

YIELD: 15

Rum Cake

prep time: 20 MINUTES cook time: 45 MINUTES
total time: 1 HOUR 5 MINUTES

A double dose of rum in this EASY cake that's supremely moist, buttery, and literally juicy from all the rum!! The perfect make-ahead holiday entertaining cake that everyone will LOVE!!



INGREDIENTS

Cake

- one box yellow cake mix (see note below)
- one 3.4-ounce box instant vanilla pudding mix
- 4 large eggs
- 1/2 cup water
- 1/2 cup canola or vegetable oil
- 1/2 cup dark rum (I used Meyer's Dark Rum)
- 2 to 3 teaspoons vanilla or coconut extract (I used coconut)

Rum Sauce

- 3/4 cup unsalted butter (1 1/2 sticks)
- 1 1/2 cups granulated sugar
- 1/4 cup water
- 1/4 teaspoon kosher salt, or to taste
- 1/2 cup dark rum (I used Meyer's Dark Rum)

INSTRUCTIONS

Make the Cake:

- 1 Preheat oven to 325F. Spray a 12-cup Bundt pan very well with floured cooking spray, or grease and flour the pan; set aside.
- 2 To a large bowl, add the cake mix, pudding mix, eggs, water, oil, rum, extract of your choice, and beat with a handheld electric mixer on high power until smooth and combined; about 2 minutes.
- 3 Turn batter out into prepared pan, smoothing the top lightly with a spatula. The batter is thin, looks a bit skimpy for the size of the pan, but the cake rises dramatically while baking.
- 4 Bake for about 45 minutes, or until a toothpick inserted into the cake comes out clean, or with a few moist crumbs. Cool cake in the pan on a wire rack.
- 5 When the cake has about 10 to 15 minutes left to bake, start making the rum sauce.

Make the Rum Sauce:

- 1 Use caution, focus, and take small children out of the kitchen because the mixture is insanely hot and flammable and you're going to be whisking the entire time.
- 2 To a medium high-sided medium saucepan, add the butter and heat over medium heat to melt.
- 3 Add the sugar, water, and bring to a boil over medium-high/high heat. Allow mixture to boil rapidly for 4 to 5 minutes; whisk constantly so it doesn't burn (your shoulder should burn). The mixture should be white, frothy, and fluffy-looking.
- 4 Remove pan from the heat and using extreme caution, add the rum while whisking because the sauce will bubble up vigorously when the rum is added.
- 5 Return pan to the heat for 1 minute; whisk constantly. This helps cook off some of the 'raw' alcohol taste.
- 6 Add the salt and stir to combine.
- 7 Transfer the sauce to a 2-cup glass measuring cup; you will have about 2 cups of sauce.

- 8 Poke holes with a fork all over the bottom surface of the cake (which becomes the top when you invert it and remove the cake from the pan). I 'stabbed' the cake in about 75 places with a fork.
- 9 Slowly pour about 1 cup sauce over the surface, taking your time so that the sauce soaks in; set remaining 1 cup sauce aside. Allow cake to rest for about 1 hour to absorb the sauce.
- 10 Invert the cake onto a cake stand or serving platter and 'stab' the cake with a fork again, in about 75 places over the top and some on the sides.
- 11 Slowly and carefully pour the remaining sauce into the holes. If the sauce has crystallized, that's okay; just whisk it for a few seconds before adding it. I slowly add some sauce, and sort of 'press' it in with a spatula, and repeat. Some will pool down the sides onto the cake stand, it's unavoidable and okay.
- 12 Allow cake to rest for about 1 to 2 hours to absorb sauce before slicing and serving.

NOTES

Note regarding cake mix: when I originally made this cake in November 2017, 18.25-ounce boxes of yellow cake mix were the standard. Since then, boxes are more commonly found in the 15.25-ounce size range. Although I have not personally tested the cake using a 15.25-ounce box of cake mix, I am sure it will be fine. I am partial to Duncan Hines cake mix.

Storing this cake: The flavors marry as time passes and I find this cake tastes better as time passes (about day 3 it peaks). Store cake airtight at room temp for up to 10 days; do not refrigerate. Recipe is intended for those for whom alcohol is legal and appropriate.

Cake adapted from AllRecipes, Rum Sauce adapted from Brown Eyed Baker.

NUTRITION INFORMATION: YIELD: 15 SERVING SIZE: 1

Amount Per Serving: CALORIES: 439 TOTAL FAT: 21g SATURATED FAT: 9g TRANS FAT: 0g

UNSATURATED FAT: 11g CHOLESTEROL: 74mg SODIUM: 338mg CARBOHYDRATES: 54g FIBER: 1g SUGAR: 39g

PROTEIN: 3g

Nutrition info is automatically generated. This information is provided as a courtesy and is an estimate only.

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CUISINE: American / CATEGORY: Cakes & Cupcakes

<https://www.averiecooks.com/rum-cake/>