

Clovita Classic Spiced Rum Cake

A moist and aromatic spiced rum cake infused with Clovita Classic rum, featuring warm notes of cloves, cinnamon, and pimento. Perfect as a dessert with a unique Caribbean-inspired flavor.



Caribbean

50 min

Total time

Medium

Difficulty

420

kcal / serving

Ingredients

- 100ml Clovita Classic Spiced Rum
- 100g all-purpose flour
- 75g brown sugar
- 50g unsalted butter, softened
- 1 large egg
- 1/2 tsp baking powder
- 1/4 tsp ground cinnamon
- 1/8 tsp ground cloves
- Pinch of salt
- 50ml milk

Steps

- 1 Preheat the oven to 175°C (350°F). Grease and flour a small loaf pan.
- 2 In a mixing bowl, cream together the softened butter and brown sugar until light and fluffy.
- 3 Beat in the egg until well combined.
- 4 Gradually add the flour, baking powder, ground cinnamon, ground cloves, and salt, mixing gently.
- 5 Slowly stir in the Clovita Classic Spiced Rum and milk until the batter is smooth.
- 6 Pour the batter into the prepared pan and bake for 30-35 minutes or until a toothpick inserted comes out clean.
- 7 Allow the cake to cool in the pan for 10 minutes before turning out onto a wire rack.
- 8 Optional: Brush the top with additional spiced rum for enhanced flavor and moisture.