

## [RECIPES FOR RUM CAKE](#)



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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 Rum Cake Recipe King Arthur Flour**

For cake with more assertive rum flavor Cake: Substitute water for the rum, and add 3/4 to 1 1/2 teaspoons butter-rum flavor. Syrup: Substitute water for the rum, and add up to 1/2 teaspoon butter-rum flavor when you add the vanilla.

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### **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.

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### **Rum Cake Recipe MyRecipes**

Cool in pan on a wire rack 15 minutes. Pierce cake multiple times using a metal or wooden skewer. Pour Rum Syrup evenly over cake. Let stand 45 minutes. Remove from pan; cool completely on a wire rack. Sprinkle evenly with powdered sugar before serving.

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

For the cake: Grease a Bundt pan and spread pecans on the bottom of the pan. Beat eggs, oil, water and rum in mixer just until incorporated. Add pudding mix and cake mix and beat on med, about 3

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### **Rum Cake Taste of Home**

Taste of Home has the best rum cake recipes from real cooks like you, featuring reviews, ratings, how-to videos and tips. Cherry Cola Chocolate Cake For a truly different chocolate cake, think outside the box and inside the slow cooker.

<http://ebookslibrary.club/download/Rum-Cake-Taste-of-Home.pdf>

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

Simply put, a Bacardi Rum Bundt Cake is the perfect dessert choice for almost any occasion. I have made this Bacardi Rum Cake many, many times. It is not only the perfect dessert, but I've had house guests who wanted it for breakfast.

<http://ebookslibrary.club/download/A-Bacardi-Rum-Bundt-Cake-Recipe-the-spruceeats-com.pdf>

### **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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### **10 Best Rum Cake with Cake Mix Recipes Yummly**

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**Golden Rum Cake Recipe Allrecipes com**

In a large bowl, combine cake mix and pudding mix. Mix in the eggs, 1/2 cup water, oil and 1/2 cup rum. Blend well. Pour batter over chopped nuts in the pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the cake comes out clean. Let sit for 10 minutes in the pan, then turn out onto serving plate.

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**10 Best Jamaican Rum Cake Recipes yummly com**

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