

[RECIPE FOR CHOCOLATE RUM CAKE](#)



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With an electric mixer beat cake mix, pudding mix, eggs, oil, 1/2 cup of the water, and 1/2 cup of the rum on high speed for 2 minutes. Pour batter into prepared Bundt pan over the top of the chopped nuts.

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World's Best Chocolate Rum Cake BigOven com

In a saucepan combine .5 cup butter, 1 cup sugar, .25 cup of rum, and .25 cup of water. Bring mixture to a boil and cook for 2 minutes. Pour immediately over the cake as soon as you remove it from the oven, slowly so the rum glaze doesn't run over the edges of the cake pan.

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Grandpa's Chocolate Rum Cake Recipe MyRecipes

Dark chocolate and rum are the predominant flavors in this dense and decadent cake. Because the flavors are so intense, you need only a thin slice to be perfectly satisfied.

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Chocolate Rum Cake Recipe Genius Kitchen

Using a pastry brush or any 1 inch bristle paint brush, paint the cake with the extra 1/3 cup of dark rum, it will absorb completely. Leave the cake on the rack to cool. The cake can be served plain, or it is delicious with coffee flavored whipped cream.

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Chocolate Rum Cake Recipe BettyCrocker com

Bake 30 to 38 minutes or until toothpick inserted in center comes out clean. Let stand 5 minutes. In large bowl, mix 1 cup whipping cream, the whole milk, condensed milk and 1/3 cup rum. Pierce top of hot cake every 1/2 inch with long-tined fork, wiping fork occasionally to reduce sticking. Carefully pour whipping cream mixture evenly over top of cake.

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Bacardi Chocolate Rum Cake Recipe CDKitchen com

Heat oven to 350 degrees F. Grease and flour 2 9" cake pans. Combine first 6 ingredients in large bowl. Blend well then beat on medium for 2 minutes. Pour into prepared cake pans. Bake for 30 minutes, or until done. Set aside to cool completely before frosting. In chilled bowl, mix remaining 4

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Chocolate Bacardi Rum Cake Chocolate Chocolate and More

Chocolate Bacardi Rum Cake light, moist chocolate cake soaked in rum sauce. This cake gets better after a few days if you can hold off that long. Remember the old Bacardi rum cakes? They were one of the first holiday cakes I learned to make. All you had to do was add pudding and rum to the box cake mix and change the amount of eggs and oil.

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Homemade Chocolate Rum Cake Recipe From Scratch Tortuga

Homemade Chocolate Rum Cake Recipe (From Scratch Tortuga Copycat) Rum Cake has long been my favorite type of Christmas treat. When we were kids, my dad used to pick up a cake from a local health food restaurant to serve with Christmas Eve dinner.

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