

Clovita Classic Spiced Rum Cake

A moist, aromatic cake infused with the warm flavors of Clovita Classic spiced rum, featuring cloves, cinnamon, and pimento. Perfect as a dessert or festive treat that balances spice and sweetness beautifully.


40 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 100g all-purpose flour
- 50g brown sugar
- 1 tsp baking powder
- 1/4 tsp ground cinnamon
- 1/8 tsp ground cloves
- 1 egg
- 50ml Clovita Classic spiced rum
- 30ml vegetable oil
- 30ml milk
- Pinch of salt

Steps

- 1 Preheat oven to 180°C (350°F) and grease a small cake pan.
- 2 In a bowl, mix flour, brown sugar, baking powder, cinnamon, ground cloves, and salt.
- 3 In another bowl, whisk the egg with Clovita Classic rum, vegetable oil, and milk.
- 4 Gradually add the dry ingredients into the wet mixture and stir until combined.
- 5 Pour batter into the prepared pan and bake for 25–30 minutes, or until a toothpick inserted comes out clean.
- 6 Let cool before serving. Optionally, drizzle with a rum glaze for extra flavor.