**Intro:**

The holidays are a time to make new memories and bring some magic into our lives! In this recipe, the batter transforms when cooked into different layers. You will find it looks and seems like a cake, but it has a custard pie or flan like texture. This buttery, rich eggnog dessert is perfect for the holidays when served with a delightful Sugar Plum Sauce and Sugared Cranberries. Make your family’s holiday dreams come true with this magical decadent dessert!

**Chef Tips:**

* You may think the vinegar sounds strange, but it has a purpose. The vinegar helps stabilize the peaks and helps to create a beautiful meringue necessary for this cake.
* If you really want this to be special, use a whole nutmeg, easily found in the spice aisle at your grocery or specialty import stores. Grate it yourself on a cheese grater or Microplane for a robust and fragrant touch. Suppose you are not a fan of nutmeg; substitute it with a teaspoon of ground cinnamon.
* This cake is stunning when decorated with fresh rosemary and Sugared Cranberries; they look like sugar plums! If you do not want to make the cranberries, use pomegranate seeds for a beautiful presentation.
* After creating the Sugared Cranberries, don’t throw away that liquid! Use the cranberry-flavored simple sugar in your holiday drink for a festive touch. Make a few extra berries to serve as a garnish.

**Eggnog Magic Cake with Sugar Plum Sauce**

**Ingredients**

**Eggnog Magic Cake**

* 2 cups store bought eggnog, room temperature
* 4 eggs, room temperature and separated
* 1/8 teaspoon vinegar
* 1/2 cup (1 stick) Unsalted Challenge Butter, melted and cooled
* 1 ½ cups Confectioners’ Sugar (plus some for dusting the top of the finished cake)
* 1 cup flour
* 3 Tablespoons rum (can be substituted for 1 teaspoon of rum extract, and 2 Tablespoons, plus 2 teaspoons of eggnog)
* 2 teaspoons vanilla extract
* ½ teaspoon of ground nutmeg

**Sugar Plum Sauce**

* ½ cup of plum jam
* 1 Tablespoon of water
* 2 Tablespoons of Unsalted Challenge Butter

**Sugared Cranberries**

* ¾ cup of sugar, divided
* ½ cup of water
* ½ cup of fresh cranberries

**Instructions**

1. Preheat oven to 325 degrees. Spray a 9-inch springform pan with baking spray and set aside.
2. Combine the egg whites and distilled white vinegar, and beat using a hand mixer or stand mixer on the highest speed until forming stiff peaks. Set aside until needed.
3. Mix the melted butter, egg yolks, and sugar in a second bowl until thoroughly combined.
4. Add the flour gradually to the batter while mixing.
5. Add the rum, vanilla, and ground nutmeg to the eggnog. While keeping the mixer running at low speed, add the eggnog mixture to the batter. Note: the batter will be very watery and should be, so don’t worry!
6. Using a rubber spatula, fold in egg whites one-fourth at a time, stirring to combine with the liquid batter. There will be small lumps of egg white in the end, and the batter will still be fairly runny.
7. Pour into the prepared pan and place in the preheated oven for 50-55 minutes. Note: The cake will have a browned top but may seem to have some movement when removing it from the oven, which is normal.
8. Allow to cool on a cooling rack until completely cool, about 3 hours. To speed things up, allow the cake to cool on the rack for 30 minutes, then place it in the refrigerator for one hour.
9. While the cake is cooling, make your Sugar Plum Sauce and cranberries. For the Sugar Plum Sauce, place jam, water, and butter in a microwave-safe bowl. Place in microwave for 30 seconds. Remove and stir well. Place back into the microwave for an additional 30 seconds, and stir until smooth.
10. To create cranberries, combine ½ cup of sugar and the water in a small saucepan. Bring almost to a boil, stir in cranberries and remove from heat. Using a slotted spoon, scoop out berries and place them on a wire rack for 45 minutes. Remove from the rack and roll into the remaining ¼ cup of sugar. Let dry uncovered until needed.
11. Place the cake on a cake plate, and sprinkle it with powdered sugar. Decorate with fresh rosemary sprigs and Sugared Cranberries. Cut into 8 slices. Place some Sugar Plum Sauce on a plate, followed by a slice of Magic Cake for the perfect holiday surprise!

**Serves 8**