



Recipe Category / Cakes

Rum Cake

15'
Hands on

60'
Cook Time

12
Portion(s)

1
Difficulty



Method

For the syrup

- Melt the butter, water and sugar in a small saucepan over medium heat.
- When the syrup starts to froth, remove from heat.
- Add the rum and vanilla extract. Stir to combine and set aside to cool.

For the cake

- Preheat oven to 180* C (350* F) Fan.
- Combine the eggs, egg yolks, rum, vanilla extract and almond extract in a bowl. Stir and set aside.
- In a mixer, beat the flour, sugar, brown sugar and poppy seeds.
- Add the butter and beat until completely combined.
- Gradually add the egg mixture to the mixer, until incorporated.
- Grease a 28 cm spring form pan with butter and dust with flour.
- Transfer cake batter to spring form pan.
- Bake for 1 hour.
- When ready, remove from oven and using a small sharp knife, pierce the cake all over.
- Pour cool syrup over cake.

Ingredients

For the cake

- 4 eggs
- 3 egg yolks
- 100 g rum
- 250 g butter, softened
- 1/2 teaspoon(s) [vanilla extract](#)
- 1/2 teaspoon(s) almond extract
- 300 g all-purpose flour
- 180 g brown sugar
- 200 g granulated sugar
- 2 teaspoon(s) baking powder
- 1 pinch salt
- 1 tablespoon(s) poppy seeds

For the syrup

- 150 g butter
- 150 g water
- 200 g granulated sugar
- 100 g rum
- 1/2 teaspoon(s) [vanilla extract](#)

Διατροφικός πίνακας

Nutrition information per portion

587 Calories (kcal)	31.3 Total Fat (g)	18.4 Saturated Fat (g)	67.0 Total Carbs (g)
29%	45%	92%	26%
48.0 Sugars (g)	6.1 Protein (g)	1.1 Fibre (g)	0.35 Sodium (g)
54%	12%	5%	6%