

## Thistle Key Lane

### Holiday Spiced Rum Cake

3 cups flour  
1/2 Tsp Baking Powder  
1/2 Tsp Baking Soda  
1 Tsp Salt  
1-1/2 Tsp Cinnamon  
1/2 Tsp Ground Cloves  
1/2 Tsp Ground Nutmeg  
1/3 Cup Fine Chopped Pecans  
1 Cup Butter  
2 Cups Brown Sugar (packed)  
4 Eggs  
1 Tsp Vanilla Extract  
1 Tsp Rum Extract  
1 Cup Buttermilk

Pre-heat oven to 350° F. Prepare bunt pan with butter. Combine all dry ingredients and set aside. Cream the butter and brown sugar. Add eggs, vanilla extract and rum extract to the butter and sugar mixture. Beat at medium speed 2-3 minutes with a hand or stand mixer. Start adding the dry ingredients a little at a time alternating and ending with the buttermilk.

Transfer to the prepared bunt pan and bake for about 60 minutes. Once the cake has baked, remove from oven. Immediately pour the spiced rum sauce over the cake. Allow the cake to cool completely before removing it from the pan.

### Spiced Rum Sauce

1 Cup Granulated sugar  
1/2 Cup water  
1/3 Cup Spiced Rum or 2 Tbs Rum Extract  
Combine sugar and water; bring to a boil. Remove from heat and stir in the spiced rum. Set aside to cool while the cake is baking.

For a beautiful presentation, lightly dust with powdered sugar.

Enjoy!