



HAMPDEN

ESTATE

RUM CAKE

CAKE INGREDIENTS

- 4 whole eggs + 3 yolks
- 4 oz Hampden Estate Rum
- 3 teaspoons of natural vanilla extract
- 350 g flour
- 160 g brown sugar
- 220 g powdered sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 250 g butter (cut into cubes and softened)

Ingredients for Rum Glaze

- 1 oz of water
- 40 g of sugar
- 120 g butter
- 10 oz Hampden Estate

CAKE

1. Preheat your oven to 160°C or 320°F
2. In a large bowl, add the whole eggs, the yolks, vanilla and Hampden Estate Rum. Whisk together and set aside.
3. In a mixing bowl, combine flour, brown sugar, powdered sugar, salt and baking powder. Mix on low speed for a few seconds until well combined.
4. Add the cubed, softened butter and mix on low speed until incorporated.
5. Add a third of your liquid mixture and mix on low speed until incorporated. Scrape the bottom of the bowl with a rubber spatula to make sure all batter is combined.
6. Add the second third and repeat.
7. Add the last third and mix until completely combined, again scraping the bottom of the mixing bowl.
8. Grease and flour your favorite Kouglof or Savarin cake mold. Pour in batter.
9. Bake in preheated oven for 65-70 minutes or until a toothpick comes out clean.
10. After baking, allow the Hampden Rum Cake to cool completely.

GLAZE

While the cake is baking and cooling, prepare the glaze:

1. In a saucepan, melt the butter over low heat.
2. Add the sugar and water and bring to the boil then reduce the heat to let simmer for about 5 minutes. Stir occasionally until the mixture begins to thicken slightly.
3. Add the 10 oz of Hampden Estate Rum and set aside.

ASSEMBLAGE

1. When the cake is completely cooled, use a toothpick to poke small holes all over the bottom of the cake.
2. Use a brush to cover the entire surface with at least half of the glaze. Poke more holes if necessary.
3. Unmold the Hampden Rum Cake onto a platter.
4. Use the brush to coat the top of the cake with the remaining syrup.