

Black Cake (Caribbean Rum Soaked Fruit Cake)

Cook Time: 1 hour, 30 minutes
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Yield: 2 8-inch cakes

Ingredients

Macerated Fruit mixture

- 1 lb prunes, pitted
- 1 lb currants
- 1 lb raisins
- 8oz red glazed cherries
- 4oz mixed peel

Soaking

- 750mL bottle port wine
- 750mL bottle Dark Rum
- Keep one extra bottle rum on hand

Browning

- 4 tbsp brown sugar
- 4 tbsp port wine

Cake batter

- 1 lb unsalted butter, softened (4 sticks)
- 1 lb sugar, demerara brown or white (2 cups)
- 6 eggs
- Zest of one lemon
- Zest of one orange
- 1 tsp vanilla extract
- 1 tsp almond extract
- 2 tsp mixed essence
- 1 1/2lbs macerated fruit mixture (about 3 heaping cups)
- 300g all-purpose flour (2 1/2 level cups)
- 2 tsp baking powder
- 1 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp ground all spice
- 1/4 tsp ground clove

Alcohol mixture to pour on top

- 1/4 cup dark rum
- 1/4 cup cherry brandy

Instructions

1. Wash and dry all fruits. Mix together in a large bowl. Place fruits a little at a time in a food processor, food mill, or ninja blender. Add enough wine to grind fruits to a paste. Repeat process until fruits have been macerated. Fruit mixture should not be too liquidy. Add 3 cups dark rum. Stir and let mixture soak at minimum one week or even one year+. Adding more wine periodically.
2. Make browning. If using store-bought burnt sugar, skip this step. Place sugar in a small saucepan. On low heat turn sugar with a spoon until it begins to caramelize. Once dark brown, add wine and remove from heat. Let cool completely.
3. Preheat oven to 300 degrees.
4. Line two 8in baking pans with parchment paper. Trim paper and set aside.
5. Bring eggs and butter to room temperature. Crack all eggs into a bowl, set aside

6. In a separate bowl, mix all dry ingredients, set aside.
7. In deep mixing bowl or stand mixer, cream butter and sugar until pale. Add eggs one at a time. Blend well.
8. Add zests and vanilla, almond, and mixed essence. Blend. Of the macerated fruit mixture, add 1 1/2 lbs (3 heaping cups) a little at a time, continue blending.
9. Add flour mixture a little at a time. Add 1 tbsp burnt sugar at a time until desired color is achieved. If using store bought burnt sugar, 4 tbsp should suffice for a very dark cake. Mix well.
10. Pour batter into lined cake pans.
11. Bake 300 degrees fahrenheit for 90 minutes. When cake come out of oven, pour alcohol mixture on top. When cool, cover cake with plastic wrap.

Notes

After removing cake from oven, it may seem it is under cooked. Do not be alarmed as this is how it is supposed to be. After 2-3 days the texture will change.

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