

Orange Rum Cake

Recipe from the Recipecenter.com

Servings: 4



Ingredients

4 eggs
¾ cup sugar
pinch of salt
½ cup flour
1/5 cup corn starch
2 tbsp rum
½ tsp orange extract
1 cup dried / candied fruits
½ cup rum
½ cup orange marmalade
1 tbsp butter
½ tsp cinnamon powder

Cooking Method

Preheat oven to 350 F. (or about 170 C)

CAKE...

- Separate the egg yolks from the whites.
- In a large bowl, beat the egg yolks with the sugar and salt until consistent and thick.
- Add the flour, rum, orange extract, and starch, mix well.
- In a separate bowl, beat egg whites until snowy and stiff.
- Fold into the egg yolk mixture, then transfer to a small greased and floured cake mold.
- Bake in the oven for about 25-30 minutes.
- Check if it is cooked by inserting a knife in the center. If the knife comes out clean, then the cake is done.
- Remove from oven when cooked.
- Let it cool for about an hour or two.

SYRUP...

- Melt butter in a small sauce pan over high heat.
- Add dried fruits and sauté for about 30 seconds - just to bring out the flavor.
- Add rum, then heat until simmering.
- Stir in marmalade, then reduce to make a thin syrup.
- Stir in cinnamon powder.

Before serving, remove cake from the mold. Use a knife to loosen the edges - the cake should come through easily.

- Top with the orange - rum syrup.