

# Jamaican Rum Cake

There's just so much to love about this tasty cake that features rum and wine-soaked mixed peel and dried fruits spread beautifully throughout the whole cake!

## Ingredients:

- 2 lbs mixed peel (plus dried fruits like sultanas, cherries, raisins, or prunes)
- 1 cup dark rum (such as Wray and Nephew, Appleton Estate, Myer's Dark Rum, Bacardi, Plantation, or Captian Morgan - more as needed, to soak the fruit)
- 1 cup port wine (or a dark sweet wine - more as needed, to soak the fruit)
- 1 1/8 cups butter (20 tablespoons or 2 1/2 sticks butter)
- 1 cup sugar
- 5 large eggs
- 2 tsp baking powder
- 3 tsp mixed spice ([see recipe](#))
- 1 tsp ground cinnamon
- 1 tsp orange peel
- 2 1/4 cups all-purpose flour
- 1-3 Tbsp browning (or burnt brown sugar)
- 2 Tbsp molasses
- 1 lime (zest and juice)
- 1/4 cup rum (dark rum or coconut rum)
- 1 tsp vanilla extract
- 1 tsp orange extract (or almond extract, or coconut extract)



## Directions:

Soak your fruit in advance. Place mixed peel, sultanas (golden raisins), and dried cherries in a medium bowl or storage container and cover with rum (or a combination of rum and port wine). Set aside in a cool place to allow the fruit to soak up the alcohol.

Preheat your oven to 325 degrees F ( 163 degrees C) and prepare a 10-inch springform pan with a layer of parchment paper in the bottom. Spray the pan and parchment paper with non-stick baking spray.

Cream butter and sugar together until light and fluffy.

Add the eggs into the creamed butter and sugar 1-2 at a time. For the final egg, add a tablespoon of the flour with the egg to prevent the mixture from breaking or 'curdling'.

Add the baking powder, mixed spice, cinnamon, and orange peel to the butter mixture and combine.

Add the flour. Mix until the flour is incorporated to the wet ingredients and thick batter is formed.

Add the molasses and browning (or burnt brown sugar) to the batter and combine.

Add the drained soaked fruit (including the mixed peel, sultanas, dried cherries), pineapple, lime zest and juice, rum, vanilla extract, and orange extract. Mix to combine. The fruit should be evenly distributed in the batter when ready to bake. \*The batter should be thick enough that a spoon with stay upright. If it is not, add a bit more flour a tablespoon at a time to thicken the batter consistency.

Transfer the rum cake batter to your prepared springform pan and smooth the top of the batter.

Bake in the center of the middle oven rack at 325 degrees F (163 degrees C) for 1 hour 45 minutes, or until a knife or cake tester comes out clean when inserted into the center of the cake.

Remove the baked Jamaican rum cake when done and allow to cool in the pan for about 10 minutes before removing the springform round. If desired, poke the cake with a toothpick and soak with more rum or port wine while still warm. Allow the cake to cool completely before serving.

