

CARIBBEAN RUM CAKE

with Whipped Cream and Maraschino Cherries

INGREDIENTS

Prep Time: 1 Hour + Overnight Rest
Servings: 10

Rum Cake

290 grams Granulated Sugar
113 grams Unsalted Butter, softened
99 grams Vegetable Oil
4 Eggs, room temperature
4 ounces Sour Cream, room temperature
2 teaspoons Vanilla Extract
1/4 teaspoon Rum Extract
241 grams All-Purpose Flour
2 teaspoons Baking Powder
1 teaspoon Salt
113 grams Rum (choose your favorite)

Rum Soaking Syrup

198 grams Granulated Sugar
113 grams Rum
113 grams Unsalted Butter
57 grams Water
1/2 teaspoon Vanilla Extract
1/4 teaspoon Salt

Garnish

1 cup Heavy Whipping Cream
1 tablespoon Granulated Sugar
1 teaspoon Vanilla Extract
Maraschino Cherries with stem, patted dry

DIRECTIONS

1. **Make the rum cake:** preheat oven to 325. Grease bundt pan or mini bundt pan thoroughly. Whip together the granulated sugar and unsalted butter until pale and fluffy.
2. In a medium bowl, whisk together the eggs, sour cream, vanilla extract, rum extract and vegetable oil. Add gradually to the butter and sugar mixture and mix until homogenous.
3. In another medium bowl mix together the flour, baking powder and salt. Add to the butter mixture alternately with the rum, in 2 additions each.
4. Pour into prepared pan and bake 30-45 minutes for one large bundt or 15-20 minutes for mini bundts, or until skewer inserted in cake comes out clean. Remove from oven and allow to cool before pouring over the rum sauce.
5. **For the rum soaking syrup:** in a large sauce pan, mix together the butter, water, granulated sugar, salt and rum. Bring to a boil and then reduce heat and simmer for 5-8 minutes, until the syrup thickens slightly.
6. **Soak the cake:** using a skewer, poke holes all over the surface of the cake(s). Pour the rum sauce over the cake in 4 parts, waiting for each part to fully soak in before adding the next. Cover and allow to sit overnight before inverting and serving.
7. **Prepare the garnish:** whip together the heavy whipping cream, 1 tablespoon granulated sugar and 1 teaspoon vanilla extract.
8. When ready to serve, pipe swirls of whipped cream on cake(s) and top with maraschino cherries.

