

## [RUM CAKE RECIPES](#)



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### **Golden Rum Cake Recipe Allrecipes com**

The butter rum glaze makes it special. An easy way to glaze your cake is to pour half of the glaze into Bundt pan, reinsert cake, then pour the rest of glaze over the bottom of the cake. Let absorb well then invert back onto platter.

<http://ebookslibrary.club/download/Golden-Rum-Cake-Recipe-Allrecipes-com.pdf>

### **Rum Cake Recipe From Scratch Savory Simple**

This incredible rum cake recipe is made using from scratch ingredients (no mixes!) and is then SOAKED in a dark rum butter syrup that keeps it incredibly moist, rich and bursting with rum flavor. While it's perfect for serving all year, this rum-soaked cake will be an absolute show stopper at holiday gatherings.

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### **Homemade Rum Cake Recipe Food Network**

Slowly pour half of the glaze over the cake making sure to fill in all the holes. Once the cake has soaked up the glaze, turn cake over, removing pan, onto the base that the cake will stay on.

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### **Christmas Rum Cake The Pioneer Woman**

It's but one in a sea of rum cake recipes, but because it's so easy and so delicious, I feel compelled to share. Christmas is coming! Have you heard? The Cast of Characters: Yellow Cake Mix, Rum (dark or light will work), Vanilla Pudding Mix, Eggs, Canola Oil, Water, Sugar, and Butter. And a Bundt cake pan would be nice. Preheat oven to 325 degrees.

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### **Rum Cake Recipes Food Network Food Network**

Enjoy the sweet taste of rum with one of these delicious rum cake recipes.

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### **Bacardi Rum Cake Recipe Genius Kitchen**

Stir together cake mix, pudding mix, eggs, water, oil and rum. Pour batter over nuts. Bake at 325 in oven for 1 hour. Cool 10 minutes in pan. Invert onto serving plate and prick top. Glaze-----. Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum.

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### **Rum Cake Recipe MyRecipes**

So I use the rum for a substitute as stated and added banana flavor. The cake was good but it was the syrup. Which added to much rum for my taste. I had a piece and was almost intoxicated!!!! Next time I make it I will cut down on the rum in syrup or use another recipe for it. Other than that it was a good cake.

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### **A Bacardi Rum Bundt Cake Recipe thespruceeats com**

Bacardi rum cake is an extremely moist cake. This tried-and-true recipe makes the moistest cake you'll ever eat. In fact, it gets better as it ages.

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### **10 Best Jamaican Rum Cake Recipes yummys.com**

Gingerbread Cake with Caramelized Pineapple and Rum Cream Good Housekeeping 0 light brown sugar, ground black pepper, granulated sugar, dark molasses and 17 more

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### **Rum Cake From Scratch Gimme Some Oven**

And when I later found out that rum cake is traditionally considered a Christmas dessert, well, all the merrier. More rum cake for all!! This Christmas, though, I decided to finally see if I could figure out a rum cake from

scratch that would rival the traditional recipe, which is usually made with a boxed cake mix. I have to admit this  
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**Easy Rum Cake Recipe Allrecipes com**

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube or Bundt pan. Sprinkle nuts over the bottom of the pan. Mix together the cake mix, 1/2 cup dark rum, eggs, 1/2 cup water, oil, and vanilla pudding mix.

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**Caribbean Spiced Rum Cake A Spicy Perspective**

Caribbean Spiced Rum Cake Recipe - An ultra moist and decadent classic rum cake with pineapple, toasted coconut, and rum glaze dripping down the sides. Servings: 18 Servings. Nutrition Facts. Caribbean Spiced Rum Cake. Amount Per Serving (1 slice) Calories 365 Calories from Fat 185 % Daily Value\*

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