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## Rum Cake

*(Barbados)*

From the Manassas Gourmet Club dinner  
Caribbean Cruise

Serve warm with [Rum Raisin Ice Cream](#)  
If Barbados Rum is not available, any may be used.

Quantity	Ingredients	Preparation Notes
1 C	Unsalted Butter	• Preheat oven to 350 degrees and grease a 9 x 5 loaf pan
1/2 C	Light Brown Sugar	• Cream butter and sugar together
4	Eggs	• Add eggs, one at a time beating mixture after each egg
	Juice of one Lime	• Add lime juice and rind and stir well
1/4 tsp	Grated Lime Peel	• Add dry ingredients, stir well
2 C	Flour	• Add rum and stir well
1/2 C	Cornstarch	• Pour batter into loaf pan
2 tsp	Baking Powder	• Bake for 1 1/2 hours or until golden brown. A knife inserted into the center should come out clean.
1/3 C	Barbados Rum	• Serve warm with <a href="#">Rum Raisin Ice Cream</a>