

Clovita Classic Spiced Rum Cake

A moist, aromatic cake infused with Clovita Classic spiced rum, featuring warm notes of cloves, cinnamon, and pimento. This cake offers cozy spice flavors and tender crumb, perfect for a comforting dessert.


40 min

Total time

Medium

Difficulty

350

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
- 1/8 tsp ground pimento
- Pinch of salt

Steps

- 1 Preheat your oven to 175°C (350°F) and grease a small cake pan.
- 2 In a bowl, whisk together flour, baking powder, cinnamon, cloves, pimento, and salt.
- 3 In another bowl, cream the butter and brown sugar until light and fluffy.
- 4 Beat the egg into the butter mixture.
- 5 Gradually add the dry ingredients alternately with Clovita Classic rum, mixing gently until combined.
- 6 Pour the batter into the prepared pan and smooth the top.
- 7 Bake for 25–30 minutes or until a toothpick inserted in the center comes out clean.
- 8 Let the cake cool before serving to allow flavors to meld.