



Spice Cake with Tipsy Vanilla-Rum Sauce

 Vegetarian

READY IN



18 min.

SERVINGS



18

CALORIES



306 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.3 teaspoon pepper black freshly ground
- ☐ 1 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 4 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 18 servings fruit jell-o® mix

- ☐ 0.3 teaspoon ground allspice
- ☐ 1.5 teaspoons ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.3 teaspoon ground ginger
- ☐ 0.3 teaspoon nutmeg
- ☐ 0.8 cup t brown sugar dark light packed
- ☐ 18 servings rum
- ☐ 0.8 cup sugar
- ☐ 1 cup coconut sweetened flaked
- ☐ 1 teaspoon vanilla extract

Equipment

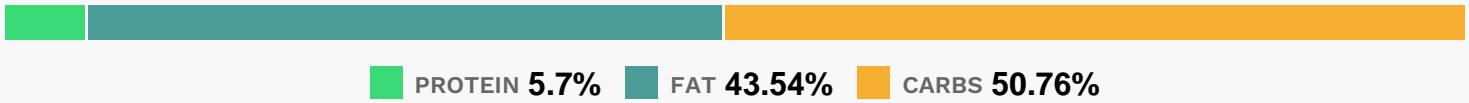
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ skewers
- ☐ kugelhopf pan

Directions

- ☐ Beat butter and sugars at medium speed with an electric mixer until creamy.
- ☐ Add eggs, 1 at a time, stopping to scrape sides of bowl as needed. Stir in vanilla extract.
- ☐ Combine flour and next 8 ingredients; add to butter mixture alternately with buttermilk, beginning and ending with flour. Stir in coconut.
- ☐ Pour half of batter into a greased and floured 10-inch Bundt pan. Spoon 1 1/2 cups Tropical Fruit
- ☐ Mix over batter; top with remaining batter.
- ☐ Bake at 350 for 40 to 45 minutes or until a wooden pick inserted in center comes out clean.
- ☐ Poke holes in cake with a wooden skewer; pour half of Tipsy Vanilla-Rum Sauce over cake.

Let cool in pan 1 hour. Invert cake onto a serving plate, drizzle with remaining sauce, and sprinkle with remaining fruit mix.

Nutrition Facts



Properties

Glycemic Index:25.28, Glycemic Load:15.68, Inflammation Score:-4, Nutrition Score:5.1652174224348%

Nutrients (% of daily need)

Calories: 305.51kcal (15.28%), Fat: 13.27g (20.41%), Saturated Fat: 8.37g (52.3%), Carbohydrates: 34.79g (11.6%), Net Carbohydrates: 33.69g (12.25%), Sugar: 20.21g (22.46%), Cholesterol: 69.91mg (23.3%), Sodium: 166.96mg (7.26%), Alcohol: 5.09g (100%), Alcohol %: 6.9% (100%), Protein: 3.91g (7.81%), Selenium: 10.86µg (15.52%), Manganese: 0.24mg (11.85%), Vitamin B1: 0.15mg (9.97%), Vitamin B2: 0.17mg (9.83%), Folate: 38.33µg (9.58%), Vitamin A: 398.79IU (7.98%), Iron: 1.23mg (6.83%), Phosphorus: 66mg (6.6%), Vitamin B3: 1.1mg (5.52%), Calcium: 52.04mg (5.2%), Fiber: 1.1g (4.4%), Vitamin B5: 0.33mg (3.31%), Vitamin B12: 0.18µg (3.03%), Copper: 0.06mg (3%), Vitamin E: 0.44mg (2.9%), Vitamin D: 0.4µg (2.64%), Magnesium: 10.43mg (2.61%), Zinc: 0.38mg (2.51%), Potassium: 87.14mg (2.49%), Vitamin B6: 0.04mg (1.89%), Vitamin K: 1.15µg (1.09%)