

Cleo Coyle's Eggnog Muffins

Recipe photos and text © Alice Alfonsi, who writes [The Coffeehouse Mysteries](#) as Cleo Coyle, in collaboration with her husband, Marc Cerasini

*Eggnog is one of my favorite holiday flavors, which is why I had no problem dreaming up two different kinds of eggnog muffins. My **Eggnog Crumb Muffin** was published in the recipe section of my Coffeehouse Mystery [Holiday Buzz](#). That version is an excellent “from scratch” recipe with a deliciously tender muffin and a crunchy-sweet crumb topping. To see an illustrated guide to the recipes in *Holiday Buzz*, [click here](#). As for today’s recipe, it’s a quick-and-easy **Glazed Eggnog Muffin**, using a cake mix starter. The eggnog glaze puts a lovely finish on the muffin tops, boosting the flavor while dressing them up for your season’s eatings. Both versions are delicious. May you eat them with holiday joy! ~ Cleo*

Makes 24 muffins

Ingredients:

One Yellow Cake Mix (Butter Recipe)
1-1/2 cups Eggnog
1/2 cup (1 stick) unsalted butter, softened
3 large eggs, lightly beaten with fork
1-1/2 teaspoon ground nutmeg
1/4 teaspoon table salt
1 teaspoon vanilla
Optional addition: 1 tsp. rum extract or 1 Tbsp. dark rum

Directions:

Using an electric mixer, blend eggnog, butter, eggs, salt, vanilla, (and rum, if adding) in a large bowl. Once blended, add the cake mix and beat at medium speed for 3 to 4 minutes. Line muffin tins with paper liners, divide batter among them. Bake for 20 minutes in a well-preheated 350° F oven. Muffins are done when a toothpick inserted into the center of a test muffin comes out with no wet batter clinging to it. Remove from oven. Allow to cool and dip tops into eggnog glaze—as shown on the next page.



Cleo Coyle's Eggnog Glaze

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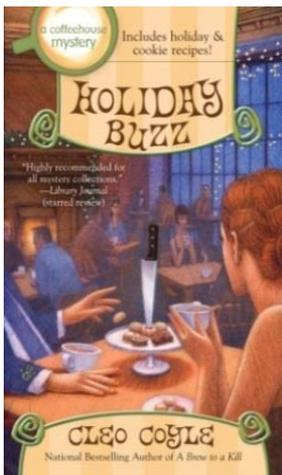
In a saucepan warm **1/2 cup eggnog** and **4 tablespoons butter (1/2 stick)** over low heat. Do not allow this mixture to boil! If it does, you may get a scorched taste in your glaze. When butter is just melted, stir in (about) **3-1/2 cups sifted confectioners' sugar**. I also like to add in **1/2 teaspoon rum extract**. If you really like rum, you may want to increase this amount; if you dislike it, leave it out.

Continue stirring until the sugar is melted and a smooth glaze forms. If you did not sift the sugar, you may need to whisk the glaze to smooth out any clumping. If the glaze seems too loose, add more confectioners' sugar, if it's too thick, spoon in a bit more eggnog until you get the consistency you like. Test on a plate. The glaze should drizzle easily off the spoon but harden fairly quickly once it cools on the plate. Dip the tops of each muffin into the glaze as shown in my photos. Remember that the glaze is hot! So watch your fingers. Finish with an optional sprinkling of Nutmeg Sugar before the glaze hardens.

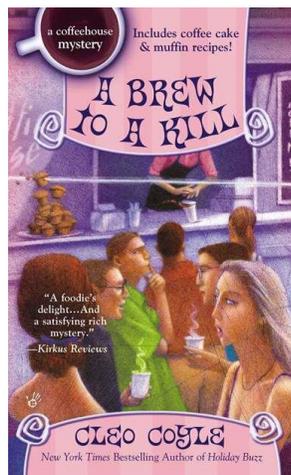
NUTMEG SUGAR: Whisk together 1/4 cup granulated sugar and 1/2 teaspoon ground nutmeg. Sprinkle over freshly glazed eggnog muffins, and...



Eat with (holiday) joy! ~ Cleo



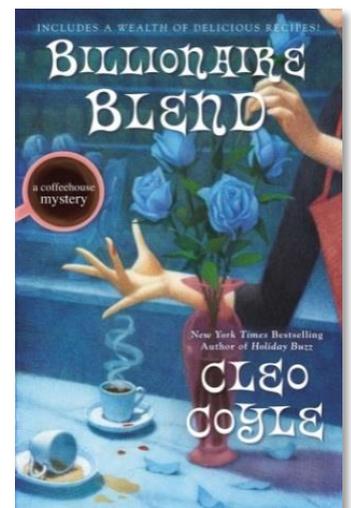
[Holiday Buzz](#)
Top-10 NY Times
Bestseller



[A Brew to a Kill](#)
"A satisfyingly rich mystery..."
—Kirkus

Cleo Coyle's [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more or download more free recipes, visit Cleo's online coffeehouse at www.CoffeehouseMystery.com

And her recipe blog at www.CleoCoyleRecipes.com



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