nog Buttercream

Mix the butter and shortening until the mixture becomes smooth and pale in color, about 2 minutes or so. Stop mixing and add 1 cup of powdered sugar. Start blending on low speed and as the sugar becomes incorporated increase the speed and blend until smooth. Repeat the process adding 1 to 1½ cups at a time. Finally, add the spices, vanilla and egg nog. More egg nog may be added if desired, but add it to the buttercream 1 tablespoon at a time. The buttercream should not be runny.

Frost the cake. Place the first layer right-side up on a serving plate or cake stand. Place a 1 cup to 1¼ cup of buttercream on top and spread it evenly. Place the second layer on top of the buttercream upside down. Evenly spread a thin layer, or crumb coat, of buttercream on the sides and top of the cake. Refrigerate for about 20 minutes for the coat to set. Evenly spread a thicker layer of buttercream all over the cake. The remaining buttercream can be used to decorate the cake.

This cake can be stored in the refrigerator and served at room temperature. Remove the cake from the refrigerator a couple of hours before being served.