

Eggnog Rum Bread with Cinnamon Chips

<http://unihomemaker.com/2013/12/15/eggnog-rum-bread-with-cinnamon-chips/>

Ingredients:

- 2 cups of all-purpose flour
- 2 teaspoons of baking powder
- 1/2 teaspoon of freshly grated nutmeg
- 1/2 teaspoon of salt
- 2/3 cup of granulated sugar
- 1/2 cup (1 stick) of unsalted butter, melted
- 1 egg
- 1/4 cup of spiced rum
- 1 cup of eggnog
- 1 cup of cinnamon chips, divided

Preparation:

Preheat the oven to 350 degrees F. Grease a 9-inch loaf pan.

In a medium bowl whisk together flour, baking powder, nutmeg and salt; set aside.

Using a stand or electric mixer (or mix by hand) mix together sugar, butter, egg, spiced rum and eggnog. Slowly add in the dry ingredients and mix until just moistened. Fold in 3/4 cup of cinnamon chips.

Pour batter into the prepared pan and spread it evenly with a spatula. Sprinkle the remaining 1/4 cup of cinnamon chips on top. Bake for 52-57 minutes or until toothpick/tester inserted into the center comes out with a few crumbs attached. Let the bread cool completely before cutting into the pan.