

CARIBBEAN SMUGGLER'S HAITIAN RUM CAKE

Ingredients

1 ½ cups butter, softened
1 (16 ounce) package brown sugar
1 cup granulated sugar
5 large eggs
¾ cup milk
¼ cup dark rum
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F.

Beat butter at medium speed with an electric mixer for about 2 minutes or until creamy. Gradually add sugars, beating 5 to 7 minutes. Add eggs, one at a time, beating just until yellow disappears.

Combine milk, rum and vanilla extract.

Combine flour, baking powder, and salt; add to butter mixture alternately with milk mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Fold in pecans. Next, pour batter into a greased and floured 13 cup Bundt pan and bake for one hour and 20 minutes or until a wooden toothpick inserted in center of cake comes out clean. Cool in pan on a wire rack 10 to 15 minutes; remove cake from pan and let cool completely on wire rack. May drizzle with over lightly with a confectioner's sugar icing, if desired.