

MINI RUM CAKE RECIPE

3 cups flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 cup butter softened
2 cups granulated sugar
4 eggs
1 teaspoon rum extract
1 teaspoon vanilla extract
1 cup buttermilk

Pre-heat oven to 350° F. Recipe yields about 2-1/2 dozen mini cakes or cupcakes.

Prepare mini bundt cake pan or cupcake pan using baking spray with flour.

Combine flour, baking powder, baking soda and salt in a bowl and set aside.

In a separate bowl cream butter and sugar. Add eggs and extracts. Beat with a hand mixer for about 3 minutes.

Add dry ingredients a little at a time to butter mixture alternating with the buttermilk.

Fill pan 3/4 full with batter and bake for about 15 to 20 minutes.

While cakes are baking prepare rum sauce. See recipe below.

Let cakes cool a bit before trying to remove from the pan. Arrange cakes on a wire rack placed on top of a sheet pan. Drizzle rum sauce over mini cakes. For easy clean up line the pan with parchment paper.

RUM SAUCE RECIPE

1 cup sugar
1/2 cup water
1/3 cup spiced rum or 2 tablespoons rum extract

Stir together sugar and water in sauce pan bringing to a boil. Remove from heat and add rum. Let cool before drizzling over mini rum cakes.

Enjoy!

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