



BABA AU RUM CAKE

This is an "easy to make" cake, reminiscent of the Rum Soaked Cakes called "Baba" served either in Italy or at fine Italian-American Bakeries. Caution: Don't eat this dessert near a lit flame (t.i.c.) !

Cake Ingredients:

1 cup pecans, hazelnuts or walnuts, medium to finely chopped
1 - 18 1/2 oz. package yellow cake mix (Duncan Hines Moist Deluxe)
1 - 3 1/4 oz. package instant vanilla pudding mix (Jell-O)
4 lg. eggs - room temperature
1/2 cup water
1/2 cup vegetable oil
1/2 cup dark rum (one that you would definitely drink!)

Glaze topping:

1 stick (8 tbs.) butter
1 cup sugar
1/4 cup water
1/2 cup dark rum (as above!)

Directions:

Preps: Preheat oven to 350°. Butter a 10" non-stick Bundt pan. Sprinkle the nuts on the inside of the buttered Bundt pan so that it's all covered. Whatever remains of the chopped nuts will cover the bottom of the pan (the top of the cake when baked!).

The Cake: In a mixing bowl or mixer on low speed, combine the cake mix, pudding mix, eggs, water, oil and 1/2 cup of rum. Scrape down sides as needed to incorporate dry ingredients and blend until smooth. Pour the cake batter into the butter/nutted Bundt pan. Bake the batter for 50 to 60 minutes or until a toothpick comes out clean. Cool in the pan on a wire rack for about 10 minutes. While cooling, deeply pierce the cake all over with a toothpick.

The Glaze: In a saucepan, melt the butter, over medium heat (do not brown). Stir in the sugar and water and cook for about 5 minutes. Remove from the heat and stir in the 1/2 cup of rum. (There's no need to flame the rum!)

Assembly: Drizzle & brush about 1/3 of the rum glaze over the cake pierced with the toothpick. Wait until the glaze has soaked into the cake - it will take a few minutes. Once the glaze has been absorbed, invert and unmold the cake onto the serving plate/platter. Drizzle and brush the remaining 2/3 of the rum glaze all over cake (top & sides), until all of the glaze has been absorbed into the cake. Cool and serve.

A great accompaniment would be your favorite Vanilla Ice Cream and an Espresso!

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