

Mincemeat Spice Cake with Eggnog Topping

written by The Recipe Exchange | November 16, 2014

Ingredients

1 (- or) package spice cake mix
1 1/4 cups water
1/3 cup vegetable oil
3 eggs
1 (9-ounce) package NONE SUCH® Condensed Mincemeat, finely crumbled
1/2 cup canned BORDEN® EggNog
1 () envelope whipped topping mix

Directions

Preheat oven to 350°F. In large bowl, combine cake mix, water, vegetable oil and eggs; mix well. Beat on high speed 2 minutes.

Stir in NONE SUCH®. Pour into well-greased and floured 10-inch fluted or tube pan. Bake 45 to 50 minutes or until toothpick inserted near center comes out clean. Cool 10 minutes; remove from pan. Cool completely.

In small bowl, combine BORDEN® EggNog and whipped topping mix; mix well. Beat on high speed 4 minutes or until mixture forms soft peaks. Serve topping over cake slices. Store leftover topping in refrigerator. Store leftover cake covered at room temperature.