



Simple Christmas Rum Cake

READY IN



125 min.

SERVINGS



10

CALORIES



402 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter
- ☐ 1 teaspoon confectioners' sugar for sprinkling
- ☐ 3 eggs
- ☐ 0.3 cup rum
- ☐ 0.5 cup vegetable oil
- ☐ 0.3 cup water
- ☐ 1 cup sugar white
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow with pudding (such as betty crocker®)

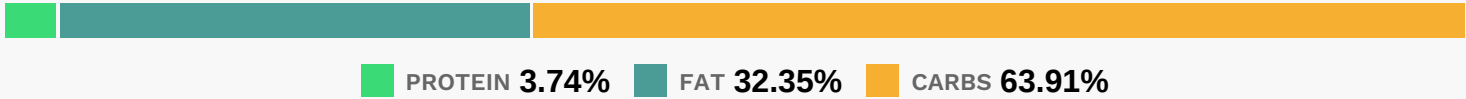
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form
- ☐ skewers

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Spray a fluted tube pan (such as a Bundt®) with cooking spray.
- ☐ Place the cake mix, eggs, 1/3 cup of rum, 1/2 cup of water, and the vegetable oil into a large bowl. Beat until smooth with an electric mixer on low speed, about 3 minutes.
- ☐ Pour the batter into the prepared pan.
- ☐ Bake in the preheated oven until the cake has risen and the top is lightly golden brown, about 40 minutes. A toothpick inserted into the center of the cake should come out clean.
- ☐ While cake is baking, make the glaze. In a saucepan over medium heat, combine 1/4 cup of rum, 1/4 cup of water, sugar, and butter. Stir and heat until all the sugar has dissolved and the butter is melted. Turn off heat.
- ☐ Remove the cake from the oven. While still hot and in the pan, poke the cake all over with a long skewer to make many deep holes.
- ☐ Pour the glaze over the hot cake. Allow the cake to cool until the cake separates slightly from the side of the pan, 10 to 12 minutes.
- ☐ Line a jellyroll pan or large baking sheet with waxed paper. Carefully place the lined pan over the top of the cake pan, and flip the cake pan over to release the cake onto the waxed paper. If desired, transfer cake to a serving platter.
- ☐ Let the cake cool thoroughly and sprinkle lightly with confectioners' sugar before slicing.

Nutrition Facts



Properties

Glycemic Index:13.51, Glycemic Load:13.97, Inflammation Score:-3, Nutrition Score:5.662608778995%

Nutrients (% of daily need)

Calories: 401.56kcal (20.08%), Fat: 14.14g (21.76%), Saturated Fat: 7.42g (46.36%), Carbohydrates: 62.86g (20.95%), Net Carbohydrates: 62.24g (22.63%), Sugar: 42.61g (47.34%), Cholesterol: 73.51mg (24.5%), Sodium: 468.94mg (20.39%), Alcohol: 2g (100%), Alcohol %: 2.13% (100%), Protein: 3.67g (7.35%), Phosphorus: 189.49mg (18.95%), Calcium: 119.66mg (11.97%), Vitamin B2: 0.19mg (11.05%), Folate: 41.73µg (10.43%), Vitamin B1: 0.13mg (8.38%), Selenium: 5.84µg (8.34%), Iron: 1.32mg (7.35%), Vitamin A: 354.92IU (7.1%), Vitamin E: 1.06mg (7.04%), Vitamin B3: 1.21mg (6.07%), Vitamin K: 6.34µg (6.04%), Manganese: 0.1mg (5.22%), Vitamin B5: 0.4mg (4.03%), Vitamin B12: 0.19µg (3.14%), Vitamin B6: 0.06mg (3.13%), Copper: 0.05mg (2.52%), Fiber: 0.62g (2.48%), Zinc: 0.33mg (2.17%), Vitamin D: 0.26µg (1.76%), Magnesium: 7.04mg (1.76%), Potassium: 45.78mg (1.31%)