
Rum Cream Cake

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 12

3 eggs

1 cup sugar

1 cup flour

1 teaspoon baking powder

pinch salt

3 tablespoons cold water

1 tablespoon light rum

toasted almonds, finely chopped

RUM CREAM TOPPING

2 envelopes unflavored gelatin

1/4 cup cold water

2 cups scalded milk

3/4 cup sugar

4 egg yolks, beaten

1/4 cup dark rum

1 cup whipping cream, whipped

In a bowl, beat the eggs until very light. Beat in the sugar. Continue to beat until the mixture is thick and pale in color.

In a bowl, sift together the flour, baking powder and salt. Fold into the egg mixture. Stir in the water and rum.

Pour the batter into a deep nine-inch springform pan which has been buttered and lightly dusted with flour.

Bake at 350 degrees for 25 minutes. Cool the cake in the pan.

Make the Rum Cream Topping: In a bowl, soak the gelatin in cold water and dissolve it in scalded milk. Add the sugar.

In another bowl, beat the egg yolks. Pour the gelatin mixture over the beaten egg yolks, stirring constantly. Flavor with the rum. Cool, stirring from time to time, until it thickens and begins to set. Fold in the whipped cream.

Top the cake with the Rum Cream Topping. Chill for several hours.

Unmold the cake and sprinkle with finely chopped and toasted almonds.

Dessert

Per Serving (excluding unknown items): 325 Calories; 10g Fat (29.5% calories from fat); 5g Protein; 51g Carbohydrate; trace Dietary Fiber; 151mg Cholesterol; 105mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 Fat; 3 Other Carbohydrates.