



## Rum-Glazed Citrus Cake

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



504 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 0.5 cup butter at room temperature
- 0.5 cup candied citrus peel chopped
- 1 cup firmly dark-brown sugar packed
- 0.3 cup rum dark
- 4 large eggs
- 2 cups flour all-purpose

- 1 cup golden raisins
- 5 oz optional: lemon rinsed
- 0.3 cup orange marmalade
- 2 oranges rinsed (1 lb. total)
- 0.5 teaspoon salt

## Equipment

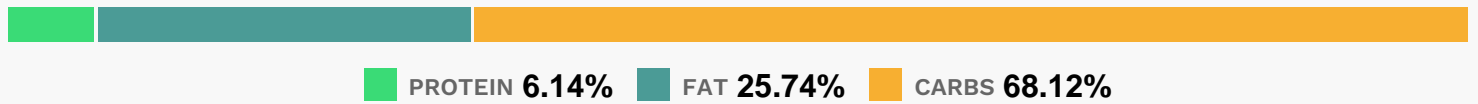
- bowl
- frying pan
- oven
- knife
- wire rack
- sieve
- blender
- loaf pan
- skewers

## Directions

- In a bowl, mix raisins, candied peel, and 1/4 cup rum.
- Let stand 20 minutes.
- Meanwhile, grate peel and squeeze juice from 1 orange and the lemon; reserve. Thinly slice remaining orange, discarding ends; cut slices into half-moons. Arrange slices attractively over bottom and up sides of a buttered 9- by 5-inch loaf pan.
- In a bowl, with a mixer on medium speed, beat butter and sugar until well blended.
- Add eggs, one at a time, beating well after each addition.
- Add grated orange and lemon peel and 2 tablespoons each orange and lemon juice (reserve remaining for other uses).
- Add flour, baking powder, baking soda, and salt and beat on low speed until well blended. Stir in rum-steeped raisins and candied peel. Scrape batter into prepared pan, taking care not to disturb orange slices; smooth top level.

- Bake in a 350 oven until a wooden skewer inserted in the center comes out clean, 50 to 60 minutes.
- Let stand 10 minutes, then run a knife blade gently around edges to release cake; invert onto a wire rack.
- In a 1- to 2-quart pan over medium heat, stir marmalade and remaining 2 tablespoons rum until hot.
- Pour through a fine strainer into a small bowl.
- Brush glaze all over warm cake.
- Let cool to room temperature, about 1 hour, then cut into slices to serve.

## Nutrition Facts



### Properties

Glycemic Index:44.58, Glycemic Load:26.87, Inflammation Score:-6, Nutrition Score:11.853478193283%

### Flavonoids

Eriodictyol: 3.78mg, Eriodictyol: 3.78mg, Eriodictyol: 3.78mg, Eriodictyol: 3.78mg Hesperetin: 13.87mg, Hesperetin: 13.87mg, Hesperetin: 13.87mg, Hesperetin: 13.87mg Naringenin: 5.11mg, Naringenin: 5.11mg, Naringenin: 5.11mg, Naringenin: 5.11mg Luteolin: 0.4mg, Luteolin: 0.4mg, Luteolin: 0.4mg, Luteolin: 0.4mg Kaempferol: 0.54mg, Kaempferol: 0.54mg, Kaempferol: 0.54mg, Kaempferol: 0.54mg Myricetin: 0.14mg, Myricetin: 0.14mg, Myricetin: 0.14mg, Myricetin: 0.14mg Quercetin: 0.78mg, Quercetin: 0.78mg, Quercetin: 0.78mg, Quercetin: 0.78mg

### Nutrients (% of daily need)

Calories: 503.64kcal (25.18%), Fat: 14.37g (22.11%), Saturated Fat: 8.16g (51.02%), Carbohydrates: 85.6g (28.53%), Net Carbohydrates: 82.53g (30.01%), Sugar: 54.66g (60.73%), Cholesterol: 123.5mg (41.17%), Sodium: 472.18mg (20.53%), Alcohol: 2.51g (100%), Alcohol %: 1.63% (100%), Protein: 7.71g (15.42%), Vitamin C: 27.87mg (33.79%), Selenium: 19.22µg (27.46%), Folate: 82.86µg (20.71%), Vitamin B1: 0.29mg (19.6%), Vitamin B2: 0.33mg (19.27%), Manganese: 0.32mg (16.06%), Iron: 2.69mg (14.97%), Phosphorus: 139.1mg (13.91%), Calcium: 136.57mg (13.66%), Fiber: 3.07g (12.29%), Vitamin A: 575.11IU (11.5%), Vitamin B3: 2.22mg (11.12%), Potassium: 336.19mg (9.61%), Copper: 0.18mg (8.83%), Vitamin B6: 0.16mg (8.11%), Vitamin B5: 0.71mg (7.14%), Magnesium: 24.52mg (6.13%), Vitamin E: 0.73mg (4.85%), Zinc: 0.67mg (4.44%), Vitamin B12: 0.25µg (4.11%), Vitamin D: 0.5µg (3.33%), Vitamin K: 1.82µg (1.74%)