



CARIBBEAN RUM CAKE

HANDS-ON TIME:

35 mins.

BAKING TIME:

50 mins. to 55 mins.

TOTAL TIME:

9 hrs. 35 mins.

YIELD:

1 bundt-style cake

INGREDIENTS

RUM CAKE BASE

- 2 cups King Arthur Unbleached All-Purpose Flour
- 1 ½ cups sugar
- ½ cup unsalted butter, softened
- 3.4-ounce box instant vanilla pudding mix (not sugar-free)
- 2 teaspoons baking powder
- 1 teaspoon salt
- ½ cup vegetable oil
- ½ cup milk
- 4 large eggs
- ½ cup rum, plain or spiced
- 2 teaspoons vanilla extract
- ¼ teaspoon butter-rum flavor (optional but excellent)
- ¼ cup almond flour, for dusting baking pan, optional

RUM SOAKING SYRUP

- 8 tablespoons (½ cup) unsalted butter
- ¼ cup water
- 1 cup sugar
- ¼ teaspoon salt
- ½ cup rum, light or dark, plain or spiced
- ½ teaspoon vanilla extract



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INSTRUCTIONS

- 1** Preheat oven to 325°F.
- 2** Place all of the cake ingredients except the rum, vanilla, and butter-rum flavor in a bowl and beat on medium speed for 2 minutes. Be sure to scrape down the bowl after one minute. Add the rum, vanilla, and flavor to the batter and beat at low speed for another minute.
- 3** Spritz a 10- to 12-cup Bundt pan with cooking spray. For an extra layer of nutty flavor, sprinkle the inside of the pan with almond flour and turn the pan to coat evenly; shake out any excess. Pour the batter into the prepared pan and spread level with a spatula.
- 4** Bake the cake for 45 to 55 minutes. When done, the cake will test clean on a cake tester.
- 5** Leave the cake in the pan to cool slightly while you make the soaking syrup.
- 6** In a medium-sized saucepan combine the syrup ingredients, except vanilla. Bring to a rapid boil then reduce to a simmer and cook (without stirring) for about 5 to 8 minutes, until the syrup thickens slightly. Remove from the heat and stir in the vanilla.
- 7** Use a long skewer to poke holes all over the cake. Pour about ¼ cup of the syrup over the cake (still in the pan). Allow the syrup to soak in, then repeat again and again until all the syrup is used.
- 8** Cover the pan loosely with plastic wrap and allow the cake to sit overnight at room temperature to cool completely and soak in the syrup. When ready to serve, loosen the edges of the cake and invert onto your serving plate. If the cake won't release, place it in the oven, turn the oven to 350°F, and warm for 5 to 10 minutes, to soften the syrup. Remove from the oven, and tip the cake onto the serving plate.
- 9** Serve with hot coffee or tea. The cake is very moist, fragrant and potent.
- 10** Wrap securely (or place under a cake cover) and store at room temperature for several days. Freeze for longer storage, up to 1 month.

TIPS FROM OUR BAKERS

- * This is an overnight recipe; be sure to leave yourself sufficient time to make it and let it “mellow.”
- * Use a flavored rum if you like; coconut rum makes an especially delicious cake.
- * Is the nut flour pan coating critical? No, but it does add an extra hit of flavor, as well as some pleasing mild crunch.
- * Yes, do use all of the syrup. It seems like a lot while you're pouring it on, but the cake will absorb it nicely overnight.
- * Can you make this cake without alcohol? We don't advise it. Bottled rum flavor isn't strong enough to replicate the cake's assertive flavor.