

[RUM CHOCOLATE CAKE](#)



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Chocolate Rum Cake Recipe Allrecipes com

Ready In. 1 h 25 m. Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch Bundt pan. Place chopped nuts in the bottom of the Bundt pan. 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.

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INSTRUCTIONS. 1. Preheat oven to 325 degrees F (165 degrees C). 2. Grease one 10 inch Bundt cake pan. 3. Place .5 cup chopped nuts in the bottom of the Bundt pan. 4. With an electric mixer, beat cake mix, pudding mix, eggs, .5 cup oil, .5 cup water, and .5 cup golden rum on high speed for 2 minutes.

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Chocolate Rum Cake Recipe BettyCrocker com

2 In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes. 3 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.

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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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Bacardi Rum Chocolate Cake Recipe Cooks com

1 (18 1/2 oz.) pkg. chocolate cake mix 1 pkg. (4 serving size) Jello chocolate instant pudding and pie filling 1/2 c. cold water 1/2 c. slivered almonds, optional 4 eggs 1/2 c. Bacardi dark rum (80 proof) 1/2 c. Wesson oil

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Chocolate Rum Cake Chocolate Chocolate and More

Chocolate Rum Cake. If you want non-alcoholic chocolate rum cakes, just add the rum to the hot soaking syrup. If you want the adult version, wait until the syrup cools and then add the rum. Either way, the rum flavor is not overpowering. I sometimes feel like living in Cambodia is like living on a remote island.

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Bacardi Double Chocolate Rum Cake Recipe Genius Kitchen

Place cake on a serving platter. Prick surface of cake with a fork. Brush raspberry glaze evenly over cake, allowing cake to absorb glaze. Repeat until all the glaze has been absorbed. Combine remaining 1 cup of chocolate pieces and shortening. Microwave on high for 1 minute or until melted. Stir until smooth. Spoon chocolate icing over cake.

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Chocolate Bacardi Rum Cake Chocolate Chocolate and More

Chocolate Bacardi Rum Cake. Pour evenly in the prepared bundt pan and bake at 325 F for 45 minutes or until a cake tester comes out clean. Let cool in the pan. While the cake is cooling, make the soaking syrup. Place the butter, water and sugar in a pan and bring to a boil. Boil for about 5 minutes until it thickens slightly.

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Chocolate Prune and Rum Cake Milk Street

Heat the oven to 325 F with a rack in the middle position. Coat the bottom and sides of a 9-inch springform pan evenly with the tablespoon of softened butter. In a 2-cup liquid measuring cup, combine the prunes, rum and molasses. Microwave until the rum is bubbling, 45 to 60 seconds.

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