

Rum Raisin Ring Cake

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Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

Servings: 16

1 can (20 ounce) crushed pineapple,
drained (reserve the juice)

1 1/2 cups sugar

1/2 cup butter, softened

3 eggs

1 teaspoon vanilla extract

2 1/2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon ground allspice

1/2 teaspoon salt

1/2 cup dark rum

1 cup raisins

1 cup chopped walnuts

RUM GLAZE

3 tablespoons dark rum

3 tablespoons pineapple juice

2 tablespoons butter, softened

3 cups powdered sugar

Preheat the oven to 350 degrees.

Press out 1-1/4 cups of pineapple juice,
reserving 1/4 cup for the cake and 3 tablespoons
for the icing.

In a bowl, cream the sugar and butter. Beat in
the eggs and vanilla.

In a bowl, stir together the flour, baking powder,
soda, allspice and salt. Add to the creamed
mixture alternately with the reserved 1/4 cup of
pineapple juice and the rum.

Stir in the pineapple, raisins and nuts. Spoon
into a greased ten-inch bundt pan.

Bake for 50 to 55 minutes until a wooden pick
inserted in the cake comes out clean.

Invert on a wire rack to cool completely.

To make the Rum Glaze: In a bowl, combine
the rum, pineapple juice, butter and powdered
sugar. Beat until blended. Spoon over the
cooled cake.

Per Serving (excluding unknown
items): 418 Calories; 13g Fat
(28.4% calories from fat); 6g
Protein; 67g Carbohydrate; 1g
Dietary Fiber; 59mg Cholesterol;
264mg Sodium. Exchanges: 1
Grain(Starch); 1/2 Lean Meat; 1/2
Fruit; 2 1/2 Fat; 3 Other
Carbohydrates.

Desserts

